

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

Retail Food Establishment Inspection Report

Virtual Inspection City of Rockwall

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

Date: 03/08/2023	Time in: 3:18	Time out: 4:26	License/Permit # FS 9392	Food handlers 3	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Young chefs academy	Contact/Owner Name: Dottie	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: 916 Steger towne	Pest control : 12/31/2022 Romney	Hood Na	Grease trap/ waste oil: Refer to teddy	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature No process 3						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hs					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F) Cook and serve						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature To required temps						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves used to prep					
				✓		Highly Susceptible Populations					
		✓							✓		
5. Proper reheating procedure for hot holding (165°F in 2 Hours) No process 3						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking / baked food					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Prep only							✓				
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart / Kroger						18. Toxic substances properly identified, stored and used Low					
	✓					✓					
8. Food Received at proper temperature Watch when transport temp						Water/ Plumbing					
Protection from Contamination											
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eggs on bottom						✓					
3						W	✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Kitchen 2						20. Approved Sewage/Wastewater Disposal System, proper disposal Referring to Teddy					
		✓									
11. Proper disposition of returned, previously served or reconditioned Discard											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No process 3					
	✓					2			✓		
22. Food Handler/ no unauthorized persons/ personnel 3						28. Proper Date Marking and disposition May only use 6 days for Tcs rte / discarded					
Safe Water, Recordkeeping and Food Package Labeling						W	✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / need new test strips					
23. Hot and Cold Water available; adequate pressure, safe Yes						Permit Requirement, Prerequisite for Operation					
				✓		✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory						W	✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Cooking to required / allergens						2					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer in kitchen 2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals Back door tight fitting						41. Original container labeling (Bulk Food)					
						Physical Facilities					
	✓					✓					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch					
		✓				✓					
36. Wiping Cloths; properly used and stored Using spray bottle to air dry						43. Adequate ventilation and lighting; designated areas used					
		✓				✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Dumpster area looks hood keep lid					
		✓				✓					
38. Approved thawing method Cooler or cooking						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						✓					
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped soap and towels and hot water 102-116					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						✓					
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used						✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Dottie Corder	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Young Chef's Academy	Physical Address: 916 Steger towne	City/State: Rockwall	License/Permit # FS 9392	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Kitchen. 1		Freezer	HTT	Kit 2	
Cooler				Stick of butter	40
Butter stick	39			GreeK yogurt	37
Sour cream					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Kitchen 1
	Signs posted at hand sinks
	Hot water 118 F at hand sink / 118 at three. I'll
	To provide new test strips - tested quats to be 200 ppm
	Keep an eye on Formica condition
	Watch use of wooden spoons - watch bamboo
	Monitoring condition of utensils
	Watch storage of utensils
28	Watch date marking of Tcs ... sourcream 2/16
	To discard at 6 days out
	Good organization
	Sanitizer in spray bottle -200'ppm
	Middle storage-
	Watch mats used to bath dripping clean containers - washed daily
	Discussed allergen storage - new sesame
	Dry goods labeled in containers or zip loc bags
	Kitchens are used for educational lessons using residential utensils etc
	Kitchen 2
	Hot water hand sink 120 / three comp 110
	Sanitizer spray - 150 using ecolab 146
10 /33	Sanitizer three comp not showing to have ecolab check and will make manually for now and to test
	Time to replace scrub brush
	Watch bamboo /
	Chemical room - hanging mops to dry /
	Discussed peroxide cleaner for non food only

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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