	Followup Fee of \$50.00 after First aid kit																	
\$5 Fir					n	Retail F	ood Esta	bli	shr	nen	t In	spo	ecti	ion Report		First aid		
	SU	-0	IIO	wu	þ							•		•		Allergy		
City of Rockwall Vomit clean up Employee health																		
Date: Time in: Time out: License/Pe							ermit #						CPFM	Food handlers	Page 1 of	2		
8/29/24					5:45	7:40	FS-9						_		2	6		
Purpose of Inspect Establishment Nam						2-Follow Up	3-Complaint 4-Investigation 5-CO/Construction 6-Other Contact/Owner Name: Xnumber of Repeat Violations:				TOTAL/SCO	ORE						
RISD Wilkinson Stadium Concession C RISD									x 1				✓ Number of	Violations C	OS:			
Physical Address: Pest control : 1215 T L Townsend Dr, Rockwall, TX 75087 RISD internal									Hood /a				e trap :/ waste oil contract		Follow-up: Yes			
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WMark the appropriate points in the OUT box for each numbered itemMark the appropriate box for IN, NO, NA, COSMark appropriate box for IN, NO, NA, COSMark appropriate box for R												tch						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											r							
Compliance Status Time and Temperature for Food Safety 0 I N C U N O A						R		O I U N	olianc N O	e Sta N A	C O		Empl	oyee Health		R		
T				S	0 (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T S Image: Solution of the second seco						employees;		
					No leftovers					V				knowledge, respo	nsibilities, a	nd reporting		
	~				2. Proper Cold Holding temperature(41°F/45°F)					V	/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)							Émployees Health poster Preventing Contamination by Hands						da			
	/	_			4. Proper cooking time	and temperature				14. Hands cleaned and properly washed/ Gloves used								
					See 5. Proper reheating proc	cedure for hot holding	(165°F in 2		F	V			-	15. No bare hand	contact with	ready to eat foods o	r approved	-
					Hours)	-				V				alternate method j Gloves	properly foll	owed (APPROVED	Y N)	
	~				6. Time as a Public Hea	alth Control; procedure	s & records							I				
					Approved Source					V	/			16. Pasteurized for Pasteurized eggs	fered			
	-	Т			7. Food and ice obtaine	ed from approved sourc	e; Food in								·			
	~				good condition, safe, and unadulterated; parasite destruction Quest Academy													
	~				8. Food Received at pro Checking	oper temperature				V				17. Food additive & Vegetables	s; approved	and properly stored;	Washing Fruits	
					Protection from Contamination				Γ	V	1			18. Toxic substances properly identified, stored and used Stored low and separate				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					V				backflow device	-	ce; Plumbing install	ed; proper	
	Image: Interview of the second seco					ŀ	V				City appro 20. Approved Sev disposal		vater Disposal System	m, proper				
	Priority Foundation Items (2 Poi							ints) vio	lation	s Rea	uire	e Cor	rective Action wit	thin 10 days			_
O U	I N N C N O A O Demonstration of Knowledge/Personnel				R		0 I U N	Ν	N A	C O	Food Temperature Control/ Identification							
Т	~			S	21. Person in charge pr and perform duties/ Cer					T V	•		S	27. Proper cooling Maintain Product		ed; Equipment Ade	quate to	
	22. Food Handler/ no unauthorized persons				nauthorized persons/ p	ersonnel			V	1			28. Proper Date N Good date la	farking and	disposition			
Safe Wat					Safe Water, Reco	Recordkeeping and Food Package Labeling				V				29. Thermometers Thermal test strip Stem therm	os	ccurate, and calibrat	ed; Chemical/	
					23. Hot and Cold Water available; adequate pressure, safe 111, good pressure										•	Prerequisite for O	peration	
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						V	•			30. Food Establis Posted an		mit/Inspection Curr	ent/ insp posted			
					Conformance v	with Approved Procee								Ut	ensils, Equi	pment, and Vendin		
					25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for specialize	ed			V				31. Adequate han supplied, used Equipped	dwashing fa	cilities: Accessible a	nd properly	
					Con	sumer Advisory				~						ct surfaces cleanable	e, properly	
					26. Posting of Consume foods (Disclosure/Rem						•			33. Warewashing Service sink or cu		stalled, maintained, facility provided	used/	
		_	_	_	Available upon requ Core Items (1 Point	Jest		Acti	ion A	lat to	Free	.d 0	0 Da	Equipped		• •		
O U	I N	N O	N A	C O		of Food Contaminatio		R		OIIO OII UN	Ν	N A	0 Da C 0	ys or next inspect		dentification		R
T		-		S	34. No Evidence of Ins					T	/		S	41.Original conta				
┝─┤					animals 35. Personal Cleanlines	ss/eating, drinking or to	bacco use	\vdash							Dhue	cal Facilities		
\mathbb{H}					36. Wiping Cloths: pro	perly used and stored		\vdash	╎┝		•			42. Non-Food Co	•			
╞╴╢	~				37. Environmental cont	ON / USING SPRE	iy Dottles	\vdash		レ レ	•			43. Adequate ven	tilation and l	ighting; designated a	areas used	
	~				38. Approved thawing Refrigerator	method				V	-			44. Garbage and I	Refuse prope	rly disposed; faciliti	es maintained	
						er Use of Utensils				V				45. Physical facili	ities installed	l, maintained, and cl	ean	1
	~				39. Utensils, equipment dried, & handled/ In us					V	•			46. Toilet Facilitie Equipped	es; properly	constructed, supplied	1, and clean	
┠┤					40. Single-service & sin and used	ngle-use articles; prope	rly stored			+	./			47. Other Violatio	ons			+
					and used									N/a				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Monic Lopez	^{Print:} Monic Lopez	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	Establishment Name: Wilkerson Stadium Concession A				l, Tx	License/Permit # Page FS-9499		e <u>2</u> of <u>2</u>			
Item/Location		TEMPERATURE OBSE Temp Item/Location		TIONS Temp	Item/Location			Тетр			
Beverage c	ooler	39	163,161,161		Pretzel warme		r	137			
Reach ir	n freezer htt	12.1	Chicken sandwic	h	Nacho Cheese		Э	138			
Reach in	refrigerator	45	161,160,155,15	8	Cooking						
Rol	ler grill	175	Pizza		Hot dogs in works		ks				
Hot holding			Pepperoni		108,110,107,104)4				
Hot dogs			140,138,136								
155, ⁻	158,152		Cheese								
Sausag	ge on stick		144,141,141								
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number NOTE											
	Hand sink equipped temp greater than 104 throughout kitchen										
	3 comp sink not set up, 111 quat sani 200ppm										
	Using sani buckets and spray bottles										
	Ice for cooling soda bottles not for human consumption Drain water frequently from soda tubs into floor drains, not on concrete										
	All snacks are prepackaged by manufacturer and labels are on back										
Aller	Allergen and employee health forms are posted										
All fo	All food discard at close except nacho cheese										
Nach	Nacho cheese in shallow pan, placed in freezer to drop temp to 70, then into refrigerator to cool 41 or below										
			askets, keep eye on baske			scard as needed					
	Disposable cutlery stored in nsf approved holders with handles pointing up										
	•	<u> </u>	ler since refrigerator is risi	<u> </u>	emp. Exi	t temp 55					
			, hair restraints for all emp once ever 4 hours or as n								
				eeueu							
	Restrooms equipped temp greater than 100 Hot dogs "in works" will reach required temp per manufacturer confirmed and hot hold at 135 or higher										
	U		• • •					,			
Received by: (signature)	ee abov	/e	See ab	ove		Title: Person In Charge/	Owner				
Inspected by: (signature)	$\sim R$	- (7	^{Print:} Richard								
Form EH-06 (Revised	<u>- 109-2015)</u>	<u>سارک</u>				Samples: Y N #	collecte	ed			