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
Allergy policy/training Vomit clean up Employee health
Employee health

				Time in: 4:39	Time out: 6:32		FS 9	<u>499</u>	_					Food handlers	2	Page 1	
Purpo Establi				on: 1-Routine	2-Follow U		3-Compla act/Owner N		4-]	Inve	stiga	atio	n	* Number of Repeat Violat	6-Other	TOTAL/SO	CORI
				stadium concess		RISI	D	vanie.						✓ Number of Violations CO	OS:	3/97	'/Δ
Physic 1201 tl					Sch	st contr 100l			Hoo Na	od			reas hool	e trap/ waste oil:	Follow-up: Yes ☐ No 🗹	0/57	//\
Morle t	Compli	ance	Sta	atus: Out = not in coronts in the OUT box for	ompliance IN = in			0 = not o			NA boy f	A = n	not ap	oplicable COS = corrected on s O, NA, COS Mark		olation W-W	Vatch
Mark t	не аррг	эртас	ер											ive Action not to exceed 3 day	- 11 1	ate box for K	
Compli O I	N N	C		Time and Ten	nperature for Fo	ood Saf	etv	R	О		N	N	C				
U N T	O A	S		(F = de	egrees Fahrenhe				U T	N	0	A	o s		oyee Health	1	
	/			Proper cooling time a	and temperature					/				Management, food employ knowledge, responsibilities, an		employees;	
+				2. Proper Cold Holding	temperature(41°	°F/ 45°F	3)	\vdash						13. Proper use of restriction an	d exclusion; No dis	charge from	-
~				See						•				eyes, nose, and mouth Post at all hand sinks			
/			S	Proper Hot Holding t See	•									Preventing Con	tamination by Han	ıds	
٧			Ý	4. Proper cooking time will Followup	and temperature					/				14. Hands cleaned and proper	ly washed/ Gloves u	ised properly	
	\			5. Proper reheating proc Hours)	cedure for hot ho	olding (1	65°F in 2				\			15. No bare hand contact with alternate method properly follo			,
			1	6. Time as a Public Hea	alth Control: pro	redures	& records			Ш							
			F	Prep only	um comuoi, pro-									Highly Susce	ptible Populations		
				App	proved Source							/		Pasteurized eggs used when re		iorou	
				7. Food and ice obtained good condition, safe, an													
			ľ	destruction Comme	ercial	, parasit	C							Ch	emicals		
			1	8. Food Received at pro	oper temperature									17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruit	ts
			Ľ	Logged at sch	00l							/			:1:611	44	
		_			n from Contami		C 1			'				18. Toxic substances properly	identified, stored an	usea	
/				Food Separated & preparation, storage, dis			g 100d							Water	/ Plumbing		
/				10. Food contact surface Sanitized at 200			aned and		W					19. Water from approved source	-	• •	
				11. Proper disposition o	of returned, previ	iously se	erved or							See 45 - small lea 20. Approved Sewage/Wastew	ater Disposal System	m, proper	æι
				reconditioned						V				disposal			
) I	N N	i C		Pri	ority Founda	tion I	tems (2 Po	ints) vi	olat		N		Cor	rrective Action within 10 days			
J N	O A	S			n of Knowledge/				U T	N	0	A	o S	Food Temperature	e Control/ Identific	ation	
/			;	21. Person in charge pre and perform duties/ Cer						/				27. Proper cooling method use Maintain Product Temperature	d; Equipment Ade	quate to	
/				2 22. Food Handler/ no ui 2	nauthorized pers	ons/ per	rsonnel			/				28. Proper Date Marking and d			
				Safe Water, Recor	rdkeening and	Food Pa	nckage							29. Thermometers provided, ac	ccurate, and calibrat	ed; Chemical/	, -
					Labeling					•				Thermal test strips Confirmed			
/				 Hot and Cold Water See 	r available; adeq	uate pre	ssure, safe							Permit Requirement,	Prerequisite for O	peration	
				Required records av destruction); Packaged		ck tags;	parasite			/				30. Food Establishment Pern Posted	nit (Current/ insp s	ign posted)	
				Conformance v	with Approved	Procedi	ıres								oment, and Vendin	ø	
				25. Compliance with Va	ariance, Speciali	zed Pro	cess, and	П						31. Adequate handwashing fac supplied, used			
]	processing methods; ma			•			/				Equipped			
					sumer Advisory	7			W					32. Food and Non-food Contact designed, constructed, and used		e, properly	
				26 Parties of Comme	A 1		1		۷۷					Watch condition a 33. Warewashing Facilities; in:	nd use com	mercial	
/			1	 Posting of Consume foods (Disclosure/Remi Available 						/				Service sink or curb cleaning fa		used/	
-			4		nt) Violations	Require	e Corrective	Action	Not	to E	xce	ed 90	0 Da	ys or Next Inspection , Which	ever Comes First		_
I	N N O A	0		Prevention	of Food Contan	ninatior	1	R	O U	I N	N O	N A	C O	Food Io	lentification		
V		S		34. No Evidence of Inse		n, roder	nt/other		Т		/		S	41.Original container labeling	(Bulk Food)		
•				animals Air curtain to 35. Personal Cleanlines		g or tob	acco use							Physic	al Facilities		
. /			1	36. Wiping Cloths; prop	perly used and st	ored		H	1					42. Non-Food Contact surfaces			
		+		In buckets 37. Environmental cont				\vdash	H					General 43. Adequate ventilation and li	ghting; designated a	areas used	\dashv
		+		38. Approved thawing r				\vdash	-	•				44. Garbage and Refuse proper			-
	<u> </u>	_ _	F						<u> -</u>	<u>~</u>	_	_	-	45. Physical facilities installed.			-
		_	-	Prope 39. Utensils, equipment	er Use of Utensi		d stored		1	<u> </u>	_	_	<u> </u>	General 46. Toilet Facilities; properly of			-
<u>/</u>			١,	dried, & handled/ In us Watch						<u>~</u>				10. Tonet Lacinues, properly c	on supplied	., ana ciedii	
				40. Single-service & sin	ngle-use articles;	properl	y stored				_			47. Other Violations			\exists
			'	and used													

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: RISD stadium visitors	Physical A	ddress: FL Townsend	City/State: Rockwa	l hot	License/Permit # Fs 9499	Page of						
		TEMPERATURE OBSER										
Item/Location	Temp F	Item/Location	Temp F	Item/Loc	cation	Tem						
Drawers 1	153/148	Cheese unit	147		Hot temps							
Drawer 2	137/158				Pizza	135-						
Glass front	39				Chick-fil-A	136-						
2 door	33				Hot dogs	149-						
Hot dogs	36				Cheese	14						
Rollers	237/264											
Back drawers	140/137											
Drawer back chees	e 136											
	OB	SERVATIONS AND CORRE	CTIVE ACTION	NS								
Item AN INSPECTION OF YOUR NOTED BELOW: All temps F		ENT HAS BEEN MADE. YOUR AT	TENTION IS DIRE	CTED TO	THE CONDITIONS OBSE	RVED AND						
Hot water at hand si	Hot water at hand sink 110/ 111 at three comp											
Using dial thermos												
Test strips on site												
Sanitizer buckets 20	Sanitizer buckets 200 ppm											
	Water standing under bottles in plastic to address											
Gloves on site		•										
45 To Clean floor and o	To Clean floor and drains											
42/45 General cleaning are	ound three	comp - stem leaking										
	Clean air vents where needed											
W Check air curtain at	Check air curtain at back door											
To clean outsides of	To clean outsides of coolers											
Watch condition of s	Watch condition of shelving											
	Ingredients for chick fila and pizza available etc											
- U	ingredients for chick that and pizza available etc											
Received by: (signature) See aho	NA	Print:			Title: Person In Charg	e/ Owner						
See abo Inspected by: (signature) Kelly kirkp	VO	Duinte										
Inspected by: (signature) Kolla Kickt	atici al	Print:										
Newy MM M	mir un	100			Samples: Y N	# collected						