Followup fee of																	
	\$50.00 after First Followup Retail Food Establishment Inspection Report First aid kit Allergy policy																
• ••	51	. 0		wu	P									Allergy policy Vomit clean up			
City of Rockwall Employee health																	
Date:Time in:Time out:License/Per6/20/241:252:31FS-7													$\begin{array}{c c} CPFM & Food handlers \\ \hline 4 & AII & Page \underline{1} & of \underline{2} \end{array}$	<u>}</u>			
0/20/24 1.25 2.31 F5-76 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								-Inv	vestig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E				
		shm			^{ne:} Wings 0119		act/Owner I ela Patte							XNumber of Repeat Violations:			
Pł	iysic	al Ao	ddre	ss:		Pest contr	ol :	10011	Но					te trap://waste oil Follow-up: Yes	B		
95					ockwall, Tx Status: Out = not in co.	Ecolab 5/1 mpliance IN = in complia		$\mathbf{O} = \mathbf{n}\mathbf{c}$	ot obser		es 2/24	_		west waste $6/18/24\ 1500g$ No policable COS = corrected on site \mathbf{R} = repeat violation W= Watch	•h		
М					points in the OUT box for	each numbered item	Mark	'√'a c	heckm	nark	in app	ropri	iate b	ox for IN, NO, NA, COS Mark an \times in appropriate box for R tive Action not to exceed 3 days			
Co	ompli I	ance N	Stat N	tus C	[•		R		Com	plianc			Are Action not to exceed 5 days	R		
U T	N	0	A	o s	$(\mathbf{F} = \mathbf{d}\mathbf{e})$	nperature for Food Saf egrees Fahrenheit)	ety	ň	U T	JN	N O	A	o s	Employee Health	Ň		
	~				1. Proper cooling time a	and temperature				V				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding	temperature(41°F/ 45°I	F)			v				13. Proper use of restriction and exclusion; No discharge from			
3					3. Proper Hot Holding t	emperature(135°F)				~				eyes, nose, and mouth			
	~	_			4. Proper cooking time	• · · ·				Т				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
		V			5. Proper reheating proc	cedure for hot holding (165°F in 2			V			-	15. No bare hand contact with ready to eat foods or approved			
		~			Hours) NO left (overs				V				alternate method properly followed (APPROVED Y N)			
	~				6. Time as a Public Hea	alth Control; procedures	& records					1		Highly Susceptible Populations			
					Ap	proved Source				V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a			
	 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith 							_			<u> </u>	Chemicals					
	~				8. Food Received at pro	oper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
_	•			_		from Contamination								Water 18. Toxic substances properly identified, stored and used			
					9. Food Separated & pro-		-	<u> </u>									
	~				preparation, storage, dis							Water/ Plumbing					
	~			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					3					19. Water from approved source; Plumbing installed; proper backflow device			
 11. Proper disposition of returned, previously served or reconditioned Discard 						v				ICE machine condensation line 20. Approved Sewage/Wastewater Disposal System, proper disposal							
							tems (2 Po	oints)	viola	tion	ns Reg	quire	e Co	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Person	mel	R	O U T	JN	I N N O	N A	C O S	Food Temperature Control/ Identification	R		
	~			5	21. Person in charge pro and perform duties/ Cer 5					v	/			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
~					22. Food Handler/ no u All before first			v	/			28. Proper Date Marking and disposition Great labels					
						rdkeeping and Food Pa Labeling				v	/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
					23. Hot and Cold Water			<u> </u>				Digital thermo, strips currents Permit Requirement, Prerequisite for Operation					
	24. Red		130, Good pro 24. Required records av	vailable (shellstock tags;	parasite			L		1		30. Food Establishment Permit/Inspection Current/ insp posted					
	~	destruction); Packaged Food labeled						ľ				Posted and current					
					25. Compliance with Va		cess, and		_	T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	~				HACCP plan; Variance processing methods; ma Temps logs		1			V				Equipped			
	1		1		Cons	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See			
	~				26. Posting of Consume foods (Disclosure/Remi On menu				2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not confirmed			
		37	N	0	Core Items (1 Poin	nt) Violations Require	e Corrective							tys or Next Inspection , Whichever Comes First			
O U T	I N	N O	N A	C O S		of Food Contamination		R	O U T	JN	I N N O	N A	C O S	Food Identification	R		
1					34. No Evidence of Inse animals Fruit flies			\square		V	/			41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanlines		acco use			1				Physical Facilities			
	~				36. Wiping Cloths; prop Stored in solut	ion		\square	1					42. Non-Food Contact surfaces clean	<u> </u>		
1					37. Environmental cont See					V	1			43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained			
	~				38. Approved thawing a Refrigerator					V			_	44. Garbage and Refuse properly disposed; facilities maintained45. Physical facilities installed, maintained, and clean			
F					Prope 39. Utensils, equipment	er Use of Utensils	d, stored.		1	+			-	46. Toilet Facilities; properly constructed, supplied, and clean	<u>├</u> ──-		
L	~				dried, & handled/ In us	se utensils; properly used	1			V				Stocked and clean			
	~				40. Single-service & sir and used	ngle-use articles; proper	ly stored					~		47. Other Violations N/A			
<u> </u>										1			1				

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Cam Brackens	Cam Brackens	MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

WIC amb 37 Chicken strip 39 Lettuce/blended cheese 44/44 Cheese/lettuce whole tom 40/38/33 Chicken breast 39 Choc/chz cake 47/44 Togo cooler amb 37 Burgers/tender/breast 40/39/3 Queso 165 Chix wings 36 36/37 Chill 162 162 Hamburger patty 31 Southwest grill station Marinara 155 Chix strips 32 Mac & cheese 45 Beer coolers 40/40 NoteD BELOW al tengeness as take is if Onservations ND contrective actions 000000000000000000000000000000000000		nent Name: D Wild Wings 0119	Physical A 951 130		City/State: Rockwall, Tx		License/Permit # FS - 7898	Page	2 of 2				
WIF amb htt 12.1 Chip cooler 34/35 Dice/slice tom 45/44 WIC amb 37 Chicken strip 39 Lettuce/blended cheese 44/43 Cheese/lettuce whole tom 40/38/33 Chicken breast 39 Choc/chz cake 47/44 Togo cooler amb 39 Grill drawers Hot holding 46/44 Togo cooler amb 39 Grill drawers Hot holding 165 Chix wings 36 36/37 Chilli 162 Hamburger patty 31 Southwest grill station Marinara 152 Chix strips 32 Mac & cheese 45 Beer coolers 40/40 Neme ANTERTOTION of VOUR BUSINEENDERCTIVE ACTIONS Marinara 152 OBSERVATIONS AND CORRECTIVE ACTIONS MARE 40/40 Neme ANTERTOTION of VOUR BUSINEENDERCTIVE ACTIONS MARE Neme ANTERTOTION of VOUR BUSINEENDERCTIVE ACTIONS MARE Head sink equipped server station sequipped greater than 30 30 30 Jooms in setup 130, using ecolab sink & surface cleaner sani 2.6 - 4.3 ppm within range 30 30 Jo													
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