Followup fee of																			
\$50.00 after initial Retail Food Establishment Inspection Report											g								
Followup City of F								Rockwall							Vomit clean up	Vomit clean up			
	Date:         Time in:         Time out:         License/P           12/06/2023         3:27         4:28         Need						ermit # I from city				tv			Food handlers Food managers Page <u>1</u> of <u>2</u>	2				
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Compla						int		_	Inves	_	tior	1	5-CO/Construction 6-Other TOTAL/SCOR	E					
Establishment Name: Contact/Owner I Amerisports Patrick							Name	:						* Number of Repeat Violations:      ✓ Number of Violations COS:					
	Physical Address:     Pest control :       3101 Fit sport life blvd suite 100     Landlord									Hoo Ia	d				se trap :/ waste oil Follow-up: Yes 6/94/A	۱			
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WateMark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark an $$ in appropriate box for R											1								
Priority Items (3 Points) violations						-	• •	Im	med	iate	Cor	rect	· · ·						
O U	N O A O				R		O U	ompli I N	N O	N A	C O		R						
Т		./		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т	. /			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
					2. Proper Cold Holding temperature(41°F/45°F)					'					13. Proper use of restriction and exclusion; No discharge from				
	~				See						~				eyes, nose, and mouth To post at hand sink				
		/			3. Proper Hot Holding Not open at insp	-									Preventing Contamination by Hands				
		~			<ul><li>4. Proper cooking time No open at insp</li><li>5. Proper reheating pro-</li></ul>		(165°F in 2		-		~				<ul><li>14. Hands cleaned and properly washed/ Gloves used properly</li><li>15. No bare hand contact with ready to eat foods or approved</li></ul>				
		~			Hours)	Cedure for not notants	(105 1 m 2					~			alternate method properly followed (APPROVED Y_N_)				
		6. Time as a Public Health Control; procedures & records					es & records								Highly Susceptible Populations				
					Approved Source								~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco											Chemicals				
	~				8. Food Received at pro Discussed froz			Π			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	1				Protection from Contamination					3					None to wash           18. Toxic substances properly identified, stored and used           See				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw										Water/ Plumbing				
Ν	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Cos</u> ppm/temperature 200 (see 18)						~				19. Water from approved source; Plumbing installed; proper backflow device				
	11. Proper disposition of returned, previously served or reconditioned           Discarded							~				20. Approved Sewage/Wastewater Disposal System, proper disposal							
	Priority Foundation Items (2 Po			ints) R	) vio	olati	ions I	Req N	uire N	Cor		R							
O U T	I N	N O	N A	o s		n of Knowledge/ Perso		ĸ		U T	N	0	A	o s		ĸ			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1					Maintain Product Temperature No left overs									
	22. Food Handler/ no unauthorized persons/ personnel						W				~	28. Proper Date Marking and disposition     One package hot dogs opens yesterday labeled / milk too							
Safe Water, Recordkeeping and Food Package Labeling							ſ	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	23. Hot and Cold Water available; adequate pressure, safe     Good											Permit Requirement, Prerequisite for Operation							
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>					W					30. Food Establishment Permit (Current/ insp sign posted ) Need fromvivky					
		[				with Approved Procee									Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance processing methods; m	e obtained for specialize	ed			2				~	supplied, used Drain tray to not be stored in / Over sink				
						nsumer Advisory				W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch				
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Provided new poster / ingredients by request								~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Soap man sanitized set up							
0 U	I N	N O	N A	C O	· · · · ·	nt) Violations Requi		Acti R	on I	Not i O U	to Ex I N	XCEE N O	n A	) Da C O	ays or Next Inspection , Whichever Comes First Food Identification	R			
т W				S	34. No Evidence of Ins	,	ent/other		-	Т		~		S	41.Original container labeling (Bulk Food)				
1					animals SmallGapAt 35. Personal Cleanlines Drinks		bacco use		Ì			<u> </u>			Physical Facilities				
	~				36. Wiping Cloths; pro Store in sanitiz	zer					~				42. Non-Food Contact surfaces clean Watch				
		~			37. Environmental cont						~				43. Adequate ventilation and lighting; designated areas used				
	~				38. Approved thawing method Cooking						~				44. Garbage and Refuse properly disposed; facilities maintained     Watch dumpster     45. Physical facilities installed, maintained, and clean				
		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,					$\left  \right $		~				45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean						
	~	dried, & handled/ In use utensils; properly used,       Watch       40. Single-service & single-use articles; properly stored							•				Hot water at 101 / equipped soap / towels and hot water						
	~				40. Single-service & sin and used					~			47. Other Violations						

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Sodas and water unit       36       ColdToo Hot       Na         Under counter freezer       6.2       Inside       40       40         Under counter freezer       Drink cooler in front area       35       5         Under counter cooler       40       Coffee unit       40       6         Hot dog       41       Oat milk       40       6         Mozz cheese       39       Freezer smoothies       HTT       6         Upright freezer       1.4       6       6       6         OBSERVATIONS AND CORRECTIVE ACTIONS         Moteo below: all temps F         OBSERVATIONS AND CORRECTIVE ACTIONS         OBSERVATIONS AND CORRECTIVE ACTIONS         MINSPECTION OF YOUR ESTABLEMENT HAS BREN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND         OBSERVATIONS AND CORRECTIVE ACTIONS         NUMBER       MOTED BELOW: all temps F       5         W       To close small gaps at bottom of back side door       Hot water at hand sink -127         Cos !       Discussed setting up sanitizer off floor and not on food contact surfaces       W         W       Discussed test strips use - current dated 2025       Tested sanitizer spray bottles to be 400Ppm         Label on steramine 200-400 p	Item/Loca	ation	Temn F				Item/Location			Temn F			
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       Image: Cooler and the second seco							<u>Item Bocus</u>			<u>remp r</u>			
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L Coo, L Lomindor to data Loo tooda whan anoning it not uping within 04 hrs	Caa												
		Reminder to date Tcs foods when opening if not using within 24 hrs											
Gloves used after washing Hands		Not using cold top unit at this time											
Using steam table for cheese sauce only on weekends and in plastic bag that is discarded nightly		ntlv											
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	31/cos !												
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: (signature) See above Print: Title: Person In Charge/ Owner		<sup>™</sup> See abov	'e	Print:				Title: Person In Charg	e/ Owner				
(signature) See above Print: (signature) Kelly Kirkpatrick RS Samples: Y N # collected		<sup>by:</sup> Kelly Kírkpa	ıtríck	$\sqrt{\mathcal{RS}}$ Print:				Samples: Y N	# collecte	ed			