Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Da		4 /	200	00	Time in:	Time out:		License/Po								Food handlers Food managers Page 1 of 2			
					3:44	4:14 2-Follow U		FS 93			1.Ir	nvest	igni	tion		1 3 Page 1 of 2 5-CO/Construction 6-Other TOTAL/SCORE			
Es	abli	shm	nent l	Nan	ne:	2-F 0H0 W C		ct/Owner N			4- 11	ivest	ıga	11011		* Number of Repeat Violations:			
	_		ddre		cademy Rockwall	Pest control: Hood Grease trap://waste oil Follow-up: Yes 8/92/A				9/02/1									
910		_	towr			TAT .	mney 7/2	20	2	Re			NI A	Top	orov	vide No 🗸			
Ma					tatus: Out = not in corpoints in the OUT box for	each numbered it	tem	Mark •	_	appro	opria	ate bo	x fo	r IN,	, NO	plicable COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an violation W-Watch in appropriate box for R			
Priority Items (3 Points) violations Compliance Status											Con	nplia	nce	Stat	us	·			
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$						R					N A	C O S	Employee Health						
		/		~	1. Proper cooling time a	and temperature									~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
		2. Proper Cold Holding temperature(41°F/ 45°F) 13. Proper use of restriction and exclus					13. Proper use of restriction and exclusion; No discharge from												
	~				See	-					•					eyes, nose, and mouth Posted			
		/			3. Proper Hot Holding t	emperature(135°	°F)								Preventing Contamination by Hands				
		/			4. Proper cooking time	and temperature	;				•	/				14. Hands cleaned and properly washed/ Gloves used properly			
		<			5. Proper reheating proc Hours)	cedure for hot ho	olding (16	55°F in 2				/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
					6. Time as a Public Hea	lth Control; prod	cedures	& records								Gloves Highly Suscentible Populations			
		_								_						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
						proved Source					•					Pasteurized eggs used when required			
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite														Chemicals			
					destruction Walmar														
	/				8. Food Received at pro Transporter dir		:									17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	L				•	from Contami	nation			-	•					Water only 18. Toxic substances properly identified, stored and used			
					9. Food Separated & pro	' A	C	food								Watch			
3				•	preparation, storage, dis Opened can of tomato pas 10. Food contact surface	te - discarded			Ш							Water/ Plumbing			
	~				Sanitized at 200						•					19. Water from approved source; Plumbing installed; proper backflow device City approved			
	11. Proper disposition of returned, previously served or				rved or		F					Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal						
					reconditioned	onity Founds	tion It	oma (2 Da	inta)	ui al	latio	ma P		, in a	Cor	rective Action within 10 days			
O U	I N	N O	N A	C O	Demonstration	•		•	R		0	I	N	N A	C C O	Food Temperature Control/ Identification			
T		_		S	21. Person in charge pre						T				S	27. Proper cooling method used; Equipment Adequate to			
	'				and perform duties/ Cer 2			<u> </u>			•					Maintain Product Temperature			
	/				22. Food Handler/ no ui	nauthorized pers	sons/ pers	onnel		2	2			(/	28. Proper Date Marking and disposition Discarded yogurt 9/11			
					Safe Water, Recor	Safe Water, Recordkeeping and Food Package Labeling Labeling													
	<u>/</u>	23. Hot and Cold Water available; adequate pressure, safe											Permit Requirement, Prerequisite for Operation						
					24. Required records av		ck tags; p	parasite			Ţ					30. Food Establishment Permit (Current/ insp sign posted)			
					destruction); Packaged Commercial						١					Posted			
	1				25. Compliance with Va	ariance, Speciali	ized Proc			_	Τ					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
			~		HACCP plan; Variance processing methods; ma						•					supplied, used Equipped			
					Cons	sumer Advisory	У			-	+					32. Food and Non-food Contact surfaces cleanable, properly			
					26 Parties of C	an Adams and		am as -1- 1		2	2			_		designed, constructed, and used See attached			
	/				26. Posting of Consume foods (Disclosure/Remi Ingredients						•					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
						nt) Violations I	Require	Corrective								ys or Next Inspection , Whichever Comes First			
O U T	I N	N O	N A	C O S	Prevention of	of Food Contan	nination		R					N A	C O S	Food Identification			
	/				34. No Evidence of Inseanimals	ect contamination	n, rodent	/other				·	/			41.Original container labeling (Bulk Food)			
	/				35. Personal Cleanlines	-		cco use								Physical Facilities			
	/				36. Wiping Cloths; prop Using spray	perly used and st	tored				•	/				42. Non-Food Contact surfaces clean			
		/			37. Environmental cont	amination					•	/	J			43. Adequate ventilation and lighting; designated areas used			
		/			38. Approved thawing method							/				44. Garbage and Refuse properly disposed; facilities maintained Watch			
	Proper Use of Utensils							•	/				45. Physical facilities installed, maintained, and clean						
	~				39. Utensils, equipment dried, & handled/ In us Watch condtion	e utensils; prope	erly used			[1					46. Toilet Facilities; properly constructed, supplied, and clean Soap needed in one restroom- closed			
	/				40. Single-service & sin and used	ngle-use articles;	; properly	stored				·	/	Ī	Ī	47. Other Violations			
Ш	1																		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lin Arriaga	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: g chef Academy	Physical A	Address: Steger towne drive	City/State: Rockwall	License/Permit # FS 9392	Page 2 of 2							
	g oner rioudemy	0.00	TEMPERATURE OBSER		. 5 5552								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp							
Kitche	n / classroom 2		Freezer	-12	Kitchen. 1								
	Cooler	38			Upright cooler 3								
	Butter	38			Butter	40							
		Ol	BSERVATIONS AND CORREC	CTIVE ACTIONS	3								
Item Number		STABLISHM	ENT HAS BEEN MADE. YOUR ATT	ENTION IS DIREC	TED TO THE CONDITIONS OBSERV	VED AND							
46	NOTED BLEOW. an emps 1												
+0	Hot water in restroom 118 BUT soap not working in 2nd restroom Class room 2												
	Hot water 118												
	Hand sink equipped												
32		er spoons	s that are worn — and ha	ve scores ma	king them not smooth								
	To discard small rubber spoons that are worn — and have scores making them not smooth Sign posted at hand sinks												
	Sanitizer in sink 200 ppm												
	Test strips on site												
	Using digital thermos												
	Reminder that date marking is onky 6 days from date opening yogurt 9/11												
09	To transfer opened canned item to ss or plastic to store												
	Keep and eye on cutting boards and replace when badly scored												
	Middle storage :												
	Using peroxide produ	ct for nor	n food trash cans										
	Class room 1												
	Hot water 118												
	Sink sanitizer 200'ppm Keep an eye on residential												
	Changing pads daily												
28	Watch date marking and discard at 6 days from opening - dated 9/11 - yogurt												
	vvalon date marking and discard at 6 days from opening - dated 9/11 - yogurt												
D	Danie		n: a		mu p v c	0							
Received (signature)	See ahou	<i>Ι</i> Δ	Print:		Title: Person In Charge/	Owner							
Ing 4 . '	See abou	/ C	Dutate										
Inspected (signature)	u by: Kollní kárkho	atrich	Print:										
orm EH-06		urick	7KS		Samples: Y N #	collected							