	Followup Fee of \$50.00 after First aid kit																	
· ·	ou.u rst F					Retail I	Food Est	ablis	shn	ner	at Ir	ns	pe	cti	ion Report First a	id kit / policy		
								∽ ;∔		~ f			La	~10	Vomit d	lean up		
D٤	ate:	—	—	—	Time in:	Time out:	License/I	Cit	-)	Ku		Κv	N 2	CPFM Food handlers	vee health		
8/30/24				ł	4:50	5:35	FSI-			35	35				1 1	Page $\underline{1}$ of _	2	
	irpos stablis			-	tion: 1-Routine	2-Follow Up	3-Comple Contact/Owner		int 4-Investigatio				ion		5-CO/Construction 6-Other	TOTAL/SCO	RE	
HC	CAV	Nis	sdo	m C	Concessions	Ke	eista Neff	Tunic					✓ Numb		✓ Number of Violations COS:	-0/100/	0/100/A	
Physical Address: Pest control : 901 E Interurban St, Rockwall, TX 75087 RISD internally							H N/a	Hood /a	1		Grease trap :/ waste of School contract				/ `			
Ma					Status: Out = not in c e points in the OUT box for	$\frac{IN}{I} = in compliance$ for each numbered item	pliance N Mark		not observed $NA = not$ applicable $COS = corrected on site R = repeat vio a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate$								ch	
Co	omplia	ance	e Sta	atus_	Prie	lority Items (3 Poi	nts) violation	ns Req	<i>quire Immediate Correcti</i> Compliance Status						ive Action not to exceed 3 days			
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			R		0	I N N O	N I	N A	C O S	Employee Health		R	
	. ,		Ţ	\square	1. Proper cooling time and temperature No leftovers				12. Management, food employees and conditional en knowledge, responsibilities, and reporting						al employees;			
┢─┦	\dashv	-	 	$\left - \right $	2. Proper Cold Holding temperature(41°F/ 45°F)			++	13. Proper use of restriction and exclusion; No dis						lischarge from	+		
	Ļ	4	 	\square	2. Dearer Hot Holding	roper Hot Holding temperature(135°F)									eyes, nose, and mouth Need employee health form at har	nd sink		
	~	_		\square	3. Proper Hot HoldingSee4. Proper cooking time			\parallel	-		-				Preventing Contamination by H 14. Hands cleaned and properly washed/ Glove			
	[•]]	$\mid \downarrow \mid$	· · ·	•	og (165°F in 2	+	┝	U	4	-	4	\downarrow	14. Hands cleaned and properly washed/ Glove15. No bare hand contact with ready to eat foods		–	
					Hours)	5. Proper reheating procedure for hot holding ($165^{\circ}F$ in 2 Hours)				÷					alternate method properly followed (APPROVI Gloves			
	~				6. Time as a Public He	Iealth Control; procedu	res & records			Highly Susceptible Pop					Highly Susceptible Population			
					Approved Source							•			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
				Π	7. Food and ice obtain good condition, safe, a destruction Walma			Chemicals				Chemicals						
	~				8. Food Received at pr Checking					T	T	r	1	T	17. Food additives; approved and properly store & Vegetables	d; Washing Fruits		
						on from Contaminatio			Ľ	•	一	t	Ţ		18. Toxic substances properly identified, stored Stored low and separate	and used	†_	
	~			\square	9. Food Separated & p preparation, storage, d	protected, prevented du display, and tasting	uring food								Water/ Plumbing			
┢┤	~			┢┤	10. Food contact surfa Sanitized at 100	Taces and Returnables ; _ ppm/temperature	Cleaned and	+		•		T	T	-	19. Water from approved source; Plumbing inst backflow device City approved	alled; proper		
	~	T		H	11. Proper disposition reconditioned No I	n of returned, previousl	y served or		F	•		T		Ť	20. Approved Sewage/Wastewater Disposal Sys disposal	tem, proper		
							n Items (2 P		s) violations Require Corrective Action within 10 days						<u> </u>			
O U T	I N	N O	N A	C O S	Demonstratio	ion of Knowledge/ Per	sonnel	R		0 1 U 1 T	I N N O	,	Α	C O S	Food Temperature Control/ Identi	fication	R	
	~		 		and perform duties/ \hat{C}_{e}	present, demonstration Certified Food Manager	r (CFM)	'		L					27. Proper cooling method used; Equipment A Maintain Product Temperature No left overs	lequate to		
				22. Food Handler/ no 1			•					28. Proper Date Marking and disposition Good date labels						
					Safe Water, Rec	fe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calib Thermal test strips	ated; Chemical/	Ţ	
				Π	23. Hot and Cold Water available; adequate pressure, safe 111, good pressure										Digital thermo, strips current Permit Requirement, Prerequisite for	Operation		
				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			$+ \uparrow$	1	W	T	T	Τ	T	30. Food Establishment Permit/Inspection Co	irrent/ insp posted			
\vdash				Щ	Commercial	e with Approved Proc	cedures		ŀ	1			\perp	+	Need to post Utensils, Equipment, and Vend	ling		
					25. Compliance with V	Variance, Specialized lace obtained for special	Process, and			T		T		T	31. Adequate handwashing facilities: Accessible supplied, used	0		
					processing methods; n	manufacturer instructio				ľ					Equipped			
						onsumer Advisory									32. Food and Non-food Contact surfaces cleanal designed, constructed, and used			
				Ĺ	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Available upon request										33. Warewashing Facilities; installed, maintaine Service sink or curb cleaning facility provided Using 3 bucket method			
0	I		N	C				ve Actio		0	I N	N I	N	С	ys or Next Inspection , Whichever Comes Fir	st	R	
U T	N	0	A	O S		n of Food Contaminat				Т				O S	Food Identification 41.Original container labeling (Bulk Food)			
		+		$\mid \mid$	animals	ness/eating, drinking or		++		ľ	<u></u>	╧	\perp	+	Physical Facilities			
				$\left \right $	36. Wiping Cloths; pr	roperly used and stored	1	++			7	T	T	-	42. Non-Food Contact surfaces clean			
		1			Stored in solu 37. Environmental cor			++		-		+		╡	43. Adequate ventilation and lighting; designate	d areas used	+	
	~	╡			38. Approved thawing	g method		+ +		-		T		╡	44. Garbage and Refuse properly disposed; facil	ities maintained	+	
					Proj	oper Use of Utensils				•	/			1	45. Physical facilities installed, maintained, and	clean	\uparrow	
	~			\Box	dried, & handled/ In u	ent, & linens; properly u use utensils; properly u	used			•	~				46. Toilet Facilities; properly constructed, suppleted s	ied, and clean	†	
	~				40. Single-service & s and used	single-use articles; prop	perly stored		١	W					47. Other Violations Need hand sanitizer pumps	3		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Donna McGriff	Print: Donna McGriff	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: HCA Wisdom Concessions	Physical A 901 E	^{ddress:} Interurban St	City/State: Rockwal	l, Tx	License/Permit # Page 2 of 2 FSI-003935					
	-	TEMPERATURE OBSERV			4					
Item/Location	Тетр	Item/Location	Temp	Item/Loca	tion	Temp				
Nacho cheese	143									
Can Chili	141									
Chicken sandwich										
145,143,143										
143,143,143										
Item AN INSPECTION OF YOUR FS		SERVATIONS AND CORRECT			TE CONDITIONS OBSERVED A	ND				
AN INDILETION OF FOUR LD	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									
Season Schedule - 8/3	Season Schedule - 8/30, 9/13, 9/20, 10/4, 10/18									
Hand sink equipped te	mp great	ter than 105								
Using 3 bucket method	d for 3 co	mp. 111, using chlorine sa	ani 100ppm	า						
Gloves used to touch	rte foods	, test strips current								
Serving nachos, chick	en sandv	viches from Chick-Fil-A, as	ssortment o	of snacks	s/candy bottle sodas/w	/ater				
Food purchased from	Walmart	& Costco								
Ice for cooling drinks i	n ice che	st, not for human consum	nption							
Keep water drained ou	it of ice c	hest and disposed in floor	r drain/sink	not on c	oncrete or grass					
Using disposable cutle	ry with h	andles pointing up								
W Need to post permit so	public c	an see it								
W Need to post employe	e health	form at hand sink, will em	ail separat	ely						
W Need to provide hand	sanitizer	for both windows								
All food contact surfac	es w/r/s e	every 4 hours or as neede	ed							
Using yellow digital the	ermo, all	volunteers using hair rest	traints							
Chicken sandwiches d	Chicken sandwiches delivered by Chick-Fil-A in the electric hot holding bags									
All snacks/candy prepa	All snacks/candy prepackaged by manufacturer with health labels on back									
Ice used to cool bottle	Ice used to cool bottle drinks / water from HCA cafeteria									
		1								
Received by: (signature)		Print:			Title: Person In Charge/ Owne	r				
Inspected by:		Print:								
KAN	SI	<u> </u>			Samples: Y N # collec	ted				