	Followup Fee of																			
\$50.00 after       Retail Food Establishment Inspection Report       Image: Constraint of the second																				
1 110	First Followup City of Bockwall																			
Date <b>6/2</b>		12	5		Time in: <b>12:40</b>	Time out: <b>1:12</b>		ense/Pe		⊿וי	.7				$\begin{array}{c} \begin{array}{c} \text{CPFM} \\ 1 \end{array}  \begin{array}{c} \text{Food handlers} \\ \end{array}  \begin{array}{c} \text{Page } \underline{1} & \text{of } \end{array}$	2				
				ect	ion: 🖌 1-Routine	2-Follow Up		omplai		_	nvesti	igat	tion		5-CO/Construction 6-Other TOTAL/SCO	ORE				
Estal	Establishment Name: Contact/Owner Na Sports World Athletics of Texas Steve Gray								lame:						XNumber of Repeat Violations: ✓ Number of Violations COS:	•				
Phys	Physical Address:     Pest control :       2922 S Goliad Rockwall, Tx     2 Brothers 12/24													se trap :/ waste oil Follow-up: Yes 1/99//	A					
	Co	mpli	ance	e St	atus: Out = not in cor	mpliance $IN = in con$		NC	= not	observ		NA	= nc	ot ap	pplicable $COS = corrected on site R = repeat violation W = Wat$	tch				
Mark	the	appro	opria	te j	points in the OUT box for <b>Prior</b>		ints) vio								$rac{1}{1}$ for IN, NO, NA, COS Mark an $rac{1}{1}$ in appropriate box for R tive Action not to exceed 3 days					
0 1	Compliance Status							Compliance Status           R         O         I         N         N         C           U         N         O         Employee Health							R					
U N T	N (	) A			(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T	N (	,	A	s						
	V				i U	Ĩ					~				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					
			3. Proper Hot Holding temperature(135°F)												Émployee health form posted Preventing Contamination by Hands					
	~		1		4. Proper cooking time a	and temperature									14. Hands cleaned and properly washed/ Gloves used properly					
					5. Proper reheating proc	edure for hot holdin	ng (165°F	in 2							15. No bare hand contact with ready to eat foods or approved					
	~				Hours) 6. Time as a Public Hea	1th Control: proced	uras & ra	cords							alternate method properly followed (APPROVED Y N Gloves & utensils					
	V				o. Thic as a rubic rica	ini control, procedi		colus					-		Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered					
					Арр	proved Source					~				Pasteurized eggs used when required					
·	7. Food and ice obtained from a good condition, safe, and unadu destruction Sams/Costco				good condition, safe, an	d unadulterated; pa	nadulterated; parasite				Chemic				Chemicals					
v					8. Food Received at pro Checking						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Protection	from Contaminat	ion				~				18. Toxic substances properly identified, stored and used Stored low and separate					
v				T	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing					
ľ					10. Food contact surface Sanitized at <u>200</u> J		; Cleaned	and			~			i	19. Water from approved source; Plumbing installed; proper backflow device					
v	/		T		11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>						~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal					
			+				n Items	s (2 Poi				_			rrective Action within 10 days					
U N T	N C	N N D A			Demonstration	of Knowledge/ Pe	rsonnel		R	O I U N T	I N C		N A	C O S		R				
v					21. Person in charge pre and perform duties/ Cert 1	tified Food Manage	er (CFM)	0			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
ľ					22. Food Handler/ no un 2			~				<ul> <li>28. Proper Date Marking and disposition</li> <li>Using day dots</li> <li>29. Thermometers provided, accurate, and calibrated; Chemical/</li> </ul>								
Sa					Safe Water, Recordkeeping and Food Package Labeling					~				Thermo pro, strips current						
					23. Hot and Cold Water available; adequate pressure, safe 120, Good pressure							Permit Requirement, Prerequisite for Operation								
					24. Required records ava destruction); Packaged I	ailable (shellstock t Food labeled		site							30. Food Establishment Permit/Inspection Current/ insp posted Posted & current					
			1		Resale prepa	ICKAGED 100 vith Approved Pro						_			Utensils, Equipment, and Vending					
V					25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for special	lized	and			~				31. Adequate handwashing facilities: Accessible and properly supplied, used					
			_		Cons	sumer Advisory					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
·			T	Ī	26. Posting of Consume foods (Disclosure/Remining Ingredients upon reconstruction)	nder/Buffet Plate)/					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	Core Items (1 Point) Violations Require Corrective Advectories (1 Point)																			
O I U N T	N C			)		of Food Contamina			R	O U T			N A	C 0 5	Food Identification	R				
V					34. No Evidence of Inse animals						~				41.Original container labeling (Bulk Food)					
	/				35. Personal Cleanliness	0. 0		use							Physical Facilities					
			Ļ	$\downarrow$	36. Wiping Cloths; prop <u>37. Environmental conta</u>	-	u				<b>/</b>			-	<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>					
1				+	37. Environmental conta See 38. Approved thawing n									-	<ul><li>43. Adequate ventilation and lighting; designated areas used</li><li>44. Garbage and Refuse properly disposed; facilities maintained</li></ul>	-				
				+						$\mid$				_	44. Garbage and Refuse property disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	-				
					Prope 39. Utensils, equipment,	r Use of Utensils	used, sto	red,		$\left  \right $	~			-	46. Toilet Facilities; properly constructed, supplied, and clean	+				
					dried, & handled/ In use	e utensils; properly	used			Ш	~									
	_			- 17	40. Single-service & sin			red	1	I I			17	ſ	47. Other Violations	1				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Received by: Steve Gray	Print: Steve Gray	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: World Athletics of Texas	Physical A 2922 \$	S Goliad	City/State: Rockwal	l, Tx	License/Permit # Page 2 of 2 FS-0002147							
Item/Loc	ation	Temp	TEMPERATURE OBSERVA Item/Location	TIONS Temp	Item/Locat	tom/Logation							
	age cooler non tcs	41	Hot holding		Item/Locat	1011	Тетр						
	cream freezer	7.6	Chill	166									
	each in fridge	37	Nacho Cheese	171									
	Hot dogs	39	Hot dog wiener										
С	hest freezer	3.9											
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Restrooms equipped greater than 102 in each room												
	Hand sink equipped greater than 120												
	3comp sink not set up 120, using chlorine sani, current test strips												
	Ice only for sport injuries not for human consumption												
	All snacks are manufacturer prepackaged with labels Food purchased from Costco and Sams												
	•												
	Current Food permit posted												
	Kitchen is clean and well organized Mop hanging up to drip dry - good practice												
	Chemicals stored low												
	State poster at hand s												
			ng and weekends during to	urnament	s / game:	S							
37			reezer, thaw or scape to ma		•								
	Food stored in NSF ap	oproved o	containers										
	Using plastic cutlery a	nd boats	- stored inverted and hand	les in up p	osition								
	Serving hot dogs, nachos, chili, nacho cheese in can, prepackaged snacks and drinks												
Received (signature)	<sup>by</sup> See abov	/e	See ab	ove		Title: Person In Charge/ Owne	r						
Inspected (signature)		tel		Hill	SIT								
Form EH-06	5 (Revised 09-2015)	IN			~ • •	Samples: Y N # collec	ted						