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: 2/26/25			Time in: 3:05	Time out: 3:40		FS-9498						CPFM 1	Food handlers 7	Page 1 o	_{f_2}			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					int	4-Investigation			ation	ı	5-CO/Construction	6-Other	TOTAL/SC	ORE				
Establishment Name: Contact/Owner I RISD Wilkinson Stadium Concession B RISD							Vame	:					Number of Repeat Violations: Number of Violations COS:		4/96/A			
Physical Address: Pest control : 1215 T L Townsend Dr, Rockwall, TX 75087 RISD internal							ıl					e trap :/ waste oil contract	oil Follow-up: Yes No		/A			
									not observed NA = not applicable COS = corrected on site R = repeat via checkmark in appropriate box for IN, NO, NA, COS Mark an in appropria						plation W= W te box for R	atch		
Priority Items (3 Points) violations Compliance Status								Requ				te Correc ce Status						
O U	I N	N O	N A	C 0						Ū	I	N	N C A O S	C	Employee Health			R
T		/		S	1. Proper cooling time and temperature No leftovers					T	/	,		5	12. Management, food emple knowledge, responsibilities,		employees;	
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See						~	,			13. Proper use of restriction eyes, nose, and mouth Employees health fo		charge from	
	/				3. Proper Hot Holding temperature(135°F) See					<u> </u>					ontamination by Han	ıds		
	/				Proper cooking time and temperature See					~	,			14. Hands cleaned and propo	erly washed/ Gloves u	ised properly		
	(/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~	,			15. No bare hand contact wit alternate method properly for Gloves & utensils	•	X 3		
	/				6. Time as a Public Health Control; procedures & records										ceptible Populations			
					Approved Source					/	•		1	16. Pasteurized foods used; p Pasteurized eggs used when		fered		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Quest Academy								Chemicals									
					8. Food Received at proper temperature Checking						~	,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	š
			Protection from Contamination							/	,			18. Toxic substances properl Store low and separa		id used		
•	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting											er/ Plumbing		
					10. Food contact surfact Sanitized at _200_	ppm/temperature	e				•	•			19. Water from approved sou backflow device City approved		• •	
	11. Proper disposition of returned, previously served or reconditioned No returns						•	,			20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper					
						o tarrio									•			
								ms (2 Po							rective Action within 10 day	vs		
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Wilkerson Stadium Concession A	Physical A 1215	ddress: T L Townsend Dr	City/State: Rockwa	II, Tx	License/Permit # FS-9498	Page	<u>2</u> of <u>2</u>					
		TEMPERATURE OBSERVA		,								
Item/Location	Temp	Item/Location	Temp	Item/Loca	ation		Temp					
Reach in freezer	21	Nacho Cheese		Beve	rage cooler fr	ont	38					
Reach in refrigerator		Pretzel hot holdin	g 137									
Beverage cooler	41											
Cooking												
Sausage on stick in works	167											
Hot holding												
Hot dogs												
155, 149, 148												
Item AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECT			THE COMPLETIONS ODGER	WED AN	ID.					
	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 t	Hand sinks equipped temp greater than 104											
3 comp not set up, 105	5, using o	quat sani 200ppm / to heat	water in s	teamer t	o 112 used to was	h in 3	comp					
Sani buckets and spra	y bottles	filled at 3 comp, 200ppm										
Ice for cooling soda bo	Ice for cooling soda bottles, not for human consumption											
Drain water off soda b	Drain water off soda buckets over the floor drains not on concrete											
All snacks are prepack	All snacks are prepackaged by manufacturer and labels on back											
Make sure all disposa	Make sure all disposable cutlery has handles towards customers so that the fcs is not touched											
Receiving chicken san	Receiving chicken sandwiches from Chick-Fil-A in heated transport boxes											
Using gloves and uten	Using gloves and utensils to touch rte foods											
	Condiments are self serve, baskets are non washable, keep eye on condition, discard as needed											
1	Using stem thermo, calibrated before opening today in glass of ice water											
	Alcohol wipes for stem thermo											
		every 4 hours or as neede	d									
W To post updated health	To post updated health permit											
May also transport an	May also transport any equipment/ utensils to Utley kitchen to run through the dishwasher											
Iway also transport any	y equipm	ent/ utensils to Utley kitch	en to run ti	nrougn ti	ne dishwasher							
Received by: (signature) See abov	 ⁄e	See ab	ove		Title: Person In Charge/	Owner						
Inspected by: (signature)	<u>ς</u> τ	Drint:										
	سارك	<u> </u>	<u> </u>		Samples: Y N #	collecte	d					