



City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: 04/19/2024	Time in: 10:45 AM	Time out: 11:30 PM	License/Permit # 17384_104-1	Est. Type Food Establishment Type II with Grease Trap	Risk Category II	Page 1 of 3	
Purpose of Inspection: Routine						97	
Establishment Name: CHALLENGER SCHOOL		Contact/Owner Name: CHALLENGER SCHOOL FOUNDATION, LLC		Number of Repeat Violations: 0 Number of Violations COS: 1			
Physical Address: 6700 Communications Pkwy		City/County: Plano	Zip Code: 75024-5992	Phone: (469) 573-0077	Follow-up: Yes No (circle one)		
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 O U T I N N O N A C O S		Time and Temperature for Food Safety (F = degrees Fahrenheit)		Compliance Status O U T I N N O N A C O S		Employee Health	
NA		1. Proper cooling time and temperature		IN		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
IN		2. Proper Cold Holding temperature(41°F/ 45°F)		IN		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
NA		3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands	
NA		4. Proper cooking time and temperature		IN		14. Hands cleaned and properly washed/ Gloves used properly	
NA		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		IN		15. No bare hand contact with ready to eat foods or approved alternate method properly followed	
OUT		6. Time as a Public Health Control; procedures & records				Highly Susceptible Populations	
		Approved Source		IN		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
IN		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				Chemicals	
IN		8. Food Received at proper temperature		NA		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		Protection from Contamination		IN		18. Toxic substances properly identified, stored and used	
IN		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing	
IN		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at NA ppm/temperature		IN		19. Water from approved source; Plumbing installed; proper backflow device	
		11. Proper disposition of returned, previously served or reconditioned		IN		20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
O U T I N N O N A C O S		Demonstration of Knowledge/ Personnel		O U T I N N O N A C O S		Food Temperature Control/ Identification	
IN		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		IN		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
IN		22. Food Handler/ no unauthorized persons/ personnel		IN		28. Proper Date Marking and disposition	
		Safe Water, Recordkeeping and Food Package Labeling		IN		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
IN		23. Hot and Cold Water available; adequate pressure, safe				Permit Requirement, Prerequisite for Operation	
NA		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		IN		30. Food Establishment Permit (Current & Valid)	
		Conformance with Approved Procedures				Utensils, Equipment, and Vending	
NA		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		IN		31. Adequate handwashing facilities: Accessible and properly supplied, used	
		Consumer Advisory		IN		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
NA		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		IN		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							
O U T I N N O N A C O S		Prevention of Food Contamination		O U T I N N O N A C O S		Food Identification	
IN		34. No Evidence of Insect contamination, rodent/other animals		IN		41.Original container labeling (Bulk Food)	
IN		35. Personal Cleanliness/eating, drinking or tobacco use				Physical Facilities	
IN		36. Wiping Cloths; properly used and stored		IN		42. Non-Food Contact surfaces clean	
IN		37. Environmental contamination		IN		43. Adequate ventilation and lighting; designated areas used	
NO		38. Approved thawing method		IN		44. Garbage and Refuse properly disposed; facilities maintained	
		Proper Use of Utensils		IN		45. Physical facilities installed, maintained, and clean	
IN		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		IN		46. Toilet Facilities; properly constructed, supplied, and clean	
IN		40. Single-service & single-use articles; properly stored and used		IN		47. Other Violations	
Received by: (signature) 				Print: Alyssa Kirby		Title: Person In Charge/ Owner Director	
Inspected by: (signature) 				Print: Steve Yim, RS			

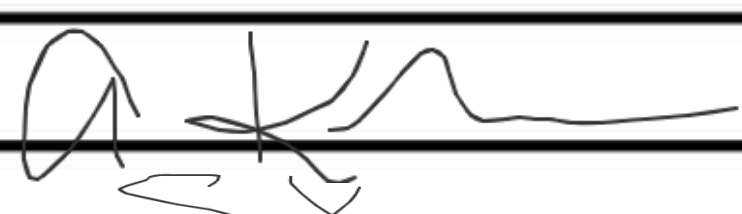



City of Plano Environmental Health
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Establishment Name: CHALLENGER SCHOOL	Physical Address: 6700 Communications Pkwy	City/State: Plano	License/Permit # 17384_104-1	Page 2 of 3
Last Grease Trap Service Date: NA				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
Alyssa Clark	TX FM 237299	March 6, 2024		
INSPECTOR'S COMMENTS				
<p>- Students bring their own lunch. Only snacks provided by school</p> <p>HOT WATER TEMPERATURE: HAND SINK 127°F THREE COMPARTMENT SINK 129°F</p>				
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
CHEESE STICKS REACH IN COOLER	41F				
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:					
<p>6 - Time as a Public Health Control; Right to Discard. This is a Priority Item 6.6 - 25 TAC §228.75(h)(1)(C) - Right to discard if marked with a date/day that exceeds a temp/time (out of date food) Observation: Failure to discard ready to eat TCS food(s) held past the time or temperature date marking.OBSERVED PREPACKAGED CHEESE STICKS WITH EXPIRATION DATE OF 12-15-23. MANAGER DISCARDED PRODUCTS ON SITE. Corrective Action(s): The City of Plano has discarded ready to eat TCS food(s) that have exceeded their date hold limit: PLEASE TRAIN YOUR EMPLOYEE TO CHECK EXPIRATION DATE DAILY. (Corrected on Site)</p>					
Received by: (signature) 		Print: Alyssa Kirby		Title: Person In Charge/ Owner	
Inspected by: (signature) 		Print: Steve Yim, RS			