	u i r vup	e d		of \$50.00 is after 1st Time in:		ood Esta	Rock			In	spe	cti	ion Report	t. Type	First aid Allergy po Allergy po Vomit clea Employee Risk Category	olicy/trainir In up	ng
12/	12/15/2020 10:40 12:11 FS 78													Full Med Page 1		Page $\underline{1}$ of _	2
Purp Estat				tion: 1-Routine	2-Follow Up	<b>3-Compla</b>		4-]	Inve	stiga	tion		5-CO/Construct * Number of Re		6-Other	TOTAL/SCO	RE
				ings 119	BW Pest con	'W		Had	ad		Cr		✓ Number of Vi	olations (	COS: Follow-up: Yes 🖌	8/92//	4
Phys I-30	cal A	Addre	ess:		Copesan	11/23/2020		Hoo 10/2	020				e trap : vaste 10/12/2020		No		<u> </u>
Mark				points in the OUT box for e		Mark		propi	riate b	oox fo	or IN,	NO	plicable $COS = cor$ <b>D</b> , <b>NA</b> , <b>COS</b>	Ma	ark an 🗸 in appropria	lation W-Wate ate box for R	ch
Com	lianc	e Sta	tus	Prior	rity Items (3 Point	ts) violations	s Requir			iance	Corr Statu	-	ive Action not to exc	ceed 3 da	lys		[
0 1	I     N     N     C     Time and Temperature for Food Safety     Time and Temperature for Food Safety     C     Time and Temperature for Food Safety     T				R	O U T	Ν	N O	Α	C O S	Employee Health				R		
		,	1. Proper cooling time and temperature						~			5	12. Management, for knowledge, responsi		yees and conditional and reporting	employees;	
_		2. Proper Cold Holding temperature(41°F/ 45°F)						•			+			and exclusion; No dis	charge from	┢	
V		See						~			eyes, nose, and mouth Policy						
V		3. Proper Hot Holding temperature(135°F) See						Preventing Contamination by Hands									
V	-			4. Proper cooking time a Great	-	(1650E :		14. Hands cleaned and properly washed/ Gloves used prop									
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. Gloves									
V	6. Time as a Public Health Control; procedures & records Prep and batter station						Highly Susceptible Populations										
	Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					fered				
·	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Mcclain						<u>                                      </u>		Cooked Chemicals								
v	•			8. Food Received at prop Yes					~				& Vegetables	approved	and properly stored;	Washing Fruits	
		<u> </u>		Protection	from Contamination	L		w	~			1		s properly	y identified, stored an	d used	
V				9. Food Separated & pro preparation, storage, disp		ng food			<u> </u>				Spray bottles	Wate	er/ Plumbing		
V	•			Good 10. Food contact surface Sanitized at <u>150</u> p	es and Returnables ; Cl ppm/temperature To cr	leaned and neck machine		3					backflow device		rce; Plumbing install	ed; proper	
	~	,		11. Proper disposition of reconditioned					~				Air gaps at 20. Approved Sewaş disposal		water Disposal System	m, proper	
		<u> </u>		Prio	ority Foundation	Items (2 Po	oints) vi	_				Cor	rective Action within	n 10 day	S		<u> </u>
O I U N T		N A	C O S	Demonstration	n of Knowledge/ Perso	nnel	R	O U T	N	N O		C O S	Food Ter	mperatu	re Control/ Identific	ation	R
V	•		~	21. Person in charge pre- and perform duties/ Cert 3					~			Ĩ	27. Proper cooling n Maintain Product Te	nethod us emperatu	eed; Equipment Ade re Best to uncover	quate to and still protect	
V	•			22. Food Handler/ no un All employees	nauthorized persons/ pe	ersonnel			~				28. Proper Date Mar Great				
		1		Safe Water, Recor	rdkeeping and Food F Labeling	Package			~				29. Thermometers p Thermal test strips	rovided,	accurate, and calibrat	ed; Chemical/	
V	1			23. Hot and Cold Water See	r available; adequate pr	ressure, safe			<u> </u>			1	Digital Permit Requ	uiremen	t, Prerequisite for O	peration	
		~		24. Required records ava destruction); Packaged F When ordered	vailable (shellstock tags Food labeled <b>C</b>	s; parasite			~				Posted		mit (Current/ insp s		
•	•			25. Compliance with Va HACCP plan; Variance of processing methods; man	obtained for specialize	ocess, and ed			~						<b>ipment, and Vendin</b> acilities: Accessible a		
				Const	sumer Advisory			W				╡	designed, constructe	ed, and us	act <u>surfaces cleanable</u>	<u> </u>	1
V	•			26. Posting of Consumer foods (Disclosure/Remin	inder/Buffet Plate)/ All	ergen Label			~		$\uparrow$	╡	33. Warewashing Fa Service sink or curb	cilities; i	<b>of shelving el</b> nstalled, maintained, facility provided	used/	
				Ingredients by reque			Action	<u>Not</u>	to E.	xcee	d 90	Day	Machine 17 ys or Next Inspectio		<u>:hever C</u> omes First		
O I U N T	N O	N A	C O S	Prevention o	of Food Contaminatio	n	R	O U T	I N	N O	Α	C O		Food	Identification		R
1			3	34. No Evidence of Inse animals Flies and wat				1		~		S	41.Original containe	er labelin	g (Bulk Food)		
V	•			35. Personal Cleanliness	s/eating, drinking or to									Phys	ical Facilities		
V	1			36. Wiping Cloths; prop Stored IN solut	perly used and stored			1					42. Non-Food Conta See	act surfac	es clean		
W	1			37. Environmental conta Watch condens	amination		$\square$		~					ation and	lighting; designated a	areas used	
				38. Approved thawing m Cooking				1					44. Garbage and Ref	adly d	erly disposed; faciliti amaged - hole	in bottom	
					er Use of Utensils			1					45. Physical facilitie	es installe	d, maintained, and cl	ean	
1				39. Utensils, equipment, dried, & handled/ In use					~				46. Toilet Facilities; Equipped	properly	constructed, supplied	d, and clean	
				40. Single-service & sing and used	Igle-use articles; prope	rly stored				~		-	47. Other Violations	8			
								1									

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Carlos Valencia	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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	nent Name: O Wild Wings	Physical A		City/State: Rockwal		ge <u>2</u> of <u>2</u>					
	-		TEMPERATURE OBSERVA								
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>					
Bar wi	c 34/	33/34	3/34 GrillCooler drawe		Steam table						
	Wif	-14	Sauce / beef	33/39	Chili	145					
P	roduce wic	40	Southwest		Cheese 150						
	Pico	41	Egg	39	Cooking temps chicken	s					
S	Sour cream	41	Tomatoes	37	170-202						
(	GrillCooler		Drawers		Drawer under gril						
	Tomatoes	37	Lettuce	41	Burgers / chicken	39/39					
	Lettuce	39	Chicken	37	Wings warmer	157					
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSTECTION OF TOOR ESTABLISTIMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Bar:										
	Hot water at 133 F watch / glass washer 50-100 ppm / sink sanitizer 200 ppm										
19	Small leak at faucet at hand sink in bar										
45/42											
	Hot water in restroom 122 F watch										
	Hand sink in small wait station is at 102 F but the hands free device is problematic and still requires contact										
	Store knives and forks with handles up in front wait station area										
W	Store spray bottles below to go containers in front wait station (in container next to)										
	Using peroxide for non food contact surfaces										
45	Kitchen : hot water 110 F										
45	Clean floor in wif -watch ice										
	Chicken freezer drawer - 7/7 Batter station - using for 4 brs only / no eggs used										
	Batter station - using for 4 hrs only / no eggs used Chicken wic - raw chicken - 33/33										
45	Watch and address flooring where needed										
42/45	Minor detailed cleaning under behind and around equipment										
	Sanitizer at three compartment 150-200 ppm										
34.	Fruit flies in back area										
Cos	Small leak at back sink at prerinse to Dishmachine										
19	Need to maintain air gap at ice machine drains										
45	Clean under ice machine										
39	Keep an eye on condition of interior of ice machine and also repair door to close tightly										
W	Plans to equipped sink with soap and towels in pass thru area										
Cos	Cooling chicken on sheet pan covering with another pan - best to leave space Another leak from filter unit in back Over Dishmachine										
005	Another leak from filter unit in back Over Dishmachine     Watch brooms storage across from machine										
Covid	vid Screening at arrival / masks										
	Allergy statement on menu										
Received by: (signature) See above Print: Title: Person In Charge/ Owner											
(signature) See above Print: (signature) Kelly Kirkpatrick RS Samples: Y N # collected											
	(Povised 00 2015)		I								