

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: 03/14/2024	Time in: 1:23	Time out: 2:54	License/Permit # FS 9392	Food handlers 2	Food managers 2	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	---------------------------	---------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Young Chefs Academy of Rockwall	Contact/Owner Name: Dottie	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	2/98/A
---	--------------------------------------	---	---------------

Physical Address: 910 Steger town	Pest control : Romney 07/2023	Hood Residential	Grease trap/ waste oil: Fatboys 50 gals 10/23/23	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
---	---	----------------------------	--	---

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
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 foods						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 eat						14. Hands cleaned and properly washed/ Gloves used properly Using gloves					
			✓				✓				
4. Proper cooking time and temperature To confirm required						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
			✓			Highly Susceptible Populations					
			✓						✓		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Used in baked good /					
			✓			Chemicals					
6. Time as a Public Health Control; procedures & records Only prep							✓				
			✓			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 Commercial						18. Toxic substances properly identified, stored and used Laundry room					
			✓			Water/ Plumbing					
8. Food Received at proper temperature To check							✓				
			✓			19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination							✓				
			✓			20. Approved Sewage/Wastewater Disposal System, proper disposal					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Raw on Bottom							✓				
			✓								
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
			✓								
11. Proper disposition of returned, previously served or reconditioned							✓				

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					
				✓		2			✓		
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Date marking rte and Tcs					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
			✓				✓				
23. Hot and Cold Water available; adequate pressure, safe Meets code						Permit Requirement, Prerequisite for Operation					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign 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 See attached					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Food allergy posting in lobby / new poster added							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

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						41. Original container labeling (Bulk Food)					
				✓		Physical Facilities					
				✓		W	✓				
35. Personal Cleanliness/eating, drinking or tobacco use Watch						42. Non-Food Contact surfaces clean See					
				✓			✓				
36. Wiping Cloths; properly used and stored Using						43. Adequate ventilation and lighting; designated areas used Watch					
				✓			✓				
37. Environmental contamination Watch						44. Garbage and Refuse properly disposed; facilities maintained					
				✓			✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils							✓				
				✓		46. Toilet Facilities; properly constructed, supplied, and clean Equipped hot water at 118					
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) Lin Arriaga	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Food made in classroom is not allowed to be taken home or eaten outside

Establishment Name: Young Chefs academy	Physical Address: 910 Steger town	City/State: Rockwall	License/Permit # FS 9392	Page 2 of 2
---	---	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Room 1 upright cooler		Freezer	HTT	Upright	35
Butter	40			Butter	38.8
Mozz	39.7				
Dumpster area look great		Using spray to sanitize	200	Using peroxide for non food contact	

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
	Room 1!
	Hot water at three 110
	Sprayer self tracks above sink
	Hand sink 110
	Test strips on date
	Sanitizer at three comp 200'ppm
	Using 146 spray - label
	Spray bottle - 200 ppm
W	Time to discard old wiping cloths - yellow
	Keep an eye wooden spoons - will check to see if they are bamboo - keeping
	Using red digital
	Storing raw meats on bottom
	Cleaning.. coolers weekly
	Advised to store raw meats in Container on bottom
	Walmart-Kroger"" -bring it straight to facility
	Commercial grocery - labeling.
W	Discard. Old utensils where needed / watch handles too
	Storage room -
	Upright freezer HTT
	Need hanging thermo at wrames
	Using freezer for packaged frozen veggies /
	Frozen chicken - thawing in fridge. ...on bottom
W	Discussed date marking on raw!...to add date frozen- to know how many dates are left once thawed
	Confirmed soap and towels at hand sinks
	Room 2 — — sanitizer 200 ppm /product in sink 146/
	Sprayer self retracting /hot water 118 /hot water at hand sink 118
28	To use 6 days for date marking - ham dated 3/5 and was to be discarded on 11th

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

Form EH-06 (Revised 09-2015)