

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 4/29/2026	Time in: 9:30	Time out: 10:30	License/Permit # Daycare 7796	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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							TOTAL/SCORE
Establishment Name: Essential Steps Daycare Kitchen			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		8/92/A
Physical Address: 305 E Rusk Rockwall, TX			Pest control : Abrock/quarterly	Hood n/a	Grease trap : n/a	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 X 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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓					3					
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓						✓				

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					
1							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Roxane Gregory</i>	Print: Roxane Gregory	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Essential Steps Daycare Kitchen	Physical Address: 305 E Rusk	City/State: Rockwall, TX	License/Permit # Daycare 7796	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
right white residential cooler/yogurt	41	freezer	12		
right freezer	11				
left residential cooler/milk	40				
freezer	3				
schooler coffin freezer	12				
schooler freezer	14				
schoolers cooler/milk	37				

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:
	Hand sink 115F equipped
	Using 2 comp sink then using spray sanitizer for final WRS
	Sani spray bottle setup to 100ppm chlorine
	Gloves used for all prep and RTE
	All foods commercially precooked/ heating and serving
	No leftovers/ discarded daily
	Food sent by parents discarded daily
	Allergy policy per student on file
	Teachers serving on plastic plates and cups/using gloves
	All dishes WRS after every use
	Snacks served on disposable tissues
	2 comp sink water 115F
32	Maintenance needed to cabinets, counters, to be made cleanable
42/45	To clean behind and inside hand sink and 3 comp sink and wall behind
34	Ants in infant room
42	To clean inside coolers, freezers, some food debris
32	Need to use NSF equipment in kitchen
18	Need to store chemicals low and separate in kitchen
	Digital thermo and test strips on site exp 9/2027
	Using 2 comp sink as hand sink in schoolers bldg/wash all dishes in main kitchen
	Sink at 103F with soap and paper towels
32	Maintenance needed to cabinets and exposed wood in schoolers kitchen
	Schoolers sani spray @100ppm chicken

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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