

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

Date:			3674381176897477	Time in: Time out: License/Permit #						st. Typ		Risk Category	Page <u>1</u> of <u>3</u>			
09/05/2024         12:15 PM         01:00 PM         14396_10           Purpose of Inspection:         Follow-Up						)4-1	Food Esta				ablishment Type IV	<u>IV</u>	TOTAL/SCORE			
Establishment Name: Follow-Up  Contact/Owner N							Jame:	Number				Number of Report Viola	er of Repeat Violations: 0			
LEGACY PREPARATORY CHARTER SCHOOL LEGACY 21 INC												Number of Violations Co				
Physical Address: City/County: 601 Accent Dr Plano						Zip Co 75075-		Pho			Follow-up: Yes No (circle one)	N/A				
001	Acc	CIIt	1801	mpliance Status: Out =	an palifi	12 03 1028	NO	S	7 (51)	22.00		oplicable COS = corrected on s	N 70001	ntion		
_				10416464	k an "X" in appropriate	entransition of the second			Service SV		10.1347	Repeat Column shown as R				
Com	nliar	ice St	atue	Pric	ority Items (3 Poi	ints) violations	Requ			e Statu		Action not to exceed 3 day	2S			
0	I N N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	O I	N	N O	c o	Emplo	R						
1			5	Proper cooling time and temperature							0.000	12. Management, food employees and conditional employees;				
				2. Proper Cold Holding temperature(41°F/ 45°F)							13	knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands							
				4. Proper cooking time						14. Hands cleaned and properly washed/ Gloves used properly						
				5. Proper reheating procedure for hot holding (165°F in 2					15. No bare hand contact with ready to eat it					or approved		
<u> </u>			+	Hours) 6. Time as a Public He	alth Control: procedu	ree & records	$\vdash$				aı	lternate method properly follo				
				Ap					100000000000000000000000000000000000000	Highly Susceptible Populations  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										Chemicals					
	8. Food Received at proper temperature							П	1000	17. Food additives; approved and properly stored; Washing & Vegetables						
	Protection from Contamination					on		-				nd used				
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing							
				10. Food contact surface		Cleaned and					10000	9. Water from approved source ackflow device	ce; Plumbing instal	led; proper		
11. Proper disposition of returned, previously served or reconditioned											<ol> <li>Approved Sewage/Wastewater Disposal System, proper disposal</li> </ol>					
2		2		Pr	iority Foundation	n Items (2 Po	ints)	violation	s Req	uire C	Correc	ctive Action within 10 days	<u> </u>	57		
			I N N C N O Demonstration of Knowledge/ Personnel			MARKETS CHEMICAL PURPOSE & CONTROL DROKES	trippeditors.	ARTHUR PARTY OF THE PARTY OF		DOUBLE CONTROL		correction realist to may be	51			
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## City of Plano Environmental Health Retail Food Establishment Inspection Report

Establishment Name:	Physical Address:	City/State:	License/Permit # Page 2 of 3
LEGACY PREPARATORY CHARTER	601 Accent Dr	Plano	14396_104-1
Last Grease Trap Service Date:			
Managar's Nama		SERVICE MANAGER	Expiration Data
Manager's Name	Certificate Number		Expiration Date
	INSPECTOR'	S COMMENTS	
	INSPECTIO	ON RESULTS	
Follow-up Inspection Needed?	No If YES, Date of Follow-u	p Inspection:	
Closure Details: Not Applicable			



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

Establishment Name: Physical Address:			City/State:				License/Permit #	3 of 3		
LEGACY PREPARATORY CHARTER	LEGACY PREPARATORY CHARTER 601 Accent Dr			Plano			14396_104-1			
TEMPERATURE OBSERVATIONS										
Item/Location	Temp	Item/I	ocation		Temp	p Item/Location				
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Received by: (signature)			Print: Jamie Gallon				Title: Person In Charge/	Owner		
	×~()		Print:Steve Yim, RS				Cafeteria Employee			
Inspected by: (signature)			THE THE TABLE							