\$50.00 reinspection fee 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 <b>09</b>		l/20	)23	Time in: 4:39	Time out: <b>6:32</b>		FS 94							Food handlers Food Managers Page 1 of	_2_
				ction: 1-Routine		Јр 🔲	3-Complain		_	nves	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCO	ORE
Esta	ablisl	nmen	Nar			Cont RISI	act/Owner N	ame:						* Number of Repeat Violations:  Y Number of Violations COS:  ase trap: waste oil : Follow-up: Vest//	· ^
		Add:			Scl	est contr hool			Hoo Na	d			Greas hool	ise trup. waste on .	<u> </u>
Mar	C k the	ompli: appro	nce ! priate	points in the <b>OUT</b> box for		tem	Mark 🔪		propri	iate bo	ox fo	or IN	, NO	pplicable $COS = corrected on site O, NA, COS$ $Mark an$ $R = repeat violation W-Wa V in appropriate box for R$	tch
Con	anlia	nce St	otric	Pri	ority Items (3	Points	s) violations	Requir	_	<i>medi</i> mplia				tive Action not to exceed 3 days	
О	Î .	N N O A			emperature for F degrees Fahrenhe		ety	R	O U T	ī	N O	N A	C O S	Employee Health	R
1			5	1. Proper cooling time					1	,			0	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3	Ť			2. Proper Cold Holdin Hot dogs dis	ng temperature(41	°F/ 45°F	<del>7</del> )		H	•				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				3. Proper Hot Holding		i°F)		_						To post at hand sinks  Preventing Contamination by Hands	
		-		4. Proper cooking tim	e and temperature	<u> </u>								14. Hands cleaned and properly washed/ Gloves used properly	
H				Proper reheating pr			165°F in 2		<u> </u>	<b>/</b>				Gloves  15. No bare hand contact with ready to eat foods or approved	_
	·			Hours)	colth Control and		0		Ш					alternate method properly followed (APPROVED Y. N)	
Ш	ı			6. Time as a Public H	eann Control; pro	cedures	& records							Highly Susceptible Populations	
				A	pproved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
•				7. Food and ice obtain good condition, safe, destruction Labba	and unadulterated	; parasite								Chemicals	
•				8. Food Received at p Logging at re		)						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protectio	on from Contami	ination				~				18. Toxic substances properly identified, stored and used	
				9. Food Separated & preparation, storage, o			g food							Water/ Plumbing	
•	/			10. Food contact surfa Sanitized at 200			eaned and			~			i	19. Water from approved source; Plumbing installed; proper backflow device	
	ı	/		11. Proper disposition reconditioned Disc			erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
<u> </u>	•	•		Pi	riority Founda	ation It	tems (2 Poi	nts) vi		ons I				rrective Action within 10 days	
	I N	N N O A	C O S	Demonstration	on of Knowledge	/ Person	mel	R	O U T	I N	N O	N A	C O S		R
				21. Person in charge pand perform duties/ C						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/			22. Food Handler/ no	unauthorized pers	sons/ per	rsonnel		(	~				28. Proper Date Marking and disposition	
				Safe Water, Rec	ordkeeping and Labeling	Food Pa	ackage		(	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips And swabs / test strips	
	/			23. Hot and Cold Wat	ter available; adeq	uate pre	ssure, safe							Permit Requirement, Prerequisite for Operation	
	/			24. Required records destruction); Package Commercial	d Food labeled	ock tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted	
			1	Conformance	with Approved									Utensils, Equipment, and Vending	
				25. Compliance with HACCP plan; Variance processing methods; r	ce obtained for sp	ecialized				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
				Со	nsumer Advisor	y			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Watch condition / crock pots	
•				26. Posting of Consur foods (Disclosure/Rei Ingredients availab	minder/Buffet Pla					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	
	т	vi [ Ni	Гс	Core Items (1 Po	int) Violations	Require	e Corrective	Action .	Not t		ccee N	d 90 N	Da C	ays or Next Inspection , Whichever Comes First	R
U T		N N O A	o s		n of Food Contar			K	U T		0	A	o s		K
W				34. No Evidence of In animals Watch air c	urtains					•	/			41.Original container labeling (Bulk Food)	$\perp$
•	4			35. Personal Cleanline	-	_	acco use							Physical Facilities	
•	/			36. Wiping Cloths; pr In bucjets		tored			1					42. Non-Food Contact surfaces clean See	
W				37. Environmental co Water under	ntamination					<b>~</b>				43. Adequate ventilation and lighting; designated areas used	
				38. Approved thawing					-					44. Garbage and Refuse properly disposed; facilities maintained	T
	ı									<b>/</b>				1 1 1 1 1 1 1	
	·	1		Pro		ils			1	<u> </u>				45. Physical facilities installed, maintained, and clean	
	•			Proj 39. Utensils, equipme dried, & handled/ In	per Use of Utensi	erly used			1	ノ ノ					+

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Donna Judd	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: stadium concession 2	Physical A	<sup>ldress:</sup> I yownsend	City/State: Rockwall	License/Permit # FS 9598	Page <u>3</u> of <u>3</u>				
			TEMPERATURE OBSERV	ATIONS						
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp				
Freeze	er 	8.8	Drawers 1	137/143	Hot temps					
Ho	t dog Rollers	306-315	2	136/140	Piz/ cheese	136/13				
To ch	neck hot holding		3	139/140	Pepp	137/13				
2	door cooler	45-52	4	136/142	Chick-fil-A	136-14				
	Hot dogs	45/46	5	136/135	Sausage	167-17				
	Sausage	36			Hot dogs	139-25				
E	Bev cooler	36			Nacho cheese	167				
		OB	SERVATIONS AND CORREC	TIVE ACTIONS		-				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	ENTION IS DIRECT	TED TO THE CONDITIONS OBSERV	ED AND				
	Hot water at hand sink 107									
42	Minor cleaning of outs	ides of co	oolers							
W	Watch use of residential crock pots									
	Will confirm temps of pizza and chick fila when arriving									
	Sanitizer in buckets 200 ppm									
42/45										
	Hot water at three comp - 110									
	Watch gaskets on equipment									
	Will discard hot dogs in upright 2 door unit									
02	Checked all hot dog boxes 45- 47									
	To remove sausages to cooler unit as still frozen									
	Watch water on floor									
	Crockpots washable and not used to cook foods									
	Ingredients for pizza and Chick-fil-A available  Using bags to line crock nots									
	Using bags to line crock pots									
	Will need to followup on cooler									
	, , , , , , , , , , , , , , , , , , ,									
Received (signature)	by:		Print:		Title: Person In Charge/ (	)wner				
(oignatufe)	See abou	e /e								
Inspected (signature)	by:		Print:							
(signatufe)	Kellu kirkha	ıtvick	$\mathcal{RS}$							