

**Food Establishment Inspection Report**  
**Seasonal Food Concessions**

Name of Trailer <b>HCA Football Season</b>	City/Location <b>Rockwall/Dobbs</b>	Dates / times of event <b>Fridays 5-9</b>
Approved / Not approved <i>Approved</i>	Date of insp <b>9/1/23</b>	Time of inspection <b>5:15 - 6:08</b>

**9/1, 9/22, 10/26, 11/2**

Establishment Name: <b>HCA Football Concessions</b>	Type of Vendor <b>Concession stand</b>	Permit <b>To provide</b>	Certified food manager <b>1CFM</b>	Y N X <b>Food handler</b>
--	---	-----------------------------	---------------------------------------	------------------------------

All food temps taken with a digital thermo F					
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Brisket	168	All TCS foods will be discarded within 4 hours			
Pulled Pork	172				
Nacho Cheese	162				
Pizza	125				
Chopped Brisket hot holding in crockpot					
Pulled pork hot holding in					

OBSERVATIONS AND CORRECTIVE ACTIONS	
Cos	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water temp 110, using 2bay sink as hand sink, handsink equipped with soap, papertowels
	Using 3 bucket method for Wash / Rinse / Sanitize chlorine sani tested 100ppm, stripes current
	Using gloves and utensils to touch ready to eat food
	Tonight selling pizza by the slice, chop brisket & pulled pork sandwiches from Community BBQ
	Selling nachos cheese only tonight, no chili, bbq stored in insulated hot box from restaurant
	Using disposable boats and plates, napkins
	Be sure to invert paper boats/plates and store forks/spoons with handle up
	Selling candy, chips, sweet ,n salty nut mix, snack cookies etc. all food manufactured with ingredients and labels on back
	Fresh popcorn, pickles in a bottle and snack size beef jerky
	Using ice chest for assorted bottle drinks and milk chocolate candy bars
	Ice was obtained at HCA Cafeteria, no ice will be used to sell drinks with ice in it
	Ice might be used for a sports injury if needed
	Always wash hands before using gloves to handle all tcs foods, pizza
	Little Caesars Pizza delivered and stored in insulated bags, must discard within 4 hours made
	Please request pizza company to record temp and time of pizza before leaving store and not on 1 pizza box
	All ready to eat prepackaged foods are labeled for resale
	I CFM onsite, 0 CFH onsite, 4-6 volunteers
	Using digital thermo and chlorine test strips onsite and current
	Jennifer will get her food handler's certificate asap
	Please request Community BBQ to note time and temp on insulated hot box before leaving restaurant.
	Krista Neff - CFM
	Kneff@hcarockwall.org
	Jennifer Taylor in charge of football concessions this year

Received by: (signature) <b>Jennifer Taylor</b>	Print: <b>Jennifer Taylor</b>	Title: Person In Charge/ Owner/ CFM
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Followup Y N <input checked="" type="checkbox"/> #