Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/13/2025		25	Time in: 11:45	Time out: 12:20			nse/Permit # CCP4542						Est. Type Risk Category Page 1 of _	2			
										5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE						
Establishment Name: Contact/Owner Name: Children's Lighthouse Kitchen													✓ Number of Violations COS:				
Physical Address: Pest control: 3009 N Goliad Rockwall, TX Ameritech										Ho n/a	Hood Grease trap : to email					٦	
M					Status: Out = not in con	прпансе	compliance	110	$\mathbf{j} = \text{not}$						oplicable COS = corrected on site R = repeat violation W-Wate ox for IN, NO, NA, COS Mark an in appropriate box for R	ch	
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 in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
О	Compliance Status O I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety						R	О	O I N U N O			C					
T	N	0	A	o F = degrees Fahrenheit) 1. Proper cooling time and temperature						T		U	A	O S	Employee Health 12. Management, food employees and conditional employees;		
	~				1. Froper cooling time and temperature						~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		_			3. Proper Hot Holding to	emperature(135°	°F)										
		•			Proper Hot Holding temperature(135°F) Proper cooking time and temperature				Н			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used prop					
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)							~				gloves used 15. No bare hand contact with ready to eat foods or approved	-				
	Hours)							~				alternate method properly followed (APPROVED Y. N.					
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations								
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained	I from approved	d source; Fo	ood in							no eggs		
	•				good condition, safe, and destruction		; parasite					Chemicals					
					8. Food Received at proj		·								17. Food additives; approved and properly stored; Washing Fruits		
	~							~				& Vegetables					
					Protection from Contamination						•				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature					~			ŀ	19. Water from approved source; Plumbing installed; proper backflow device			
					11. Proper disposition of returned, previously served or									1	20. Approved Sewage/Wastewater Disposal System, proper	-	
	_				reconditioned diaca						_				disposal		
	Priority Foundation Items (2 Point of November 1									tions	D	•					
0		N							nts) 1	0	I	N	N	C		R	
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Retail Food Establishment Inspection Report

Received by: (signature) Ashli Burton	Ashli Burton	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Chril'msty Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
	en's Lighthouse Kitchen		N Goliad	Rockv	vall, TX	DC CCP4542						
Item/Loc	eation	Temp F	TEMPERATURE Item/Location	OBSERVATIONS Temp I	Item/Loca	tion	Temp F					
		41	Tem Escation	Temp I	Tem Loca	Hon	Temp r					
	r cooler/cut melon											
2 do	or freezer ambient	-10										
		0.7			0310							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND NT HAS BEEN MADE. Y			HE CONDITIONS OBSERV	ED AND					
Number	NOTED BELOW:											
	Hand sink 122F equ											
	All food is commerc			<u> </u>	re meal/r	o lettovers kept						
	only prep is cutting		•									
	All other snacks are		•	•	oom							
	Gloves used for all All teachers have for			to serve								
	3 comp sink 113F	ou nanc	1013									
	Sani sink setup to 200ppm quats											
	Current test strips on site											
	Digital thermo used											
	Date mark current/correct											
	Nut free facility											
	All disposable plate			•								
47	To store 6 inches o				of dry sto	orage)						
	Milk jugs sent to cla			arded after								
	Allergy records on f	•										
40	Teachers follow em	· ·		er corporate po	licy							
42	To clean standing fan/dusty											
			1 = :			-						
Received by: (signature) Ashli Burton Inspected by: (signature) Christy Cortez, RS			Asl	nli Burto	n	Title: Person In Charge/ Owner Manager						
Inspected (signature)	Christy Cor	tez, 1	RS Print: Chri	sty Cortez	, RS	Samples: Y N #	collected					