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: 9/5/25			Time in: 7:00	8:00	me out: License/Per							<b>2</b>	PFM	Food handlers  4	Page 1	of <u>2</u>		
			spec	tion: 1-Routine	2-Follow Up		-Compla			-Inve	estiga	ation		5-CO/Constru		6-Other	TOTAL/	SCORE
Estab RISE				ne: n Stadium Conces	ssion A	Contac RISD	t/Owner N	Vame:	:					Number of Ro Number of Vi	epeat Viola iolations C	tions: OS:	0/4.0	0/4
Physic 1215 7				Dr, Rockwall, TX 75087	' RISI	st control D internal	I		Ho N/a	ood				e trap :/ waste oil contract		Follow-up: Yes No	0/10	IU/A
Mark				points in the OUT box for		em	Mark '	√' a c		ark ir	appı	opria	te bo	ox for IN, NO, NA, CO	OS Mar	site $\mathbf{R}$ = repeat vio	olation W= te box for R	Watch
Comp				Prio	ority Items (3 l	Points)	violations		(	ompl	liance	Stat	us	ive Action not to exc	ceed 3 day	vs		
O I N T	O O	N A	C O S		nperature for Fo legrees Fahrenhei		V	R	U T	J N		N A	C O S		Empl	oyee Health		R
	/			1. Proper cooling time	and temperature					/				12. Management, for knowledge, respons			employees;	
~				2. Proper Cold Holding See	g temperature(41°)	°F/ 45°F)				/				13. Proper use of re eyes, nose, and more Employee hea	uth		scharge from	
~				3. Proper Hot Holding See	temperature(135°	°F)										itamination by Ha	nds	
/				4. Proper cooking time See	•					/				14. Hands cleaned	and proper	ly washed/ Gloves	used properly	/
	•			5. Proper reheating pro Hours)	cedure for hot hol	olding (165	5°F in 2			/				15. No bare hand co alternate method pro Gloves and uto	operly follo			_)
<b>~</b>	1			6. Time as a Public Hea	alth Control; proc	cedures &	records							<u> </u>	•	eptible Populations		
				Ар	proved Source					/				16. Pasteurized food Pasteurized eggs use			fered	
•	•			7. Food and ice obtaine good condition, safe, a destruction Utley M	nd unadulterated;	parasite	ood in								Cł	hemicals		
~	,			8. Food Received at pro Checking	oper temperature					/				<ul><li>17. Food additives;</li><li>&amp; Vegetables</li></ul>	approved a	and properly stored:	Washing Fr	uits
				Protection	n from Contamin	nation				/				18. Toxic substance Store low and			nd used	
~	,			9. Food Separated & pr preparation, storage, di	splay, and tasting	7										r/ Plumbing		
~	•			10. Food contact surfact Sanitized at _200_			ed and			/				19. Water from approbackflow device City approv	ed .	-		
~	,			11. Proper disposition of reconditioned No r			ed or			/				20. Approved Sewa disposal	ige/Wastew	vater Disposal Syste	em, proper	
		-		D5						_	_	_	_					
			_	Pri	iority Foundat	tion Ite	ms (2 Po			_				rective Action withi	in 10 days	1		
O I U N T	N O	N A	C O S	Demonstration	n of Knowledge/	Personne	el	ints)	viola U	I N	Req N O	uire N A	Cor C O S			e Control/ Identifi	cation	R
O I N T	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 2	n of Knowledge/ esent, demonstrat rtified Food Mana	Personne tion of kno ager (CFN	owledge,		Ţ	I N	N	N	C O	Food Te  27. Proper cooling I  Maintain Product To	emperature method use emperature	e Control/ Identificed; Equipment Adde		R
O I N N T	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/ esent, demonstrat rtified Food Mana	Personne tion of kno ager (CFN	owledge,		Ţ	I N	N	N	C O	Food Te  27. Proper cooling r Maintain Product To  28. Proper Date Ma Good date lab	emperature method use emperature rking and o	e Control/ Identified; Equipment Added	equate to	
O I N N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 2 22. Food Handler/ no u 4 Safe Water, Reco	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling	Personne tion of kno ager (CFM ons/ perso	owledge, M) nnnel		Ţ	I N	N	N	C O	Food Te  27. Proper cooling r Maintain Product To  28. Proper Date Ma	emperature method use emperature rking and o els provided, a	e Control/ Identified; Equipment Added disposition ccurate, and calibra	equate to	
O I N N T	N O		О	Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequ SUI'e	Personne tion of kno ager (CFN ons/ perso Food Pack uate pressu	owledge,  // owled		Ţ	I N	N	N	C O	Food Te  27. Proper cooling r Maintain Product To  28. Proper Date Ma Good date lab 29. Thermometers r Thermal test strips Stem thermo  Permit Req	emperature method use demperature urking and of els provided, a p. strips quirement,	e Control/ Identified; Equipment Added disposition accurate, and calibrate Current Prerequisite for Control of	equate to	il/
O I N N	N O		О	Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate	resent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequ SUI'e vailable (shellstoo	Personne tion of kno ager (CFN ons/ perso Food Pack uate pressu	owledge,  // owled		Ţ	I N	N	N	C O	Food Te  27. Proper cooling r Maintain Product To  28. Proper Date Ma Good date lab 29. Thermometers r Thermal test strips Stem thermo	emperature method use demperature rking and o els provided, a o, strips quirement,	e Control/ Identified; Equipment Added disposition ccurate, and calibra Current Prerequisite for Comit/Inspection Cur	equate to	il/
O I N	N O		О	Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres 24. Required records at destruction); Packaged Commercial  Conformance	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequ SUI'e vailable (shellstoc Food labeled	Personne tion of kn ager (CFM ons/ perso Food Pack uate pressu ck tags; pa	owledge, M) mnel care care care care care care care care		Ţ	I N	N	N	C O	Food Te  27. Proper cooling r Maintain Product To  28. Proper Date Ma Good date lab 29. Thermometers r Thermal test strips Stem thermo  Permit Req  30. Food Establish Posted and	emperature method use demperature rking and o els provided, a o, strips quirement, ment Peri d Curre usils, Equi	e Control/ Identified; Equipment Added is Equipment Added is a courage, and calibrate is Current.  Prerequisite for Current int/Inspection Current is present, and Vending is a control of the courage in the control of the courage is a control of the courage is a control of the courage in the courage is a control of the control of the courage is a control of the contr	equate to  ted; Chemica  peration  rent/ insp po	il/
O I N N	N O		О	Demonstration  21. Person in charge pr and perform duties/ Ce 2  22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres 24. Required records a destruction); Packaged Commercial	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adeque SUI'e vailable (shellstoc Food labeled with Approved P fariance, Specialize e obtained for spec	Personne tion of kn ager (CFM ons/ perso Food Pack uate pressu ck tags; pa Procedure zed Proces ecialized	owledge, M) mnel care care care care care care care care		Ţ	I N	N	N	C O	Food Te  27. Proper cooling r Maintain Product To  28. Proper Date Ma Good date lab 29. Thermometers p Thermal test strips Stem thermo  Permit Req  30. Food Establish  Posted and	emperature method use demperature rking and o els provided, a o, strips quirement, ment Peri d Curre usils, Equi	e Control/ Identified; Equipment Added is Equipment Added is a courage, and calibrate is Current.  Prerequisite for Current int/Inspection Current is present, and Vending is a control of the courage in the control of the courage is a control of the courage is a control of the courage in the courage is a control of the control of the courage is a control of the contr	equate to  ted; Chemica  peration  rent/ insp po	il/
O I N	N O		О	Demonstration  21. Person in charge preand perform duties/ Ce 2  22. Food Handler/ no und 4  Safe Water, Reconsider and Cold Water 120, good presside 24. Required records and destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequ SUFE vailable (shellstoc Food labeled with Approved P ariance, Specialize e obtained for specianufacturer instru	Personne tion of kn ager (CFM ons/ perso Food Pack uate pressu ck tags; pa Procedure zed Proces citalized uctions	owledge,  nnnel  sage  ure, safe  arasite  ss, and		Ţ	I N	N	N	C O	Food Te  27. Proper cooling r Maintain Product Te  28. Proper Date Ma Good date lab 29. Thermometers r Thermal test strips Stem thermo Permit Req  30. Food Establish Posted and Uter 31. Adequate hands supplied, used Equipped  32. Food and Non-fidesigned, constructors	emperature method use femperature rking and o els provided, a D. Strips quirement, ment Perr d Curre d Curre washing fac	e Control/ Identified; Equipment Added Equipment Added Equipment Added Equipment Added Equipment, and calibrates and calibrates and calibrates. Prerequisite for Comit/Inspection Current  pment, and Vending Control Equipment, and Vending Control Equipment, and Control Equipme	peration rent/ insp po ng and properly	il/
O I N N	NO		О	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres 24. Required records a destruction); Packaged Commercial  Conformance vibration of Consumprocessing methods; m  26. Posting of Consumpodes (Disclosure/Rem Available upon required)	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adeque Sure vailable (shellstoc Food labeled with Approved P fariance, Specialize obtained for specianufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate Jest	tion of knowager (CFM ons/ person Prood Pack water pressured Procedure Zed Proces excialized auctions wor under e)/ Allerge	owledge,  A)  minel  cage  ure, safe  arasite  css  r cooked en Label	R			N O	N A	COSS	27. Proper cooling r Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers p Thermal test strips Stem thermo Permit Req 30. Food Establish Posted and Uter 31. Adequate handv supplied, used Equipped 32. Food and Non-f designed, constructed 33. Warewashing F Service sink or curb Equipped	method use demperature with a method use demperature with a method use delso provided, a method current, a ment Period Curre washing factorial cood Contained, and use decilities; in a cleaning for the method current washing factorial cood contained, and use decilities; in a cleaning for the method current washing factorial cood contained, and use decilities; in a cleaning for the method use decilities.	e Control/ Identified; Equipment Added; Equipment Added addisposition accurate, and calibrate accurate, and calibrate accurate. Prerequisite for Comit/Inspection Curent  pment, and Vendin cilities: Accessible accurate a	peration rent/ insp po  ng nd properly e, properly used/	il/
	N	A N	O S	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco 23. Hot and Cold Wate 120, good pres 24. Required records a destruction); Packaged Commercial  Conformance vib WHACCP plan; Variance processing methods; m  26. Posting of Consum foods (Disclosure/Rem Available upon requence)  Core Items (1 Point	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequ SUTE vailable (shellstoc Food labeled with Approved P fariance, Specializ e obtained for spec anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate uest nt) Violations K	Personne tion of kn ager (CFM ons/ perso Food Pack uate pressu ck tags; pa Procedure zed Proces scialized actions w or under e)/ Allerge Require C	owledge,  A)  minel  cage  ure, safe  arasite  css  r cooked en Label	R	on No		N O	N A	C O S	27. Proper cooling r Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers p Thermal test strips Stem thermo Permit Req 30. Food Establish Posted and Uter 31. Adequate handv supplied, used Equipped 32. Food and Non-f designed, constructed 33. Warewashing F Service sink or curb Equipped	method use demperature rking and dels provided, a D. Strips quirement, ment Period Curre asils, Equipwashing factors food Contacted, and use accilities; in the cleaning factors.	e Control/ Identified; Equipment Added; Equipment Added disposition and calibra and calibr	peration rent/ insp po  ng nd properly e, properly used/	il/
		A	OS	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres 24. Required records destruction); Packaged Commercial  Conformance vib VHACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem Available upon requ  Core Items (1 Poin  Prevention  34. No Evidence of Ins	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adeque Sure vailable (shellstoc Food labeled with Approved P fariance, Specialize obtained for specialize obtained for specialize anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate Jest of Food Contam	Personne tion of kn ager (CFM ons/ perso Food Pack uate pressu ck tags; pa Procedure zed Proces ecialized uctions w or under e)/ Allerge Require C nination	owledge, A)  nnnel  cage  ure, safe  arasite  css  ss, and  r cooked en Label	Actia	on No	V V V V V V V V V V V V V V V V V V V	NO	N A	C O S	27. Proper cooling r Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers p Thermal test strips Stem thermo Permit Req 30. Food Establish Posted and Uter 31. Adequate handv supplied, used Equipped 32. Food and Non-f designed, constructed 33. Warewashing F Service sink or curb Equipped	method use demperature with a method use demperature with a method use delso provided, a method current demperature demperatur	e Control/ Identified; Equipment Added disposition accurate, and calibrate Current and Calibrate Prerequisite for Comit/Inspection Current pment, and Vendia cilities: Accessible accessibl	peration rent/ insp po  ng nd properly e, properly used/	sted
	N	A N	O S	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres 24. Required records a destruction); Packaged Commercial  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem Available upon required)  Core Items (1 Poin	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequ SUTE vailable (shellstoc Food labeled with Approved P ariance, Specialize e obtained for specialize anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate Jest of Food Contam ect contamination	Personne tion of kn ager (CFM ons/ perso Food Pack uate pressu ck tags; pa  Procedure zed Proces cialized actions w or under e)/ Allerge Require C nination n, rodent/o	coverence of the covere	Actia	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling r Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers r Thermal test strips Stem thermo Permit Req 30. Food Establish Posted and Uter 31. Adequate handv supplied, used Equipped 32. Food and Non-f designed, constructed 33. Warewashing F Service sink or curb Equipped  ys or Next Inspection	method use emperature riching and of els provided, a provided, a provided, a provided, a provided prov	e Control/ Identified; Equipment Added disposition accurate, and calibrate Current and Calibrate Prerequisite for Comit/Inspection Current pment, and Vendia cilities: Accessible accessibl	peration rent/ insp po  ng nd properly e, properly used/	al/
	N	A N	O S	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco 23. Hot and Cold Water 120, good pres 24. Required records and destruction); Packaged Commercial Conformance v 25. Compliance with VHACCP plan; Variance processing methods; m  Con 26. Posting of Consumfoods (Disclosure/Rem Available upon requ Core Items (1 Poin  Prevention  34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstrat rtified Food Mana mauthorized personal fordkeeping and F Labeling r available; adequesure vailable (shellstoce Food labeled with Approved P fariance, Specialize e obtained for specianufacturer instructions sumer Advisory er Advisories; ravinder/Buffet Plate Jest of Food Contament of Food Contament of Food Contament of Security (security).	Personne tion of kn ager (CFM ons/ perso Food Pack uate presst ck tags; pa  Procedure zed Procese ceitalized actions  w or under e)/ Allerge Require C nination n, rodent/c g or tobace	coverence of the covere	Actia	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling r Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers r Thermal test strips Stem thermo Permit Req 30. Food Establish Posted and Uter 31. Adequate handv supplied, used Equipped 32. Food and Non-f designed, constructed 33. Warewashing F Service sink or curb Equipped  ys or Next Inspection	emperature method use emperature rking and o els provided, a D, Strips quirement, ment Peri d Curre nsils, Equi washing face food Contacted, and use accilities; in D cleaning face food I er labeling Physic	e Control/ Identified; Equipment Added Equipment Added Equipment Added Equipment Added Equipment and calibra Equipment and Commit/Inspection Current Equipment, and Vending Collisions: Accessible and Collisions Accessible and Equipment E	peration rent/ insp po  ng nd properly e, properly used/	al/
	N	A N	O S	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Water 120, good pres 24. Required records and destruction); Packaged Commercial  Conformance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem Available upon requestion)  Core Items (1 Poin  Prevention  34. No Evidence of Insanimals	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adeque Sure vailable (shellstoc Food labeled with Approved P dariance, Specialize obtained for specialize obtained for specialize anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate Jest of Food Contam ect contamination ass/eating, drinking perly used and sto	Personne tion of kn ager (CFM ons/ perso Food Pack uate presst ck tags; pa  Procedure zed Procese ceitalized actions  w or under e)/ Allerge Require C nination n, rodent/c g or tobace	coverence of the covere	Actia	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling in Maintain Product To Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers proper thermal test strips Stem thermometers produced and Permit Req 30. Food Establish Posted and Uter 31. Adequate handwayplied, used Equipped 32. Food and Nonfidesigned, constructed 33. Warewashing Foundation of Service sink or curb Equipped sys or Next Inspection 41. Original contained 41. Original contained for the Maintain Product To Proper Service Sink or curb Equipped sys or Next Inspection 41. Original contained for the Maintain Product To Proper Service Sink or curb Equipped sys or Next Inspection 41. Original contained for the Maintain Product To Proper Service Sink or curb Equipped sys or Next Inspection 41. Original contained for the Maintain Product To Proper Service Service Sink or curb Equipped sys or Next Inspection 41. Original contained for the Maintain Product To Proper Service Servi	method use demperature with a method use demperature with a method use delso provided, a method in the method in t	e Control/ Identified; Equipment Added; Equipment Added add; Equipment Added addisposition and calibra and calibra and calibra and calibra and calibra and calibra and vending and vending and calibra and vending and calibration and calibra	pequate to  ted; Chemica  peration  rent/ insp po  ng  und properly  e, properly  used/	al/
	N	A N	O S	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Water 120, good pres 24. Required records and destruction); Packaged Commercial  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem Available upon requestream of the conformance of the con	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequ Sure vailable (shellstoc Food labeled with Approved P 'ariance, Specialize e obtained for specianufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate lest of Food Contam ect contamination ss/eating, drinking perly used and sto	Personne tion of kn ager (CFM ons/ perso Food Pack uate presst ck tags; pa  Procedure zed Procese ceitalized actions  w or under e)/ Allerge Require C nination n, rodent/c g or tobace	coverence of the covere	Actia	on No		N O	N A	C O S	27. Proper cooling r Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers r Thermal test strips Stem thermo Permit Req 30. Food Establish Posted and Uter 31. Adequate hands supplied, used Equipped 32. Food and Non-f designed, constructe 33. Warewashing Fi Service sink or curb Equipped ys or Next Inspection 41. Original contained	method use demperature with the semperature of the	e Control/ Identified; Equipment Added; Equipment Added; Equipment Added addisposition and calibra and calibra and calibra and calibra and calibra and calibra and vending and vending and calibra and vending and calibra and vending and calibra and vending and vending and calibrated and calib	pequate to  ted; Chemica  peration  rent/ insp po  nd properly  e, properly  used/	al/
	N	A N	O S	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres 24. Required records a destruction); Packaged Commercial  Conformance vib VHACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem Available upon required Prevention)  34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in solut 37. Environmental com  38. Approved thawing Refrigerator	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequ Sure vailable (shellstoc Food labeled with Approved P 'ariance, Specialize e obtained for specianufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate lest of Food Contam ect contamination ss/eating, drinking perly used and sto	Personne tion of kn ager (CFM ons/ perso  Food Pack uate pressu ck tags; pa  Procedure zed Proces ecialized uctions  w or under e)/ Allerge Require ( hination n, rodent/c g or tobacc ored	coverence of the covere	Actia	on No		N O	N A	C O S	27. Proper cooling in Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers in Thermal test strips Stem thermometers in Thermal test strips in Thermal test strip	emperature method use demperature rking and of els provided, a D, strips quirement, ment Period CUrre risils, Equip washing fact cood Contacted, and use acilities; in p cleaning fact rood I er labeling Physic act surface ation and 1 effuse prope	e Control/ Identified; Equipment Adde ed; Equipment Adde ed disposition and calibra as Current.  Prerequisite for Comit/Inspection Curent  pment, and Vending cilities: Accessible a control of the contr	pequate to  ted; Chemica  peration  rent/ insp po  ng  und properly  e, properly  used/  areas used  ies maintaine	sted R
	N	A N	O S	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres 24. Required records a destruction); Packaged Commercial  Conformance vib VHACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem Available upon required Prevention)  34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in solut 37. Environmental com  38. Approved thawing Refrigerator	esent, demonstrat rtified Food Mana mauthorized person dependent of Labeling ravailable; adequesure vailable (shellstoc Food labeled with Approved Pariance, Specialize obtained for specialize obtained for specialize obtained for specialize obtained for specialize of the special person of Food Contamer Advisories; ravailable (Shellstoc Food Labeled with Approved Pariance, Specialize obtained for specialize obtained for specialize obtained for specialize obtained for specialize of Food Contamer Advisories; ravailable (Shellstoc) and Food Contamer Contamination selection method of the Shellstock of Contamination method of Con	tion of knowager (CFM ons/ person ons/ per	owledge, A)  nnnel  sage  ure, safe  urasite  ss, and  r cooked en Label  Corrective  other  co use	Actia	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling in Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers properly the Thermal test strips Stem thermometers produced and the supplied, used Equipped 30. Food Establish Posted and Utter 31. Adequate handwaupplied, used Equipped 32. Food and Nonfidesigned, constructed 33. Warewashing Fraction Service sink or curb Equipped sor Next Inspection 41. Original contained 42. Non-Food Contrained 43. Adequate ventil 44. Garbage and Research 25. Property of the supplied striped stri	method use demperature with a method use demperature with a method use demperature with a method of the strips of the strips washing factor of the strips of	e Control/ Identified; Equipment Added; Equipment Added add; Equipment Added addisposition and calibra and calibration and calibra	pequate to  ted; Chemica  peration  rent/ insp po  ng  und properly  e, properly  used/  areas used  ies maintaine lean	al/
	N	A N	O S	21. Person in charge prand perform duties/ Ce 2 22. Food Handler/ no u 4  Safe Water, Reco  23. Hot and Cold Wate 120, good pres 24. Required records a destruction); Packaged Commercial  Conformance 25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Rem Available upon required Prevention)  34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in solut 37. Environmental contains an	esent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adeque Sure vailable (shellstoc Food labeled with Approved P Tariance, Specialize to obtained for specialize to obtai	Personne tion of know ager (CFM ons/ perso Food Pack uate pressu ck tags; pa  Procedure zed Proces cicialized actions  w or under e)/ Allerge Require C mination n, rodent/o g or tobacc ored  Is erly used, sorty used, sorty used, sorty used, sorty used, sorty used, sorty used.	convergence of the convergence o	Actia	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling r Maintain Product To 28. Proper Date Ma Good date lab 29. Thermometers r Thermal test strips Stem thermo Permit Req 30. Food Establish Posted and Uter 31. Adequate handv supplied, used Equipped 32. Food and Non-f designed, constructe 33. Warewashing Fi Service sink or curb Equipped ys or Next Inspection 41. Original contained 42. Non-Food Contained 43. Adequate ventil 44. Garbage and Re 45. Physical facilities	emperature method use demperature rking and of els provided, a D. strips quirement, ment Perr d CUrre nsils, Equip washing fact food Contacted, and use acilities; in p cleaning fact on, Which Food I er labeling Physic act surface ation and I efuse prope es installed ; properly of	e Control/ Identified; Equipment Added; Equipment Added add; Equipment Added addisposition and calibra and calibration and calibra	pequate to  ted; Chemica  peration  rent/ insp po  ng  und properly  e, properly  used/  areas used  ies maintaine lean	al/

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Monic Lopez  Monic Lopez	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		City/State: Rockwall	Tx	License/Permit # FS-9019	Page <u>2</u> of <u>2</u>							
	1210	TEMPERATURE OBSERVAT		, 17	1 0 0010								
Item/Location	Temp	Item/Location	Temp	Item/Loca	tion	Temp							
Reach in Freezer HTT	7.8	Pizza cheese	151										
Reach in refrigerator		Click-fil-a sandwich	1 1										
Beverage cooler	42	Pretzel Hot Holding	143										
Cooking													
Hot dogs 95,97,	94	Roller grill	227										
Beverage cooler	39	Nacho Cheese	145										
Hot holding													
Hot dogs 148,	155												
Item AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECTIVE		_	HE COMPITIONS OPE	EDVED AND							
AN INSI ECTION OF TOOK ES	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 sink equipped, to	emp grea	ater than 102 throughout kito	hen										
3 comp not set up, 120	•												
	<u> </u>	oottles, filled at 3 comp											
Ice used to cool soda	bottles, r	not for human consumption											
Draining soda buckets	Draining soda buckets into floor drain only not on concrete												
All snack prepackaged	d by man	ufacturer with labels on bac	k										
	Condiments are self serve												
	To confirm internal temp of hot dog weiner per manufacturer and hot hold at 135 or higher												
•	Cutlery stored with handles facing same direction												
	Using gloves to touch rte foods												
	Restrooms equipped, temp greater than 100  No leftovers all food discarded at close. Nacho cheese if saved, shallow pan into freezer. Initial drop												
To 70 then into refrige			2VCa, 5Ha	now pai	TITTO TICOZOT. IIII	itiai arop							
To 70 them me remiger	idioi to d	100 10 11 01 001011.											
Received by: (signature) See above	/ <u>P</u>	See abo	)\/A		Title: Person In Char	ge/ Owner							
Inspected by:		Print:											
Form EH-06 (Revised 09-2015)	N (<	Richard	Hill		Samples: Y N	# collected							