

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 Kaimach
 Address: 436 E. Hwy 199 City: Springtown Zip: 76082 Mapsco:

CODE	ESTAB NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER/AC	TYPE
		08	09	10	AM	220 800 30	FSE

Size / Staff 1 Certified Mgr. Required Actual 1 FH cards 0 Child Care Child Care

DEMERITS (5 PTS)	Food (PHF) Temperature / Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
<u>OK</u>	1. Proper Cooling for Cooked / Prepared Food		
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (140°F) <u>135°F</u>		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		
Food/Temperatures <u>no food prepared at time of insp.</u>			

DEMERITS (4 PTS)	Personnel / Handling / Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	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 Violations Require Immediate Corrective Action, Not To Exceed 10 Days	Remarks	COS
<u>X</u>	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		
<u>X</u>	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	No. of Repeated Violations
5 Pts <u>4</u>	<u>See page 2</u>		
4 Pts <u>4</u>			
3 Pts <u>6</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 10 Inspected by: D. Hall Print: D. Hall

Follow-up Insp Received by: V. Rodriguez Print: 8/9/10 Title: Asst Director

ESTABLISHMENT NAME: Childrens Academy DATE: 8/9/10

ITEM NO.	REMARKS
R 13	Date label all PFF / deli meats, dairy products (milk), after opening '7 day use by' date.
16	Hand sink in kitchen <u>NOT</u> accessible - make accessible by next routine insp.
17	+ provide soap at HW sink - - Clean exhaust fan in staff restroom -
25	Clean can opener blade -
	Note: Handwash sink + mop sink must be installed to be <u>accessible</u> at all times (6 mos.)