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: <b>8/29/24</b>		Ļ	Time in: 5:45	7:40		icense/Pe -S-94					1 CPFM	Food handlers	Page 1	of _2_				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				nt	4-Investigation			tion		5-CO/Construction 6-Other		TOTAL/SO	CORE					
Establishment Name: Contact/Owner I RISD Wilkinson Stadium Concession B						lame:						Number of Repeat Violations: Number of Violations COS:		0/100	۸/۸			
Physical Address: Pest control: 1215 T L Townsend Dr, Rockwall, TX 75087 RISD internal									e trap :/ waste oil Follow-up: Yes No		0/100/A							
Mar					Status: Out = not in co points in the OUT box for	ompliance IN = in or each numbered ite	compliance tem	NO Mark '	) = not √' a cl						blicable COS = corrected on x for IN, NO, NA, COS Ma	site <b>R</b> = repeat vio	lation W= W e box for R	Vatch
		Priority Items (3 Points) violations						ire In		liate	Corr	ecti				ſ		
O U	I I N	N O	N A	C 0		nperature for Fo		,	R	O U	I N	N O	N A	C O	Emp	loyee Health		R
T		/		S	1. Proper cooling time a No leftovers	-			П	T	~			S	12. Management, food emplo knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction a eyes, nose, and mouth Employees health for		charge from	
	/				3. Proper Hot Holding t See	temperature(135°	°F)								Preventing Contamination by Hands			
	/				4. Proper cooking time See	and temperature					/				14. Hands cleaned and prope	rly washed/ Gloves u	ised properly	
	(	/			5. Proper reheating prod Hours)	cedure for hot ho	olding (165	°F in 2			/				15. No bare hand contact with alternate method properly foll <b>Gloves</b>			
	/				6. Time as a Public Hea	alth Control; proc	cedures &	records								eptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when r		fered	
					7. Food and ice obtaine good condition, safe, ar destruction Quest A	nd unadulterated; Academy	; parasite	ood in										
•					8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruit	s
					Protection	n from Contamir	nation				/				18. Toxic substances properly Store low and separat		d used	
	/				9. Food Separated & pr preparation, storage, dis	splay, and tasting	3									er/ Plumbing		
					10. Food contact surfac Sanitized at 200	ppm/temperature	e				•				19. Water from approved sour backflow device  City approved	-		
•	/				11. Proper disposition of reconditioned No re	of returned, previo eturns	iously serv	ed or			~				20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper	
					Pri	ority Founda	tion Iter	ns (2 Poi	_						rective Action within 10 day	s		
O U T	I N	N O	N A	C O S		ority Foundate of Knowledge/			ints)	violat O U T	I N	Req	N A	Corr C O S	·	s re Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Monic Lipez	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)

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	ment Name: son Stadium Concession A	Physical A		City/State: Rockwal	l Ty	License/Permit # FS-9498	Page .	2 of 2			
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Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp			
Reach	in freezer	20	Sausage on stick	_	Bevei	rage cooler	front	38			
Read	ch in refrigerator	32	163,165,165,166								
Bev	verage cooler	39	Pizza								
	Cooking		139,136,135,137								
	age on stick in works	88	Chicken sandwich								
- 1	Hot holding		162,155,156,154								
4	Hot dogs		Nacho Cheese	141							
155	5,149,158,157		Pretzel warmer	138							
Itam	AN DIODE CONTRACTOR OF THE CON		SERVATIONS AND CORRECTIVE			WE GOVERNOOP TO	D. 155				
Item Number	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 sinks equipped										
	3 comp not set up, 111, using quat sani 200ppm										
	Sani buckets and spray bottles filled at 3 comp, 200ppm										
	Ice for cooling soda bottles, not for human consumption										
	Drain water off soda buckets over the floor drains not on concrete										
	All snacks are prepackaged by manufacturer and labels on back										
	Make sure all disposable cutlery has handles towards customers so that the fcs is not touched										
	Receiving chicken sandwiches from Chick-Fil-A in heated transport boxes										
	Using gloves to touch rte foods										
W	Condiments are self serve, baskets are non washable, keep eye on condition, discard as needed										
	Using stem thermo, calibrated before opening today in glass of ice water										
	Alcohol wipes for stem thermo										
	All food contact surfaces w/r/s every 4 hours or as needed										
	Sausage on a stick "in works" will reach required temp per manufacturer confirmed and hot hold at 135 or higher										
D	<u></u>		n.e.e.		ı	Tid., P	-/-0				
Received (signature)		'e	See abo	ove		Title: Person In Charg	e/ Owner				
Inspected (signature)		C+	Print: Richard	Hill							
Form EH 06	6 (Revised 09-2015)	الح	( I licitatu	1 11111		Samples: Y N	# collecte	d			