Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 1/3/25					Time in: 1:07	Time out:			00	02147 1 2						Food handlers  2	Page 1			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner										4-Investigation				tion		5-CO/Construction  Number of Repeat Violati	TOTAL/S	CORE		
Sports World Athletics of Texas Steve Gray										1						✓ Number of Violations CO	4/96	3/Δ		
Physical Address: Pest control: 2922 S Goliad Rockwall, Tx 2 Brothers 12/24										Hood Grease trap://waste oil Follow-up: Yes				1700	<i>,,,</i> ,					
Ma											marl	k in a	ppro	priat	e bo		an X in appropriate	ation W= V	Watch	
Co	mpli I	ance N	Stat	tus C		` `		,	R		Con	nplia	nce	Stati	_				R	
U T	N	0	A	o s		egrees Fahrenhe	eit)	ety			U N O A O Employee Health									
		/			1. Proper cooling time a	nd temperature					•					12. Management, food employe knowledge, responsibilities, and	employees;			
	_				2. Proper Cold Holding	temperature(41	°F/ 45°F	)								13. Proper use of restriction and	l exclusion; No disc	charge from		
	•				See  3. Proper Hot Holding t	ammaratura(125	(OE)									eyes, nose, and mouth Employee health form	posted			
		~			4. Proper cooking time						<u> </u>					sed properly				
		•						65°F in 2		_	•					15. No bare hand contact with ready to eat foods or approved				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						•					alternate method properly followed (APPROVED Y N N Gloves & utensils				
		~			6. Time as a Public Hea	lth Control; pro	cedures	& records								Highly Susceptible Populations				
	•		•		Approved Source						•	/				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 destruction Sams/Costco												Chemicals				
	~	8. Food Received at proper temperature  Checking								f		/				17. Food additives; approved ar & Vegetables	Washing Fru	its		
						from Contami					•	/				18. Toxic substances properly in Stored low and separate	d used			
	~				<ol><li>Food Separated &amp; preparation, storage, dis</li></ol>			g food								Water/				
	~				10. Food contact surfact Sanitized at 200	aned and			•	/				19. Water from approved source backflow device City approved	-					
	~				11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>						•	/				20. Approved Sewage/Wastewa disposal	n, proper			
0	I	N	N	С	Pri	ority Founda	ation It	ems (2 Po	ints)	_	_		_		Cor	rective Action within 10 days			R	
O U T	N	o	A	o s	Demonstration of Knowledge/ Personnel				Α.					A	o s	Food Temperature	Control/ Identifica	ation	K	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						•	/				27. Proper cooling method used Maintain Product Temperature	; Equipment Adec	quate to		
	<b>/</b>				22. Food Handler/ no ur 2	nauthorized pers	sons/ per	sonnel		2	2					28. Proper Date Marking and di Missing date labels/ da	y dots			
					Safe Water, Reco	dkeeping and Labeling	Food Pa			•					29. Thermometers provided, acc Thermal test strips Thermo pro, strips of		ed; Chemical	/		
	<b>/</b>	23. Hot and Cold Water available; adequate pressure, safe 110, Good pressure												Permit Requirement, I						
	~				1 ( 2 ) D 1 1D 111 1 1				30. Food Establishment Permit/Inspection Current/ insp posted Posted but expired 12/31/23			ted								
	<u> </u>				25. Compliance with Variance Plan; Variance	ariance, Speciali obtained for spe	ized Proc ecialized	ess, and		ŀ	Ţ		Ī				Utensils, Equipment, and Vending tate handwashing facilities: Accessible and used			
					processing methods; ma	unufacturer instr				-	_					32. Food and Non-food Contact designed, constructed, and used		, properly		
	•				26. Posting of Consume foods (Disclosure/Remi	nder/Buffet Plat					'					33. Warewashing Facilities; ins Service sink or curb cleaning fa	talled, maintained,	used/		
					Ingredients upon red Core Items (1 Point		Require	Corrective	Acti	on N	ot to	o Exe	ceea	190	Da	ys or Next Inspection , Which	ever Comes First			
O U T	I N	N O	N A	C O		of Food Contan			R		O U	I	N	N	C O		entification		R	
T	/			S	34. No Evidence of Inse	ect contamination	on, roden	t/other			Т	/			S	41.Original container labeling (	Bulk Food)			
	<u> </u>				animals 35. Personal Cleanlines	s/eating, drinkin	ng or toba	acco use								Physica	al Facilities			
	· /				36. Wiping Cloths; prop	perly used and s	tored			-	1					42. Non-Food Contact surfaces	clean			
1					37. Environmental cont	amination					-	/				43. Adequate ventilation and lig	ghting; designated a	reas used		
	38. Approved thawing method							/	Ť			44. Garbage and Refuse properly	y disposed; facilitie	es maintained	ı					
					Prope	r Use of Utensi	ils				•	/				45. Physical facilities installed,	maintained, and cle	ean		
					39. Utensils, equipment	& linens; prop	erly used	l, stored,			ı		T			46. Toilet Facilities; properly co	onstructed supplied	. and clean		
	<b>/</b>				dried, & fiandled/ fil us	e utensils; prope					•						onstructed, supplied	,		

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	.ddress:	City	//State:		License/Permit #	Page 2 of 2				
Sports	World Athletics of Texas		S Goliad	R	ockwall	, Tx	FS-0002147	<i>v</i> == =				
Item/Loc	ation	Temp	TEMPERATUR Item/Location	E OBSERVATIO	ONS Temp	Item/Loc	ation	Temp				
	age cooler non tcs	44	200122000001		Temp	20011 2000		Temp				
	cream freezer	-3.2										
Re	ach in fridge	41										
	Hot dogs	41										
Na	acho cheese	N/a										
	Chili	41										
С	hest freezer	3.7										
		OH	SERVATIONS AND	CORRECTIVE	ACTION	S						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			YOUR ATTENTION	N IS DIREC	CTED TO I	THE CONDITIONS OBSERV	ED AND				
	Restrooms equipped			oom								
	Hand sink equipped g											
	3comp sink not set up			not open, curr	rent tes	t strips						
	Ice only for sport injur			•		<u> </u>						
	All snacks are manufa	cturer pr	epackaged with I	labels								
	Food purchased from Costco and Sams											
28	Need day dots on Hot dogs and chili in fridge											
	Kitchen is clean and well organized											
	Mop hanging up to drip dry - good practice											
	Chemicals stored low on shelf											
	State poster at hand sink											
	Typically kitchen open			s during tourr	naments	s / game	es					
42	Observed dirty hot dog roller, to store clean											
	Food stored in NSF approved containers											
	Using single use cutlery and boats - stored inverted and handles in up position											
14/	Serving hot dogs, nachos, chili, nacho cheese in can, prepackaged snacks and drinks											
W	To post current Food establishment permit/inspection  Observed frozen condensation in both chest and mini freezers, time to thaw											
37	Observed frozen cond	ensation	in both chest an	a mini ireeze	rs, ume	to thav	<i>I</i>					
P :							I mia	0				
Received (signature)	See abov	/e	Se Se	e abo	ve		Title: Person In Charge/	Owner				
Inspected (signature)		$\overline{}$	Print:			OIT						
\	(Revised 09-2015)	SI	7 KI	chard I		<u> </u>	Samples: Y N #	collected				