

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 08.13/2025		Time in: 12:05		Time out: 1:33		License/Permit # FOOD-6674		CPFM 1		Food handlers 0		Page 1 of 2											
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 <input type="checkbox"/>												TOTAL/SCORE											
Establishment Name: Quest Academy						Contact/Owner Name: RISD				<div><div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div><div><input checked="" type="checkbox"/> Number of Violations COS: _____</div></div>				0/100/A									
Physical Address: 1050 Williams Rockwall, TX 75087						Pest control : School contract		Hood Guardian June 2024		Grease trap / waste oil Summer		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>											
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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> in appropriate box for R																							
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																							
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health				R							
OUT	IN	NO	NA	COS	1. Proper cooling time and temperature No leftovers						OUT	IN	NO	NA	COS	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 Employee health form posted at sinks							
	✓				3. Proper Hot Holding temperature(135°F) See						Preventing Contamination by Hands												
	✓				4. Proper cooking time and temperature Logs look good							✓				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 & utensils							
	✓				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations												
Approved Source					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbatt, Brothers							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a							
	✓				8. Food Received at proper temperature Logging						Chemicals												
Protection from Contamination					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water							
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature							✓				18. Toxic substances properly identified, stored and used Stored separate and low							
	✓				11. Proper disposition of returned, previously served or reconditioned Discard						Water/ Plumbing												
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal							
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																							
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification						R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1							✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
			✓		22. Food Handler/ no unauthorized persons/ personnel 0							✓					28. Proper Date Marking and disposition Good date labels						
Safe Water, Recordkeeping and Food Package Labeling					23. Hot and Cold Water available; adequate pressure, safe See attached							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital thermo, strips current							
	✓				24. Requirer attached ired records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						Permit Requirement, Prerequisite for Operation												
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Food logs, temps recorded 4x daily							✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current							
Consumer Advisory					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label Poster : ingredients by regulations						Utensils, Equipment, and Vending												
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used							
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used							✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 160st							
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																							
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R	OUT	IN	NO	NA	COS	Food Identification						R
	✓				34. No Evidence of Insect contamination, rodent/other animals watch door							✓					41.Original container labeling (Bulk Food)						
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities												
	✓				36. Wiping Cloths; properly used and stored Using spray bottles and stored in buckets						W					42. Non-Food Contact surfaces clean watch							
	✓				37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used							
	✓				38. Approved thawing method WIC							✓				44. Garbage and Refuse properly disposed; facilities maintained							
Proper Use of Utensils					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						W					45. Physical facilities installed, maintained, and clean watch							
	✓				40. Single-service & single-use articles; properly stored and used							✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped							
	✓												✓			47. Other Violations N/a							

City of Rockwall

Received by: (signature) Janet Hembree	Print: Janet Hembree	Title: Person In Charge/
Inspected by: (signature) Kelly Kirkpatrick RS	Print: Marianne A	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Quest Academy	Physical Address: 1050 Williams	City/State: Rockwall, Tx	License/Permit # FOOD-6674	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF amb HTT	-8;8	Line 1		Line 2	
WIC amb	34	Fruit cocktail	41	N/A	
Sample tray meat	37	Broccoli	45	Not used	
Salsa dated 8/11	36	Cold wells		Will	
Cheese	37	Cinnamon pears	38	Be	
		Milk Box	34	Discarded	
		Cold holding	38	At end of meal	
	Hot pass	Hot holding tater tot's	167		

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature)	Print:	Title: Person In Charge/ Owner
See above	See above	
Inspector: (signature)	Print:	Sample: Y N # collected
Kelly Kirkpatrick	Kelly Kirkpatrick RS	

Form EH-06 (Rev. 11-2010)