Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/22/2025				Time out: 5:52	FS	se/Permi		-10	0				Est. Type Risk Category Page 1 o	<u>f</u> 2				
						3-Complaint 4-Investigation act/Owner Name:					tion		* Number of Repeat Violations:	/SCORE				
Ameirsports Physical Address: Pest contro					est control :	ol: Hood Grease					Gr	A 206	se trap: Follow-up: Yes 🗸	8/92/A				
3101 Fit Sport Life Blvd Rockwall, TX owner to email							n	nee	d in	_	OW	ner	er to email					
М					points in the OUT box for	or each numbered i	item N		chec	ekma e Im	ırk in ımed	appro iate	opriat <i>Cort</i>	e bo	pplicable COS = corrected on site R = repeat violation W-Wa pox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	atch		
					nperature for Food Safety			O I N U N O			N C		Employee Health	R				
T			(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T	-,			Š	12. Management, food employees and conditional employees;					
											knowledge, responsibilities, and reporting							
	2. Proper Cold Holding temperature(41°F/45°F)								~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands					
	4. Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)						
		~			6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations			
		Ľ				16					_				16. Pasteurized foods used; prohibited food not offered			
	l					pproved Source		1							Pasteurized eggs used when required no eggs			
	good c					. Food and ice obtained from approved source; Food in ood condition, safe, and unadulterated; parasite estruction									Chemicals			
	~				8. Food Received at pr	roper temperature	e				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	;		
				Protection from Contamination					3					18. Toxic substances properly identified, stored and used				
	~				Frotection from Contamination Food Separated & protected, prevented durin preparation, storage, display, and tasting										Water/ Plumbing			
					10. Food contact surfa	d							19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at						~				backflow device			
					11. Proper disposition of returned, previously served or reconditioned										20. Approved Sewage/Wastewater Disposal System, proper disposal			
	~														disposal			
	ľ	N	N		Pr	riority Founda	ation Items (2) vio			_		_	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstratio	on of Knowledge	e/ Personnel	R) via	olati O U T		N	N	C O S	rrective Action within 10 days	R		
		N O		О		on of Knowledge present, demonstr	e/ Personnel	R) via	O U	I	N	N	C O	rrective Action within 10 days	R		
	N	N O		О	Demonstratio	on of Knowledge present, demonstr ertified Food Ma	e/ Personnel ration of knowle mager/ Posted	R) via	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R		
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Received by: (signature) Kara Hitt	Print: Kara Hitt	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: irsports	Physical A 3101		City/State: Rockwa	all. TX	FS2023-10	Page of						
		1 0 . 0 .	TEMPERATURE OBSERVAT		,								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp 1						
	r freezer	6	Pizza cold top/pepperoni	42									
rea	ach in freezer	-5	under counter freezer	<u> </u>									
dip	n dots freezer	-26	under counter cooler	37									
dip	n dots freezer	-29											
che	ese dispenser	150											
Chi	ile dispenser	145											
under	counter cooler/hot dogs	41											
rea	ch in freezer	-9											
T4.			SERVATIONS AND CORRECTIV										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Hand sink 128F equ	uipped											
28	Need to date mark	hot dog	s/pizza sauce, etc once	opened	/to disca	ard at day 7							
42	To clean inside coo	lers/sor	ne food debris										
42	To clean outside of	cheese	dispenser/some food d	ebris									
	3 comp sink 121F												
18	Sani spray bottle at	ove 40	Oppm/COS										
	Using Steramine ta												
	For sani spray bottle, use less of the tablet to result in 200-400ppm												
	Digital thermos and test strips on site/current												
42	To clean inside pizz	za cold t	op/food debris										
37	Some condensation in smoothie under counter freezer												
	Blenders rinsed with r	apid rins	er after every use and rem	inder to	WRS at	least every 4 hou	rs						
	Milk frother to be sa	anitized	at least every 4 hours as	s well d	uring se	rvice							
45	To clean floors/som	ne food	debris										
	All foods commercia	ally pred	cooked/heated upon ord	er									
		<u> </u>											
Received			Print:			Title: Person In Charge/	Owner						
(signature)	Kara Hitt		Kara Hi	tt		Manager							
Inspected (signature)		tez. 1	RS Christy Co	ortez.	RS								
orm FH-0	6 (Revised 09-2015)	0, '	- ,	,		Samples: Y N #	collected						