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:			<u> </u>		Time in: Time out:			License/Permit #							CPFM	Food handlers	Page 1	of 2
8/29/24			7:00 8:00 on: 1-Routine 2-Follow Up			FS-9499  3-Complaint 4-Investigation							2					
Establishment Name: Contact/Owner N						4-Investigation				L	5-CO/Construction  Number of Repeat Viola	TOTAL/S	CORE					
RISD Wilkinson Stadium Concession C  Physical Address:  Pest control:							Hood Grease to			C		✓ Number of Violations Co	2/98	3/A				
Physical Address:  1215 T L Townsend Dr, Rockwall, TX 75087    Compliance Status: Out = not in compliance   IN = in compliance   NO					N/a	ou					Follow-up: Yes No ☑							
Ma	ırk tl	Com	plia: prop	nce S riate	Status: Out = not in co points in the OUT box for	$\begin{array}{l} \text{mpliance} & \text{IN} = \text{in o} \\ \text{each numbered it} \end{array}$	complian tem	ice No Mark '	$oldsymbol{O} = no$ $oldsymbol{V}$ , a cl						plicable COS = corrected on s x for IN, NO, NA, COS Mart	site $\mathbf{R}$ = repeat vio	lation W=	Watch
								) violations	Requ						ve Action not to exceed 3 day			
O U	I I N	ance N O	N A	C O		nperature for Fo		ety	R	O		N O	N A	C O	Emple	oyee Health		R
T				S	1. Proper cooling time	legrees Fahrenhei and temperature	it)			T				S	12. Management, food employ		employees;	
		•			No leftovers						/				knowledge, responsibilities, an	nd reporting		
	/				2. Proper Cold Holding <b>See</b>	temperature(41°	°F/ 45°F)	)			/				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
	•				3. Proper Hot Holding	temperature(135°	°F)		$\blacksquare$						Employees Health pos		J.	
	•				4. Proper cooking time	and temperature	;						Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used					
	•				5. Proper reheating pro-	cedure for hot ho	olding (10	65°F in 2		-	<b>/</b>				15. No bare hand contact with	ready to eat foods or	r approved	-
		~			Hours)						/				alternate method properly follo Gloves & utensils	YN.	)	
	~				6. Time as a Public Hea	alth Control; proc	cedures	& records			Highly Susceptible Populations							
					Ар	proved Source					/				16. Pasteurized foods used; pro Pasteurized eggs used when re	ered		
					7. Food and ice obtaine	ed from approved	l source;	Food in										
	~				good condition, safe, and destruction Quest A		; parasite	;							Ch	nemicals		
	_				8. Food Received at pro				H						17. Food additives; approved a	and properly stored;	Washing Fru	nits
	•				Checking						/				& Vegetables			
						n from Contamir					/				18. Toxic substances properly Stored low and separate		d used	
	~				9. Food Separated & pr preparation, storage, di			g food							Water	r/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_			aned and			/			+	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	_				11. Proper disposition of	-	-		$\vdash$						City approved 20. Approved Sewage/Wastew	vater Disposal Syster	n, proper	_
	V				reconditioned Disc	ard, no re	aturn	6			V							
	_			ш											disposal			$\perp$
0	I	N	N	C	Pri	iority Founda	tion Ite	ems (2 Po	ints)	0	I	N	N	С	rective Action within 10 days			R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: 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 Stadiun	n Concession A	Physical A	ddress: T L Townsend Dr	City/State: Rockwal	l. Tx	License/Permit # FS-9499	Page _2	2 of <u>2</u>			
		12.0	TEMPERATURE OBSERVA		.,						
Item/Location		Temp	Item/Location	Temp	Item/Loca	_		Temp			
Beverage coole	r	39	163,161,161		Pretzel warmer		r '	<u> 137</u>			
Reach in fro	eezer htt	12.1	Chicken sandwick	า	Nacho Cheese			138			
Reach in re	ach in refrigerator		45 161,160,155,15		Cooking						
Roller	Roller grill		175 Pizza		Hot dogs in works		ks				
Hot hol	Hot holding		Pepperoni		108,110,107,104		4				
Hot dogs			140,138,136								
155,158	3,152		Cheese								
Sausage	on stick		144,141,141								
		OI	SERVATIONS AND CORRECTI	VE ACTION	IS						
3.7 1	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Hand sin	Hand sink equipped temp greater than 104 throughout kitchen										
3 comp s	3 comp sink not set up, 112 quat sani 200ppm										
Using sar	Using sani buckets and spray bottles										
Ice for co	Ice for cold holding soda bottles not for human consumption										
Drain wa	Drain water frequently from soda tubs into floor drains, not on concrete										
	All snacks are prepackaged by manufacturer and labels are on back										
	Allergen and employee health forms are posted										
	All food discard at close except nacho cheese										
	Nacho cheese in shallow pan, placed in freezer to drop temp to 70, then into refrigerator to cool 41 or below										
	Condiments are self serve in baskets, keep eye on basket conditions and discard as needed  Disposable cutlery stored in nsf approved holders with handles pointing up										
	Using tin foil around roller grill sides, changed daily										
	Using the foliaround roller grill sides, changed daily  Using gloves to touch rte foods, hair restraints for all employees										
	All food contact surfaces w/r/s once ever 4 hours or as needed										
Restroom	Restrooms equipped temp greater than 100										
42 General of	General detail cleaning bottom of reach in cooler, food and liquid										
45 Install Ce	Install Ceiling tile above 3 comp sink and seal hvac penetrations to make cleanable										
W Turn on a	ir curtains ov	er servin	g windows when open to h	elp mitiga	te flying	insects control					
W To post c	To post current health permit in view of consumers asap										
Received by: (signature)	e abov	e	See ab	ove		Title: Person In Charge/ C	Owner				
Inspected by:	MH	S) (2	Richard	Hill k		Samples: Y N # c	collected	1			
Form EH-06 (Revised 09-20	115)	`				Samples: Y N # c	onected				