

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 11/9/24	Time in: 7:24	Time out: 8:05	License/Permit # FS-9020	CPFM 1	Food handlers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: RISD Aquatic Center Concessions	Contact/Owner Name: RISD	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	0/100/A
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Physical Address: 1205 TL Townsend Dr Rockwall, Tx	Pest control : Monthly in house	Hood N/a	Grease trap / waste oil School	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature No leftovers						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee Health form pisted					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature See							✓				
				✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labbat							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
8. Food Received at proper temperature Checking							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used Store low and separate					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned Discard							✓				

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Good date labels					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Stem thermo, strips current					
23. Hot and Cold Water available; adequate pressure, safe 110, good pressure						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken before hot hold						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory							✓				
	✓					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/ Buffet Plate)/ Allergen Label Ingredients upon request							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O		U	N	O	A	O	
T				S		T				S	
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored Stored in solution							✓				
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Refrigerator							✓				
Proper Use of Utensils							W				
	✓					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 Equipped					
40. Single-service & single-use articles; properly stored and used									✓		
						47. Other Violations N/a					

