Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Da		0/0	) ()	വ	Time in: <b>3:30</b>	Time out: <b>4:33</b>		e/Permit #						Food Managers Food Handlers Page 1 of 2	2
					tion: 1-Routine	2-Follow Up		9392	_	Invest	tigat	tion	_	5-CO/Construction 6-Other 7OTAL/SCO	
Es	stabli	shme	nt l	Nam	ne:	Z-Follow C	Contact/Owr	er Name:	<u> </u>	mves	uga	11011		* Number of Repeat Violations:	XE
-	`	g Ch al Ad			cademy	Pes	Dottie Cor	der	Нос	nd.	1	Gra	2200	vertap: Follow-up: Yes /	4
		ger to				Rom	nney quarterly			dentia	ıl			er to Teddy / No Herbs	
Ma					<b>Out</b> = not in copoints in the <b>OUT</b> box for	mpliance IN = in c	compliance em M	NO = not ark $$ in a						plicable COS = corrected on site R = repeat violation W- Water	h
		FF	г						re Im	ımedi	ate (	Corr	ecti	ve Action not to exceed 3 days	
О	Î		N	C	Time and Ten	perature for Fo	od Safety	R	О		N	N	C		R
U T	N	0	A	O S	(F = d 1. Proper cooling time a	egrees Fahrenheit	t)		U T	N	0		o s	Employee Health  12. Management, food employees and conditional employees;	
		~			1. Proper cooming time a	and temperature				/				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See thawing I	temperature(41°)	F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding t	temperature(135°	F)							To move to hand sink  Preventing Contamination by Hands	
		•			4. Proper cooking time Cooking to required	and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
		_			5. Proper reheating pro-		lding (165°F in	2						15. No bare hand contact with ready to eat foods or approved	<u> </u>
		<b>'</b>			Hours)  6. Time as a Public Hea					•				alternate method properly followed (APPROVED Y N )	
		<b>/</b>			o. Time as a Fublic Hea	aui Control, proc	edures & recor	18						Highly Susceptible Populations	
						proved Source					•			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking to required temp	
w					7. Food and ice obtaine good condition, safe, ar destruction Will cor	nd unadulterated;	parasite							Chemicals	
				1	8. Food Received at pro	oper temperature						T		17. Food additives; approved and properly stored; Washing Fruits	
	•				To transport co	old from gr	ocery			•				& Vegetables Water	
					Protection	from Contamin	nation			<b>/</b>				18. Toxic substances properly identified, stored and used Low or away	
	/				9. Food Separated & pr preparation, storage, dis Raw on bottom									Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_			ı		~			1	19. Water from approved source; Plumbing installed; proper backflow device  City approved	
		/			11. Proper disposition or reconditioned	of returned, previo	ously served or			~			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal	
		•													
			ļ	ļ	Pri	ority Foundat	tion Items (2	Points) 1	riolati	ions I	Requ	iire (	Cor	rective Action within 10 days	
O U	I N	N O	N A	COO		ority Foundat		Points) 1	O U	I	N	N A	C O	rective Action within 10 days  Food Temperature Control/ Identification	R
O U T		N O	N A	C O S		of Knowledge/	Personnel	R	0	I	N	N A	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
		N O	N A		<b>Demonstration</b> 21. Person in charge pro	esent, demonstrat	Personnel ion of knowledager (CFM)	R	O U	I	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Using cooler / freezer if needed  28. Proper Date Marking and disposition	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Oottie Corder	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Young	nent Name: g chefs academy	Physical A	Address: er town		/State: ockwal	License/Permit # FS 9392	Page	ge <u>2</u> of <u>2</u>			
	<del>,</del>	1 - 1 - 9 -	TEMPERATURE OBSER	VATIO	NS						
Item/Loc		Temp F	<u>Item/Location</u>	- +	Temp F	Item/Location		Temp			
Room	1		Upright freeze	er	-4	Room 2					
Uŗ	oright cooler					Upright coole	er				
S	Sour cream	40				Tomato		40			
	Cheese	39				Heavy whipping c	ream	40			
Un	salted butter										
After r	microwave only 1 hr	70									
Discuss	ed and returned to cooler										
Will us	se immediately after										
Item	AN INSPECTION OF VOLER		BSERVATIONS AND CORRECT HAS BEEN MADE YOUR ATT				RVED AN	VD.			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F										
	Allergy posting signage at front desk for use with peanuts										
W	Will research oregano growing in soil pot - to confirm okay with state / FDA ( growing for educational purposes										
Rm 1	Hot water 110										
	Hand sink equipped										
	Sink sanitizer 200 ppm	n /									
	Thermo -digital /										
		sses are	e placed into employee b	reak i	room c	ooler					
	•		· · · · · ·								
38	Using sinks sanitizer for thermo prove for digital  Discussed salted / unsalted butter and Tcs and 4 hrs and keeping cold etc										
	Sanitizer in spray bottle 100Ppm										
	Portioning flour for classes into residential plastic containers with lids										
			nd food containers for tea				ner cod	 1e			
	•		uipment and food contain				•				
	Labeling bulk dry good			010 11	101 414	ming only and to replace.	a daily				
Rm 2		is coma	111013								
11111 2											
	Three comp sink - 200 ppm										
32	Good date marking  Replace small cutting heards where needed -										
52	Replace small cutting boards where needed -										
	Digital thermo / sink sanitizer to sanitize stem  Still using perovide product for sanitizing perfeed centact										
40	Still using peroxide product for sanitizing nonfood contact  Avoid rousing eard board boxes for storage										
40	Avoid reusing card board boxes for storage										
	Any cooking of row most sto. Throughly and says is taken provent areas southerningtics.										
	Any cooking of raw meat etc throughly and care is taken prevent cross contamination										
	Gloves used to touch rte foods BUT instruction is for home cooking										
	Postroom equipped with soon and towels, but water 114										
	Restroom equipped with soap and towels - hot water 114										
David.	h		Det			mu n v c	/-0				
Received (signature)	See abov	'e	Print:			Title: Person In Charg	ge/ Owner				
Inspected	See abov Kelly kirkpa		Print:								
(signature)	Kallu kirkha	tvíck	$\mathcal{L}\mathcal{RS}$								