Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 3/31/25			Time in: 1:30	Time out: 2:10		License/Po	CC2024-3			1_1	CPFM 1	Food handlers	Page 1 of	2				
					tion: 1.30	2. TO 2-Follow U		3-Complai			-Inv			_	5-CO/Construction	6-Other	TOTAL/SCO	ORE
Es	abli	shmo	ent l	Nam		,	Conta	ct/Owner N		:					Number of Repeat Vio	lations: COS:		
Ph	ysica	ıl Ac	ldre	ss:	kwall, TX	-	est contro			H N/A	ood		G N//		e trap :/ waste oil	Follow-up: Yes No	0/100	/A
Ma					Status: Out = not in co	прпансе	complian	110		ot obse					plicable COS = corrected or or for IN, NO, NA, COS M	n site \mathbf{R} = repeat vic	plation W= Wa	itch
										uire 1	mme	diate	Cor	recti	ive Action not to exceed 3 d		C BOX 101 K	
O U	i I N	N O	N A	C		nperature for Fo		ty	R	1	Comp O I U N	N	N A	C	Em _j	ployee Health		R
T	_			S	1. Proper cooling time a	and temperature					r 🗸	,		S	12. Management, food empl knowledge, responsibilities,		employees;	
					2. Proper Cold Holding										13. Proper use of restriction	1 0	charge from	
	/				See										eyes, nose, and mouth Employee health for	m posted		
		/			Proper Hot Holding to Proper cooking time							_			Preventing Co	ontamination by Har		
		/			Proper cooking time Proper reheating processing processing time			55°F in 2			~				15. No bare hand contact wi	•		
		/			Hours)						~				alternate method properly fo Gloves & utensils			
	/				6. Time as a Public Hea	alth Control; prod	cedures d	& records								ceptible Populations		
					Ap	proved Source							/		16. Pasteurized foods used; Pasteurized eggs used when N/a		fered	
	/				7. Food and ice obtaine good condition, safe, ar destruction Sam's &	nd unadulterated;										Chemicals		
	/				8. Food Received at pro		;				_	,			17. Food additives; approved & Vegetables	d and properly stored;	Washing Fruits	
						from Contami	nation				·	,			Water 18. Toxic substances proper Stored low	y identified, stored ar	nd used	
	/				9. Food Separated & pr preparation, storage, dis			food								ter/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_			ned and			~	,			19. Water from approved sorbackflow device	urce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned No re	_					/	,			City approved 20. Approved Sewage/Wastedisposal	ewater Disposal Syste	m, proper	
	_	ļ	_	_					ints)	viola	ution	s Req	uire	Cor	rective Action within 10 da	ys		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personn	nel	R	1	O I U N T	N O	N A	C O S	Food Temperatu	re Control/ Identific	cation	R
	/				21. Person in charge pro and perform duties/ Cer 1						/	,			27. Proper cooling method u Maintain Product Temperatu	sed; Equipment Ade	quate to	
	/				22. Food Handler/ no u 9 within 30 days	nauthorized pers	sons/ pers	onnel			~	1			28. Proper Date Marking and Good date labels			
					Safe Water, Reco	rdkeeping and l Labeling	Food Pac	ckage			~	•			29. Thermometers provided, Thermal test strips Digital thermo , str		ted; Chemical/	
	/				23. Hot and Cold Water 118, good press	sure		<u> </u>								t, Prerequisite for O	peration	
	~				24. Required records av destruction); Packaged Commercial	vailable (shellsto Food labeled	ock tags; p	parasite			~	,			30. Food Establishment Pe CCP2024-3	rmit/Inspection Curr	rent/ insp posted	
					Conformance v 25. Compliance with V	with Approved lariance, Speciali									31. Adequate handwashing f	aipment, and Vendir acilities: Accessible a		
	/				HACCP plan; Variance processing methods; ma	anufacturer instru					•	•			supplied, used Equipped			
					Cons	sumer Advisory					•	,			32. Food and Non-food Con designed, constructed, and u	sed		
	/				26. Posting of Consume foods (Disclosure/Remi Allergies list posting	inder/Buffet Plat in kitchen for	te)/ Allerg kids	gen Label		⊥	•	_			33. Warewashing Facilities; Service sink or curb cleaning Equipped	g facility provided		
0	I N	N O	N A	C O		nt) Violations I of Food Contan		Corrective	Actio	•	ot to I D I U N	Exce N O	ed 90 N A	O Da	ys or Next Inspection , Whi	chever Comes First Identification		R
U T	\\	0	А	s	34. No Evidence of Inse			/other				,	A	s	41.Original container labelin			
	/				animals 35. Personal Cleanlines	s/eating, drinkin	ng or toba	cco use							Phy	sical Facilities		
	-				36. Wiping Cloths; pro Using spray bo	perly used and st	tored				/	,			42. Non-Food Contact surface			
	/				Joning Opice De		,,,,,,		\vdash	H	+-	+		\vdash	42 Adaquata vantilation and			1
	/				37. Environmental cont	amination	JIII				~	'			45. Adequate ventilation and	l lighting; designated	areas used	
	\ \ \				38. Approved thawing Cooking	amination	JIII				\(\tau \)	,			44. Garbage and Refuse prop	perly disposed; faciliti	es maintained	
	\ \ \ \				38. Approved thawing Cooking Prope	amination method er Use of Utensi	ils				\(\tag{\chi}	,			44. Garbage and Refuse prop 45. Physical facilities install	perly disposed; facilitied, maintained, and cl	ean	
	\ \ \ \				37. Environmental cont 38. Approved thawing Cooking	method er Use of Utensi t, & linens; prope se utensils; prope	ils erly used erly used				Ť	,			44. Garbage and Refuse prop	perly disposed; facilitied, maintained, and cl	ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Reanee Wade	Print: Reanee Wade	Title: Person In Charge/ Owner Kitchen Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Little Blessings Childcare	Physical A	ldress: Rusk St		ity/State: Rockwa	II Tv	License/Permit # Daycare-9282	Page <u>2</u> of <u>2</u>					
Little blessings Childcare	695 V	TEMPERATURE O			II, IX	Daycare-9202	-					
Item/Location	Temp	Item/Location	DOLKVIII	Temp	Item/Loc	eation	Temp					
Refrigerator amb	34											
Butter	35											
Whole milk	38											
2% milk	38											
Freezer HTT	7.1											
	Oi	SERVATIONS AND CO	RRECTIV	E ACTIO	NS							
Item AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHMI	NT HAS BEEN MADE. YO				THE CONDITIONS OBSER	VED AND					
Restrooms equipped t	Restrooms equipped temp greater than 100											
Hand sink equipped g												
• • • • • • • • • • • • • • • • • • • •	3comp sink equipped, not set up, temp 118, using quat sani 200ppm											
All foods arrived fully of	All foods arrived fully cooked, heating to manf specs, no hot holding											
Using digital thermo or	Using digital thermo onsite, no stem thermos											
Cow has been returne	Cow has been returned to vendor and not returning											
Using plastic plates ar	Using plastic plates and bowls, washing after every meal											
Using sanitizer spray b	Using sanitizer spray bottle 200ppm											
Good date labels in fri	Good date labels in fridge											
Shipping liner has bee	Shipping liner has been removed from oven top											
Cutting boards look gr	Cutting boards look great today, recently purchased											
	Jaming woulder grown today, receiving parenaced											
Received by: See above	e ′e	Print: See	abo	ove		Title: Person In Charge/	Owner					
Inspected by:		Print:	nard									
Form EH-06 (Revised 09-2015)	R) (<	2 11101	iaiu	1 1111		Samples: Y N #	# collected					