Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: 02/02/2024	Time in: 4 5:03	Time out: 6:06		cense/Permit 9019						Food handlers	Food managers	Page 1	of <u>2</u>		
	ction: 1-Routine	2-Follow U	Jp 3-0	Complaint	4	-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/S	CORE		
Establishment Nar	ne: on stadium conces	ssion A	Contact/	Owner Name						* Number of Repeat Violat ✓ Number of Violations CO					
Physical Address:	on Stadium conce	Pe	est control :		Но	ood				e trap/ waste oil:	Follow-up: Yes	1/99)/A		
1215 TL Townsend	S4-4 O	$\frac{\mathbf{RIS}}{\mathbf{Distribution}}$	SD internal compliance	NO	Na		N		hool		No 🔽	1 397.3	CV7 . 1		
Compliance Mark the appropriate	e points in the OUT box for	r each numbered is	tem	NO = no Mark ✓ in	approp	riate	box 1	for IN	N, NC		k an in appropria				
Compliance Status	Pric	ority Items (3	Points) vi	olations Requ		<i>nme</i> Comp				ive Action not to exceed 3 day	S				
O I N N C U N O A O		nperature for F		R	U	I	N	N	C	Emplo	yee Health		R		
T	(F = c) 1. Proper cooling time	legrees Fahrenhe and temperature			Т	1			S	12. Management, food employ	-	employees;			
		-				/	'			knowledge, responsibilities, an	d reporting				
	2. Proper Cold Holding Watch 2door	g temperature(41	°F/ 45°F)			./	,			13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	charge from			
	3. Proper Hot Holding		(°F)							Émployee health poster to post at handsink					
	Proper cooking time					Т.	-	1		Preventing Con-	tamination by Han				
				E: 0		/				Gloves					
	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)							.)							
	6. Time as a Public He	alth Control; pro	cedures & r	records		<u> </u>					ptible Populations				
	Prep only					T		Ι.		16. Pasteurized foods used; pro					
	Ap	oproved Source						~		Pasteurized eggs used when re-	quired				
	7. Food and ice obtaine good condition, safe, a	nd unadulterated		od in											
	destruction Labbat		. 1							Ch	emicals				
	8. Food Received at pr)			T		/		17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fru	its		
	Recorded at u	itiey								18. Toxic substances properly	identified stored or	d usad			
		n from Contami				'				Stored low	dentified, stored an	iu useu			
	9. Food Separated & preparation, storage, di			od						Water	/ Plumbing				
	10. Food contact surface Sanitized at _200_			d and			,			19. Water from approved source backflow device	e; Plumbing install	ed; proper			
	11. Proper disposition	of returned, previ	iously serve	d or						City approved 20. Approved Sewage/Wastew	ater Disposal Syste	m, proper			
	reconditioned					/				disposal					
0 I N N C		iority Founda	ation Item	s (2 Points)	viola		Reg		Cor	rrective Action within 10 days			R		
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $		n of Knowledge	/ Personnel	K	U	J N	0		o s	Food Temperature	Control/ Identific	eation	K		
	21. Person in charge prand perform duties/ Ce					/	,			27. Proper cooling method use Maintain Product Temperature		quate to			
	22. Food Handler/ no u	inauthorized pers	sons/ personi	nel		•	,			28. Proper Date Marking and d	lisposition				
	2 Safe Water, Reco	ardkooning and	Food Pooks	1990						Today plus 6 is all the 29. Thermometers provided, ac		ed; Chemical	I/		
	Sale Water, Reco	Labeling	roou i acka	ige		/				Thermal test strips Dial and test strips					
	23. Hot and Cold Water See	er available; adeq	uate pressur	e, safe						Permit Requirement,	Prerequisite for O	peration			
	24. Required records a destruction); Packaged		ock tags; para	asite		/				30. Food Establishment Pern	nit (Current/ insp s	ign posted)			
	Commercial		D 1							Posted	4 187 1		\perp		
	25. Compliance with V		ized Process			T				31. Adequate handwashing fac	oment, and Vendin ilities: Accessible a				
	HACCP plan; Variance processing methods; m				٧	~	'			Paper towels to be	placed into	dispense	ers		
	Con	sumer Advisory	y			_	,			32. Food and Non-food Contact designed, constructed, and used		e, properly			
	26. Posting of Consum	or Advisories: re	uv or undor	pookad	-					Watch condition 33. Warewashing Facilities; in:	_	usad/			
	foods (Disclosure/Rem Available by reques	inder/Buffet Plat				/	'			Service sink or curb cleaning for Soap and sani on	acility provided	usca/			
			Require Co	rrective Action		-			_	ys or Next Inspection , Which					
O I N N C U N O A O T S	Prevention	of Food Contan	nination	R	U	J N	N O		C O S	Food Io	dentification		R		
W	34. No Evidence of Ins	sect contaminatio	on, rodent/otl	her	1		1		6	41.Original container labeling	(Bulk Food)				
	animals Watch 35. Personal Cleanline	ss/eating, drinkin	ng or tobacco	use		<u> </u>	ľ			Physic	al Facilities				
	36. Wiping Cloths; pro Microfiber in b	perly used and st	tored		1	I				42. Non-Food Contact surfaces	s clean				
	37. Environmental con	tamination			<u> </u>	. /	-			To clean bottom shelves 43. Adequate ventilation and <u>li</u>		areas used	_		
	Watch for fros	st			\vdash		 		H	44. Garbage and Refuse proper			d —		
	38. Approved thawing Thaw in cooler				-	<u> </u>	┢	_	\vdash	45. Physical facilities installed.			 -		
	Prop 39. Utensils, equipmen	er Use of Utensi		ored	<u>V</u>	<u>\</u>	├	_	\models	Watch under equipmen 46. Toilet Facilities; properly of	t and front line		<u>—</u> —		
	dried, & handled/ In u Watch			orcu,		/				Using hand sink kito			rr		
	40. Single-service & si and used	ngle-use articles	; properly sto	ored	ſ		/			47. Other Violations					
				1 1	1	1	1	1							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Monica Lopez	Print:	Title: Person In Charge/ Owner MOD
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	_{lment Name:} erson sanders stadium	Physical A		City/State: Rockwal	l	License/Permit # FS 9019	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT							
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	<u>tion</u>	Temp			
Hot holding drawers			Cheese unit	149						
	Unit 1		Cheese	136						
-	Top drawer		Chip drawer	148						
	Sausage	156	Glass front cooler	-						
Hot dog		148	Hot dog rollers	247						
	Unit 2		Freezer 2 door	9.0						
Sau	sage on a stick	163	2 door cooler	37						
	Hot dog	145								
	1.01.009		SERVATIONS AND CORRECTIVE		I <u> </u>					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F		ENT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSE	ERVED AND			
	Hot water 118 F at hand sink -118 at three comp									
	Watch bottles stored next to hand sink									
	Sanitizer bucket up front -200 ppm in 75 F water									
	Sanitize bucket in bac		•							
42	Minor cleaning of shelf		• •							
	 		to load the roller and cook a	nd Rema	ining pla	ced back into th	e cooler			
	Temp raised slightly /	9								
W	<u> </u>	re calibra	ted prior to my arrival / calit	orated wh	ile on sit	e as well				
W										
	Paper towels don't fit into dispensers so are on sink shelf - to address Posted permit in front for public to see									
	Calibrated 2 dial thermos advised to use a digital									
Need to add employee health poster at both hand sinks										
	Prepackaged foods - commercial									
	Or ingredients by request									
	Provided employees health posters and also allergy poster									
	Frovided employees health posters and also allergy poster									
Received (signature)	d by:		Print:			Title: Person In Charg	ge/ Owner			
(signature)	See abou	e q								
Inspecte	d by:	-	Print:							
(signature)	' Kelly Kirkpa	ıtrick	\mathcal{RS}			Complex 37 37	ш 11 · · · · · · · · · · · · · · · ·			
rm FH_N	÷					Samples: Y N	# collected			