

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: 2/26/25	Time in: 3:05	Time out: 3:40	License/Permit # FS-9498	CPFM 1	Food handlers 7	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 Wilkinson Stadium Concession B	Contact/Owner Name: RISD	Number of Repeat Violations: 0	4/96/A
Number of Violations COS: 0			

Physical Address: 1215 T L Townsend Dr, Rockwall, TX 75087	Pest control : RISD internal	Hood N/a	Grease trap / waste oil School contract	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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 Employees health form posted					
	✓					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					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						✓					
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source						✓					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Quest Academy						✓					
	✓					18. Toxic substances properly identified, stored and used Store low and separate					
8. Food Received at proper temperature Checking						Water/ Plumbing					
Protection from Contamination						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned No returns											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 5						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 and strips current					
2						Permit Requirement, Prerequisite for Operation					
	✓					W					
23. Hot and Cold Water available; adequate pressure, safe 105, good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted and expired					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						✓					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						✓					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Available upon request						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped , hot water only 105					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						✓					
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						✓					
	✓					47. Other Violations N/a					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Monic Lipez	Print: Monic Lopez	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Wilkerson Stadium Concession A	Physical Address: 1215 T L Townsend Dr	City/State: Rockwall, Tx	License/Permit # FS-9498	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach in freezer	21	Nacho Cheese	138	Beverage cooler front	38
Reach in refrigerator	39	Pretzel hot holding	137		
Beverage cooler	41				
Cooking					
Sausage on stick in works	167				
Hot holding					
Hot dogs					
155, 149, 148					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Hand sinks equipped temp greater than 104
	3 comp not set up, 105, using quat sani 200ppm / to heat water in steamer to 112 used to wash in 3 comp
	Sani buckets and spray bottles filled at 3 comp, 200ppm
	Ice for cooling soda bottles, not for human consumption
	Drain water off soda buckets over the floor drains not on concrete
	All snacks are prepackaged by manufacturer and labels on back
	Make sure all disposable cutlery has handles towards customers so that the fcs is not touched
	Receiving chicken sandwiches from Chick-Fil-A in heated transport boxes
	Using gloves and utensils to touch rte foods
W	Condiments are self serve, baskets are non washable, keep eye on condition, discard as needed
	Using stem thermo, calibrated before opening today in glass of ice water
	Alcohol wipes for stem thermo
	All food contact surfaces w/r/s every 4 hours or as needed
W	To post updated health permit
	May also transport any equipment/ utensils to Utley kitchen to run through the dishwasher

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Samples: Y N # collected

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