

PURPOSE

Regular

Follow-Up

Complaint

Reported Illness

Other

Out-of-Business



CONSUMER HEALTH INSPECTION REPORT
 CITY OF SPRINGTOWN HEALTH DEPARTMENT
 P.O. Box 444 102 E. Second St.
 Springtown, Texas 76082
 Phone 817-220-4834



PERMIT STATUS

Current

Issued

Denied

Suspended

Revoked

Expired

Establishment Name: Children's Academy Owner Name: Brian Kaminski
 Address: 936 E. Hwy 199 City: Springtown Zip: 76082 Mapsco: _____

CODE	ESTAB NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER / AC ()	TYPE
		03	02	10	AM	220 810 30	Child Care

Size / Staff: 1 Certified Mgr. Required Actual: Food Handler 1 of

DEMERITS (5 PTS)	Food (PHF) Temperature / Time Requirements	Remarks	COS
	Violations Require Immediate Corrective Action		
<u>N/A</u>	1. Proper Cooling for Cooked / Prepared Food		
<u>OK</u>	2. Cold Hold (41°F/45°F)		
<u>N/A</u>	3. Hot Hold (140°F) <u>135°F</u>		
<u>OK</u>	4. Proper Cooking Temperatures per PHF		
<u>N/A</u>	5. Rapid Reheating (165°F in 2 Hrs)		
	Food Temperatures: <u>Spaghetti sauce @ 143°F</u>		

DEMERITS (4 PTS)	Personnel / Handling / Source Requirements	Remarks	COS
	Violations Require Immediate Corrective Action		
	6. Personnel with Infections Restricted/Excluded		
	7. Proper / Adequate Handwashing		
	8. Good Hygienic Practices (Eating / Drinking / Smoking / Other)		
	9. Approved Source / Labeling		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods		
	12. Cross-Contamination of Raw / Cooked Foods / Other		
<u>X</u>	13. Approved Systems (HACCP Plans / Time as Public Health Control)		
	14. Water Supply - Approved Source / Sufficient Capacity / Hot and Cold Under Pressure		

DEMERITS (3 PTS)	Facility and Equipment Requirements	Remarks	COS
	Violations Require Immediate Corrective Action, Not To Exceed 10 Days		
	15. Equipment Adequate to Maintain Product Temperature		
	16. Handwash Facilities Adequate and Accessible		
	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination		
	19. No Evidence of Rodents / Other Animals		
	20. Toxic Items Properly Labeled / Stored / Used		
	21. Manual Warewashing and Sanitizing at () ppm / temperature		
	22. Mechanical Warewashing and Sanitizing at () ppm / temperature		
	23. Approved Sewage / Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided / Accurate / Properly Calibrated (+/- 2°F)		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned / Sanitized / Good Repair		
	26. Posting of Consumer Advisories (Heimlich / Raw Shellfish Warning / Buffet Plate)		
	27. Food Establishment Permit		

Subtotals	Other Violations - Violations Require Corrective Action, Not To Exceed 90 days Or The Next Inspection, Whichever Comes First	No. of Corrections	
5 Pts	<u>See page 2</u>	No. of Repeated Violations	
4 Pts. <u>4</u>			
3 Pts. <u>—</u>			
<u>4</u>	Failure to correct the items noted on this inspection sheet in the times shown may result in suspension or revocation of the associated permit.		
Total Demerits	Inspected by: <u>D Hall</u> Print: <u>DHALL</u>		
Follow-up Insp	Received by: <u>X Dahn Holt</u> Print: _____ Title: _____		

ESTABLISHMENT NAME: Childrens Laundry DATE: 3/2/10

ITEM NO.	REMARKS
12	Change of ownership prints - mop + handker held to be located in a more usable area - no -
12	Kitchen - Clean vest and in vest hood - - Keep personal drinks, foods, etc. should separate from day call foods in cooler
13	- Properly date label all of HE - "7 day" use by" date - (prepared foods like beans + frank, spaghetti, etc. 3/8/10
	<u>Day Call</u>
	Remove forster from classroom -
	- If paper towels are kept in restroom provide holder - (good handle restroom)
	- Scented rags, wiping cloths - remove from classroom - kept in sanitizer - actw. user. keep