



## City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: 09/05/2024	Time in: 12:15 PM	Time out: 01:00 PM	License/Permit # 14396_104-1	Est. Type Food Establishment Type IV	Risk Category IV	Page 1 of 3
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<b>Purpose of Inspection:</b> Follow-Up					<b>TOTAL/SCORE</b>
Establishment Name: LEGACY PREPARATORY CHARTER SCHOOL		Contact/Owner Name: LEGACY 21 INC		Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>0</u>	
Physical Address: 601 Accent Dr		City/County: Plano	Zip Code: 75075-8963	Phone: (972) 633-0564	<b>N/A</b>

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation  
Mark an "X" in appropriate box for COS Mark an 'X' for Repeat Column shown as 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
O U T	I N	N O	N A	C O S	
	1. Proper cooling time and temperature			12. Management, food employees and conditional employees; 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 temperature(135°F)			<b>Preventing Contamination by Hands</b>	
	4. Proper cooking time and temperature			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	
	6. Time as a Public Health Control; procedures & records			<b>Highly Susceptible Populations</b>	
	<b>Approved Source</b>			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			<b>Chemicals</b>	
	8. Food Received at proper temperature			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	<b>Protection from Contamination</b>			18. Toxic substances properly identified, stored and used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			<b>Water/ Plumbing</b>	
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of returned, previously served or reconditioned			20. Approved Sewage/Wastewater Disposal System, proper disposal	

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status	Demonstration of Knowledge/ Personnel	R	Compliance Status	Food Temperature Control/ Identification	R
O U T	I N	N O	N A	C O S	
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition	
	<b>Safe Water, Recordkeeping and Food Package Labeling</b>			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	23. Hot and Cold Water available; adequate pressure, safe			<b>Permit Requirement, Prerequisite for Operation</b>	
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current & Valid)	
	<b>Conformance with Approved Procedures</b>			<b>Utensils, Equipment, and Vending</b>	
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			31. Adequate handwashing facilities: Accessible and properly supplied, used	
	<b>Consumer Advisory</b>			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status	Prevention of Food Contamination	R	Compliance Status	Food Identification	R
O U T	I N	N O	N A	C O S	
	34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)	
	35. Personal Cleanliness/eating, drinking or tobacco use			<b>Physical Facilities</b>	
	36. Wiping Cloths; properly used and stored			42. Non-Food Contact surfaces clean	
	37. Environmental contamination			43. Adequate ventilation and lighting; designated areas used	
	38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained	
	<b>Proper Use of Utensils</b>			45. Physical facilities installed, maintained, and clean	
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean	
	40. Single-service & single-use articles; properly stored and used			47. Other Violations	

<b>Received by:</b> (signature)	<b>Print:</b> Jamie Gallon	<b>Title:</b> Person In Charge/ Owner Cafeteria Employee
<b>Inspected by:</b> (signature)	<b>Print:</b> Steve Yim, RS	





City of Plano Environmental Health  
Retail Food Establishment Inspection Report

Establishment Name: LEGACY PREPARATORY CHARTER	Physical Address: 601 Accent Dr	City/State: Plano	License/Permit # 14396_104-1	Page 2 of 3
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**Last Grease Trap Service Date:**

**REGISTERED FOOD SERVICE MANAGER**

Manager's Name	Certificate Number	Expiration Date

**INSPECTOR'S COMMENTS**

YOUR FOOD PERMIT HAS EXPIRED ON 8-31-2024. PLEASE CALL  
OUR OFFICE AT 972-941-7143 TO PAY FOR YOUR CURRENT PERMIT FEE NO LATER THAN 5:00 PM OF 9-6-2024.

**INSPECTION RESULTS**

**Follow-up Inspection Needed?** No      **If YES, Date of Follow-up Inspection:**

**Closure Details:** Not Applicable



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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:

[Large empty box for observations and corrective actions]

Received by: (signature) <i>Jamie Gallon</i>	Print: Jamie Gallon	Title: Person In Charge/ Owner Cafeteria Employee
Inspected by: (signature) <i>SX</i>	Print: Steve Yim, RS	