	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kitCity of RockwallVomit clean up																
Employee health																	
	Date:         Time in:         Time out:         License/Pe           03/12/21         1:12         2:02         FS 93												Est. Type Risk Category Page <u>1</u> of <u>2</u>	_			
P	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🔲 3-Complai						t 4-Investigation 5-C				atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name:Contact/Owner NYoung chefs AcademyDottie						Name:						* Number of Repeat Violations: Vumber of Violations COS: a trap : Follow up Vac [2]					
Physical Address: Pest control : Steger town Romney quarterly							I N	Hood a	d				e trap : Follow-up: Yes 2 4/90/A	۱.			
Compliance Status: Out = not in compliance IN = in compliance NO						NO = not							pplicable $COS = corrected on site R = repeat violation W-Watch ), NA, COS Mark an  in appropriate box for R$	L			
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																	
O U T	I N	n N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R			Î	N O	N A	C O S	Employee Health				
		~			1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See attached			(	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival				
		~			3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands				
		4. Proper cooking time and temperature Teaching temps							~				14. Hands cleaned and properly washed/ Gloves used properly				
		~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves teachers				
╞	6. Time as a Public Health Control; procedures & records					+	F						Highly Susceptible Populations				
					Approved Source		ſ	Pasteurized eggs used when required					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking thoroughly				
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial / grocery										Chemicals				
	~				8. Food Received at proper temperature To check and transport safely				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
	Protection from Contamination						7	W	~				18. Toxic substances properly identified, stored and used Stored low and in back room / watch ballon additive				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Equa low etc						Water/ Plumbing						
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 200				~				19. Water from approved source; Plumbing installed; proper backflow device City inspected				
			<		11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Priority Foundation Items (2 P		vio			-			rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel					2					28. Proper Date Marking and disposition Reminder						
	Safe Water, Recordkeeping and Food Package Labeling							~			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital -						
	~				23. Hot and Cold Water available; adequate pressure, safe							1	Permit Requirement, Prerequisite for Operation				
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled										0. Food Establishment Permit (Current/ insp sign posted ) Posted - be readable for customers					
_					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and UA CCD plane. Variance activities of for apprications.	++	┢						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly warding wording to be a set of the set				
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions No specialized		_	•	~				supplied, used Equipped				
					Consumer Advisory			W	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posting for allergens	П	F		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Posting for allergens         Equipped           Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First																	
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T		N O	N A	C O S	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals								41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use Watch								Physical Facilities				
	~				36. Wiping Cloths; properly used and stored Using spray bottles for sanitizer / air drying 37. Environmental contamination	3	Ļ	1					<ul><li>42. Non-Food Contact surfaces clean</li><li>See attached</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>				
						+	╞		~		_		<ul><li>4.5. Adequate ventilation and lighting; designated areas used</li><li>44. Garbage and Refuse properly disposed; facilities maintained</li></ul>				
					38. Approved thawing method Pull		╞						45. Physical facilities installed, maintained, and clean				
1					Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used           See attached		╞		~				Watch 46. Toilet Facilities; properly constructed, supplied, and clean				
╞					See attached 40. Single-service & single-use articles; properly stored	+	╞		╡				47. Other Violations				
	V				and used Watch												

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Dottie Corder	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: g Chef's Academy	Physical A Stege		City/State: Rockwa		License/Permit # Page 2 of 2						
T4. /7			TEMPERATURE OBSERVA	-								
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location			Temp F				
Kitche			Kitchen 2		Freez	er in the mid	dle	-12				
Up	oright cooler	41	Upright cooler	40								
	Butter	41	Cookie dough	41								
			Butter cream	41								
		OR	SERVATIONS AND CORRECT	IVE ACTION	NS							
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND           Number         NOTED BELOW all tamps E												
	NOTED BELOW: all temps F Kitchen 1											
	Hot water at hand sink 100 -equipped											
	Hot water at three comp - 110/ sink sanitizer 200 ppm											
	Discussed using foam mats under draining dishes - these are removed daily											
28	Reminder to date mark items that are Tcs and not used within 24 hrs of opening in cooler											
	Watch shelving in cooler and clean where needed											
42	Cleaninside cabinet under hand sink											
	Middle storage area											
	Watch storage of ballo											
39	Store scoops with har											
		ential iter	ms for teaching purposes									
	Kitchen 2											
	Hot water - 123 Sink sanitizer: 200 pp	n										
	Sink sanitizer: 200 ppm Hand sink equipped											
42												
	Using quats for food contact and peroxide for nonfood contact											
			-									
	Restrooms 112 hot water and equipped											
	Not using water fountain at this time											
Received (signature)	See abov	′e	Print:			Title: Person In Charge/	Owner					
Inspected (signature)	See abov by: Kelly Kirkpo	ıtríck	RS Print:			Samples: Y N #	collecte	ed				
Form EH-06 (Revised 09-2015)												