Additional followupsRetail Food Establishment Inspection ReportImage: First aid kit\$50.00 feeCity of RockwallImage: Vomit clean upImage: City of RockwallImage: City of RockwallImage: City of Rockwall										
Date: 09/14-2023	Time in:Time out:License/Pe4:396:32FS 90							Food handlers Food managers ALL B Page <u>1</u> of <u>2</u>	_	
Purpose of Inspect Establishment Nam	tion: 1-Routine 2-Follow Up 3-Complaine: Contact/Owner N		4-]	Inves	tiga	ntior	1 [5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E	
RISD Wilkerso	n stadium concessions A RISD		11-	1		C		Vumber of Violations COS: 3/07/Δ		
Physical Address: 1201 TL Townsend	Pest control : School		Hoo Na	od			rease hool	e trap/ waste oil Follow-up: Yes JOI 97777	`	
Compliance S Mark the appropriate		$\mathbf{D} = \text{not}$ in app						plicable $COS = corrected on site R = repeat violation W-Watch NA, COS Mark an 1000000000000000000000000000000000000$	-	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status Compliance Status										
O I N N C U N O A O T S	Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature	R	O U T		N O	N A	C O S	Employee Health 12. Management, food employees and conditional employees;	R	
				~				knowledge, responsibilities, and reporting		
2. Proper Cold Holding temperature(41°F/45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth At hand sinks		
3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands		
W 4. Proper cooking time and temperature Will cohfirm				~				14. Hands cleaned and properly washed/ Gloves used properly 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_{12})		
	6. Time as a Public Health Control; procedures & records			r - 1				Highly Susceptible Populations		
	Approved 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 Labatt			1 1				Chemicals		
	8. Food Received at proper temperature At receiving					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	Protection from Contamination		-	~				18. Toxic substances properly identified, stored and used		
~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			1. 1				Water/ Plumbing		
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device City approved		
· ·	11. Proper disposition of returned, previously served or reconditioned Discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0 I N N C	Priority Foundation Items (2 Poi	ints) v	violat 0			uire N	Cor	rective Action within 10 days	R	
O I N N C U N O A O T - - S	Demonstration of Knowledge/ Personnel		U T	N	N O	A	o s	Food Temperature Control/ Identification	ĸ	
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unauthorized persons/ personnel All			~				28. Proper Date Marking and disposition		
	Safe Water, Recordkeeping and Food Package Labeling			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial and test strips and		
	23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation		
~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			~				30. Food Establishment Permit (Current/ insp sign posted) Posted		
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs			~				supplied, used Equipped		
	Consumer Advisory		W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	_	
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request			~				Watch condition of shelving etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up		
	Core Items (1 Point) Violations Require Corrective 2							·		
O I N N C U N O A O T S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R	
W	34. No Evidence of Insect contamination, rodent/other animals Watch air curtains				~			41.Original container labeling (Bulk Food)		
	35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities		
	36. Wiping Cloths; properly used and stored		1		\square			42. Non-Food Contact surfaces clean See		
	37, Environmental contamination Water under bottles	$\mid \mid \mid$		~	_			43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained		
	38. Approved thawing method Pull thaw		Ļ	~				44. Garbage and Refuse property disposed; factures maintained 45. Physical facilities installed, maintained, and clean		
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		1	$\left \right $	4			45. Toilet Facilities; properly constructed, supplied, and clean		
	40. Single-service & single-use articles; properly used			~				47. Other Violations		
	40. Single-service & single-use articles; properly stored and used				~					

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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OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: ALL TEMPS TAKEN in F												
Hot water at handsinks												
Avoid allowing ice to melt on floor under packages of sodas under counter												
Sanitizer in buckets 200 ppm												
5 Clean floor under equipment Reminder to use NSE creek pet, watch use of residential, insert washable and using bags to line												
Reminder to use NSF crock pot - watch use of residential - insert washable and using bags to line												
Using dial thermos												
Test strips - in date Clean drains where needed												
Logs for equipment temps												
Chick fila and cici's pizza to be delivered at around 6:00 pm												
Delivered in insulated bags												
W To check all air curtains												
42 Clean outsides of coolers and watch gaskets too												
Ingredients for Chick-fil-A and pizza available												
Received by: (signature) See above Print: Title: Person In Charge/ Owner												
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N # collected												
Form EH-06 (Revised 09-2015)												