



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Brad Steveson</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Amerisports</b>	Physical Address: Fit sport life Blvd 100	City/State: Rockwall	License/Permit # <b>Need</b>	Page 2 of 2
---	--	-------------------------	---------------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Sodas and water unit	36	ColdToo Hot	Na		
Under counter freezer	6.2	Inside	40		
Under counter freezer		Drink cooler in front area	35		
Under counter cooler	40	Coffee unit	40		
Hot dog	41	Oat milk	40		
Mozz cheese	39	Freezer smoothies	HTT		
Upright freezer	1.4				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
W	To close small gaps at bottom of back side door
	Hot water at hand sink -127
Cos !	Discussed setting up sanitizer bucket and storing wiping cloth in solution. and checking ppm with test strips
W	Discussed storing sanitizer off floor and not on food contact surfaces
W	Discussed test strips use - current dated 2025
	Tested sanitizer spray bottles to be 400Ppm - label indicates 200Pom
	Label on steramine 200-400 ppm --
18/COS !	Spray bottles must be tested prior to using as too strong
W	Discussed not using bleach and quats together as dangerous
35!	Employees should be using hands free lids for employee drinks and store low
	Discussed exposed hot dog rollers - no access to public - usually not used as single orders are cooked per order in oven
	Using digitalThermo - always sanitize before and after use
	Frozen items are rethermalized to order - allPrecooked
Cos	Reminder to date Tcs foods when opening if not using within 24 hrs
	Not using cold top unit at this time
	Gloves used after washing Hands
	Using steam table for cheese sauce ... only on weekends and in plastic bag that is discarded nightly
	Discussed using microfiber towels in place of cotton
	Discussed storing sanitizer and other chemicals in places. storage container to allow ease in living room to cleaning
	Watch rubber handles tongs for condition
	Cooking to 165 - all meats
	Using chlorox cleaner wipes for front counter only
	Front counter personnel wash hands at backHand sink
	All snack items are commercially packaged with labeling
31/cos !	Avoid blocking hand sink by placing drain tray inside ... hand sink for handwashing only
	Discussed sanitizing wands between drink on espresso unit
	Pics of hot foods / sanitizer / hand sink free/ chemical Storage
	Discussed date marking milk if not using within 24 hrs

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)