

City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: Time in: Time out: 04/19/2024 10:45 AM 11:30 PM			License/Permit # 17384 104-1		100	. Type d Establishment Type II with Greas	e Trap	Page 1_ of 3_					
Purpose of Inspection: Routine		1/304_10	4-1	:-1			a Establishment Type II with Greas		TOTAL/SCORE				
Establishment Name: Contact/Owner					me: OOL FOUNDATION, LLC			Number of Repeat Number of Violatio					
Physical Address: City/Count 6700 Communications Pkwy Plano		ıty:		Zip Coc 75024-5		Phoi	ne:	Follow-up: Yes No (circle one)	197				
	iew.	pliance Status: Out = n	ot in compliance IN = in		NO =	not observ	ved .	NA = n	ot applicable COS = correcte	d on site R = repeat vio	olation		
			an "X" in appropriate box		Reau				for Repeat Column shown as ctive Action not to exceed.				
Compliance Sta	tus		itty reems (o r omes) Florations	regin	Comp			1	J utily 5			
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $			R	O I U N T	N O	N C A C	Employee Health						
NA 1. Proper cooling time and temperature					IN			12. Management, food en knowledge, responsibiliti	그래프를 가지되고 하는 점을 하는 것이 되었다. 그런 그리고 아니는 사람이 없는 것이 없는 것이 없었다.	al employees;			
IN 2. Proper Cold Holding temperature(41°F/ 45°F)		·)		IN 13. Proper use of restriction and exclusion; No d eyes, nose, and mouth				lischarge from					
NA		 Proper Hot Holding t 							Preventing Contamination by Hands				
NA		4. Proper cooking time				IN			14. Hands cleaned and properly washed/ Gloves used properly				
NA		5. Proper reheating proc Hours)	cedure for hot holding (1	65°F in 2		IN			15. No bare hand contact with ready to eat foods or approved alternate method properly followed				
OUT	\overline{v}		alth Control; procedures	& records					Highly Susceptible Populations				
001	\wedge		proved Source						16. Pasteurized foods used; prohibited food not offered				
				V-06 100100		IN			Pasteurized eggs used wh				
IN			d from approved source; id unadulterated; parasite	Control of the Contro						Chemicals			
IN		8. Food Received at pro	per temperature			NA 17. Food additives; approved and properly stor				d; Washing Fruits			
		Protection	from Contamination			IN			18. Toxic substances prop	perly identified, stored	and used		
IN		Food Separated & preparation, storage, dis	otected, prevented during splay, and tasting	g food					V	Vater/ Plumbing			
IN			es and Returnables ; Cle ppm/temperature	aned and		IN			 Water from approved backflow device 	source; Plumbing insta	alled; proper		
		 Proper disposition or reconditioned 	of returned, previously se	erved or		IN			20. Approved Sewage/Wadisposal	astewater Disposal Sys	tem, proper		
		Pri	ority Foundation It	ems (2 Poi	ints)	violations	Rea	uire C	orrective Action within 10	days	5		
				(uico,	- LULLELOIL	Shellahdy &			Market Control			
O I N N A	COS	Demonstration	of Knowledge/ Person		R	O I U N T	N O	N C		rature Control/ Identi	fication		
O I N N A T IN	C O S	21. Person in charge pre	of Knowledge/ Person esent, demonstration of k	nel mowledge,		O I	N	N C	Food Temper 27. Proper cooling metho	rature Control/ Identif od used; Equipment Ad	fication		
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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			
CHALLENGER SCHOOL	6700 Con	nmunications Pkwy	Plano		17384_104-1	S Marketo			
Last Grease Trap Service Date: NA					•				
	R	EGISTERED FOOD SER	VICE MANAGE	R					
Manager's Name		Certificate Number		Expirat	on Date				
Alyssa Clark		TX FM 237299		March 6,	2024				
		DIGDE CECDIC CC							
		INSPECTOR'S CO	MMENTS						
- Students bring their own lunch. Only si	nacks provi	ded by schooL							
HOT WATER TEMPERATURE: HAND SINK 127'F THREE COMPARTMENT SINK 129'F									
INSPECTION RESULTS									
Follow-up Inspection Needed? No If YES, Date of Follow-up Inspection:									
Closure Details: Not Applicable									



City of Plano Environmental Health Retail Food Establishment Inspection Report

TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp	Establishment Name:	Physical Address:			State:		License/Permit#		Page 3_ of 3_	
Henri Location Temp Henri Location Temp Henri Location Temp CHEEN STICKS REACH IN COOLER 411	CHALLENGER SCHOOL 6700 Co		ımunications Pkwy	Plano			17384_104-1			
BESTACKS REACHIN COOFER 43E 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 TERM NUMBER: 6 - Time as a Public Health Control. Right to Discard. This is a Priority Jean 66 - 25 TSC \$255.78(D)(1)(2) - Right to discard if mode do with a thirriby that exceeds a templatine (out of date loss) Observation indicate to discard reach to earl ToS food loss has the time to temperature date making (OBSERVED PREPACKAGED CHEESE STICKS Observations indicate to discard reach to earl ToS food (i) that have exceeded their date hold limit PLEASE TRAIN YOUR EMPTONES TO CHICK EXPIRATION DATE DALIX. (Corrected on Site) Print: Alyssa Kuby Department of Charge Owner Direction Title: Person in Charge Owner Direction.			TEMPERATURE OBSERV	ATION	NS					
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 THEN NUMBER: 6. Time as a Politic Lead's Central, Right to Discard in inside a very life in the search of the stable, on 1864 and 1865 a	Item/Location	Temp	Item/Location	T	emp	Item/Locat	tion		Temp	
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AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER: 6 - Time as a Public Health Control, Right to Discard. This is a Priority Hem 6 - 23 TAC \$282.75(h)(1)(C). Right to discard if marked with a data/day that exceeds a temptime (out of data food) Observation: Failure to discard ready to cat TCS load(s) held past the time or temperature date marking OBSERVID PREPACKAGED CHEESE STICKS WITH EXPIRATION DATE OF 12-39:34 MANAFAGER DISCARDED PRODUCTS ON STIE. Corrective Action(s): The City of Plano has discarded ready to eat TCS food(s) that have exceeded their data hold limit: PLEASE TRAIN YOUR REPRIORED TO CHIECK EXPIRATION DATE DAILY. (Corrected on Site) Received by: Print: Alyssa Kirby				-10-1-07-07-00	Walling the Property of the Control			28 200 E 200 (200)		
Received by: Received by:				NTION	IS DIRE	CTED TO TI	HE CONDITIONS OBSI	ERVED		
Inspected by: Print: Steve Yim, RS	Corrective Action(s): The City of Plano l EMPLOYEE TO CHECK EXPIRATION I	nas discarded	I ready to eat TCS food(s) that have		d their d	late hold lim	it: PLEASE TRAIN YO	UR		
Inspected by: Print: Steve Yim, RS	Deceived by:		Duinte			-	Title: Dougen In Charm	o/ Onner		
Inspected by: Print: Steve Yim, RS	DATE TO SELECTION OF SELECTION		Alyssa Kirby					ge/ Owner	100	
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