e q u i ollowu	re			of \$50.00 is ifter 1st		City of	Ro	ck۱			In	spe	ecti	ion Report	ing				
Date:         Time in:         Time out:         License/P           09/01/2022         4:45         7:05         FS 9											Food handlers $1$ $2$ Page $1$ of	2							
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-Investig		stiga	ation		5-CO/Construction     6-Other     TOTAL/SC     * Number of Repeat Violations:	ORE					
RISD V	Will	ker	sor	stadium concess		RISD	Ivallie							Vumber of Violations COS: 2/08	Δ'				
Physical TL Towns			ss:		Scho			I N	Hoo a	od			rease hool	ronow up. res					
				tatus: Out = not in co points in the OUT box for	$\frac{IN}{IN} = in constants of the second sec$	mpliance ] n Marl	NO = n							pplicable $COS = corrected on site R = repeat violation W-Wa O, NA, COS Mark an  in appropriate box for R$	tch				
Complia	nce	Stat	us	Prio	ority Items (3 P	oints) violation	ns Req	uire		<i>med</i> mpli				tive Action not to exceed 3 days					
0 I					R		O U T	U N C		A	C O S	Employee Health							
	s     (r = degrees rannent)       1. Proper cooling time and temperature					Ē		~		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									
•	Cooler is not being used							eyes, nose, and mouth To post at hand sink											
~				3. Proper Hot Holding t	-	)								Preventing Contamination by Hands					
L				4. Proper cooking time	-	ling (165°E in 2		_					14. Hands cleaned and properly washed/ Gloves used properly						
L	/			5. Proper reheating proc Hours)	cedure for not not	ing (165 F in 2				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves					
	/			6. Time as a Public Hea	alth Control; proce	dures & records						Highly Susceptible Populations							
	Annrove			proved Source	zed 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 School / commercial company									•		Chemicals						
				8. Food Received at pro										17. Food additives; approved and properly stored; Washing Fruits					
				Checking				_				~		& Vegetables Na 18. Toxic substances properly identified, stored and used					
- 1 - 1				9. Food Separated & pr	n from Contamina			-	W				~	Store low					
~				preparation, storage, dis	1 <b>1</b>	during 100d								Water/ Plumbing					
~				10. Food contact surfac Sanitized at <u>200</u>	ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device City approved					
L	/			11. Proper disposition of reconditioned <b>Disc</b>	arded	usly served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
	N	N	С	Pri	iority Foundati	on Items (2 F	oints R	) vio	0	Ι	Ν	Ν	Cor		1				
	0	A	0 S	21. Person in charge pro and perform duties/ Cer		on of knowledge	,		U T	N V	0	A	O S	Food Temperature Control/ Identification           27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
		-		2 22. Food Handler/ no u	nauthorized person	ns/ personnel	-			_	/	_		28. Proper Date Marking and disposition	_				
				1 plus volunteers Safe Water, Reco	ordkeeping and Fo	od Package								Using with the in 24 hrs or 6 days only 29. Thermometers provided, accurate, and calibrated; Chemical/	_				
				23. Hot and Cold Water	Labeling	-				V				Thermal test strips Dials - need new test strips					
~				Equipped 24. Required records av	_	-								Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted )					
		~		destruction); Packaged		tugs, parasite				~				Posted					
				Conformance v 25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for spec	ed Process, and ialized				~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Watch accessibility					
				Cons	sumer Advisory					~				32. Food and Non-food Contact <u>surfaces cleanable</u> , properly <u>designed</u> , <u>constructed</u> , <u>and used</u> Watch					
		T	T	26. Posting of Consume foods (Disclosure/Remi	inder/Buffet Plate)	/ Allergen Label		[			~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
				Also provide for pizz			ve Acti	ion N	Not a	to Ex	xcee	ed 90	) Da	ays or Next Inspection, Whichever Comes First					
	N O	N A	C O S	Prevention	of Food Contami	nation	R		O U T	I N	N O	N A	C O S		1				
	-		5	34. No Evidence of Inse animals Clean cricket		rodent/other	T				~		5	41.Original container labeling (Bulk Food)					
W				annuals Clean Chicke				1						Physical Facilities					
W W				35. Personal Cleanlines Hair restrain	ss/eating, drinking							_		r nysteur r uennies					
W W V				35. Personal Cleanlines Hair restrain 36. Wiping Cloths; prop	ss/eating, drinking <b>11S</b> perly used and stor				1					42. Non-Food Contact surfaces clean See					
W W V V				35. Personal Cleanlines Hair restrain 36. Wiping Cloths; proj 37. Environmental cont Watch	ss/eating, drinking <b>15</b> perly used and stor tamination				1	~				<ul> <li>42. Non-Food Contact surfaces clean</li> <li>See</li> <li>43. Adequate ventilation and <u>lighting; designated areas used</u></li> </ul>					
W W V W				35. Personal Cleanlines Hair restrain 36. Wiping Cloths; prop	ss/eating, drinking <b>15</b> perly used and stor tamination				1	レ レ				<ul> <li>42. Non-Food Contact surfaces clean</li> <li>See</li> <li>43. Adequate ventilation and <u>lighting; designated areas used</u></li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> </ul>					
				35, Personal Cleanlines Hair restrain 36. Wiping Cloths; prop 37, Environmental cont Watch 38. Approved thawing a Prope	ss/eating, drinking perly used and stor tamination method er Use of Utensils	ed			1	レ レ				<ul> <li>42. Non-Food Contact surfaces clean</li> <li>See</li> <li>43. Adequate ventilation and <u>lighting; designated areas used</u></li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> <li>45. Physical facilities installed, maintained, and clean</li> <li>See</li> </ul>					
				35. Personal Cleanlines Hair restrain 36. Wiping Cloths; prop 37. Environmental cont Watch 38. Approved thawing p	ss/eating, drinking perly used and stor tamination method er Use of Utensils t, & linens; proper se utensils; proper	ed ly used, stored, y used			1	レ レ ー				<ul> <li>42. Non-Food Contact surfaces clean</li> <li>See</li> <li>43. Adequate ventilation and <u>lighting; designated areas used</u></li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> </ul>					

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Donna Judd	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: rson stadium visitor	Physical A	ddress: Vnsend	City/State: Rockwal	1	License/Permit # P FS 9499		Page <u>2</u> of <u>2</u>		
VVIIKE		TL IOV	TEMPERATURE OBSERVA		1	10 9499				
Item/Loc	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>		
Hot dr	awers									
	Hot dogs	144								
Pizza		149								
	Chick fila	140								
	Cheese	135								
Beverage cooler		65								
One o	cooler not working									
	Freezer	15								
Item	AN INSPECTION OF VOUD PR		SERVATIONS AND CORRECT			E CONDITIONS OBSE				
Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	IABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CIED IO IH	IE CONDITIONS OBSE	KVED AI	ND		
	All food is being cooked at m	nain conces	sions and is brought over hot and	l placed into o	drawers (coo	oler for storage is no	tworking	g today )		
	Hot water at hand sink	: 110								
	· ·		to box which indicates ter	nps 50-90						
Cos	To move pot detergen									
42	General cleaning insid									
45			nd around equipment and o	drains too						
	Advised to move chain									
	Using gloves - to follow									
W	Sanitizer in bucket 200 ppm / expired test strips									
Cos	To watch rusty shelving inside cabinets Watch placement of purses atc Over plastic ware									
45	Watch placement of purses etc Over plastic ware General cleaning of floor etc									
	Handling nachos and pretzels and peppers only tonight									
	Cheese in dispenser 135									
W										
Note	te sausages on a stick once Thawed you will have 6 days from date opened to use									
	Will notify when all equipment is working and cooking hot dogs and sausage on a stick									
	Watch hair restraints -	use nets	if needed							
	Volunteers are being s	upervise								
Received (signature)	<sup>by:</sup> See abov <sup>by:</sup> Kelly kírkpa	'e	Print:			Title: Person In Charge	e/ Owner			
Inspected	by:		Print:							
(signature)	Kelly kírkpa	ıtríck	$\mathcal{RS}$			Samples: Y N	# collecte	ed		
	(Revised 09, 2015)		L							