	\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report First aid kit City of Rockwall Vomit clean up																
Date: Time in: Time out: License/Per 09/01/2022 4:45 7:05 Fs 94												Food handlers Food Managers 1 Page <u>1</u> of <u>2</u>					
						s 94			T			_					
Es	Purpose of Inspection: I-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name							4-	Inve	estiga	atio:	n I	S-CO/Construction 6-Other TOTAL/SCORI Number of Repeat Violations: Number of Number of Repeat Violations:	£			
	RISD Wilkerson stadium concession 2 RISD Physical Address: Pest control :						Но	od			Grea	✓ Number of Violations COS: se trap: waste oil : Follow-up: Yes□					
	TI Townsend School							Na			Sc	chool	No 🖌	_			
М							pprop	riate	box f	or II	N, NC	pplicable $COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an \sqrt[4]{} in appropriate box for R$					
C	ompli	ance	e Sta	tus	Priority Items (3 Points)	violations	Requi		nmed ompl				ive Action not to exceed 3 days				
O U T	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					R	O U T	Ν	N O	N C A O S	Employee Health	R					
		~			1. Proper cooling time and temperature				~				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 eyes, nose, and mouth To post one at hand sink				
	~	3. Proper Hot Holding temperature(135°F) See							<u> </u>			-	Preventing Contamination by Hands				
	4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly						
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				°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 Health Control; procedures & records				records			<u> </u>			L	Highly Susceptible Populations					
		-			Approved Source				16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required				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 Commercial 				ood in						<u> </u>	Chemicals				
w					8. Food Received at proper temperature One sandwich from Chick-fil-A out of temp r	eiected					~	,	17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination	ojoolou		-	~		•		18. Toxic substances properly identified, stored and used				
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				ood			<u> </u> •				Low under sink Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleand Sanitized at 200 ppm/temperature	ed and			~				19. Water from approved source; Plumbing installed; proper backflow device	_			
		~			11. Proper disposition of returned, previously server reconditioned Discard	ed or	_		~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
_		_				ns (2 Poi	nts) v	violat	tions	Rea	uire	e Cor	rective Action within 10 days	_			
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personne	1	R	O U	Ν	N O	N A	C O	Food Temperature Control/ Identification	R			
Т	~			S	21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM See	0 /		Т	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthorized persons/ person See	nnel				~			28. Proper Date Marking and disposition				
Safe Water, Recordkeeping and Food Package Labeling					W	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	~				23. Hot and Cold Water available; adequate pressu See attached	ire, safe			<u>I</u>				Need in drawers Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; pa destruction); Packaged Food labeled Commercial or	rasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
					Conformance with Approved Procedure				1				Utensils, Equipment, and Vending				
			~		25. Compliance with Variance, Specialized Proces HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	s, and			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Watch and keep both accessible				
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch and discard when needed	_			
	~				26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerge				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
					Core Items (1 Point) Violations Require C	orrective A							Supplied sys or Next Inspection, Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination		R	O U T	Ν	N O	N A	C O S	Food Identification	R			
Ŵ				5	34. No Evidence of Insect contamination, rodent/o animals Dead crickets to sweep from outside	е				~		5	41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacc	co use							Physical Facilities				
	~				36. Wiping Cloths; properly used and stored In buckets			1					42. Non-Food Contact surfaces clean See				
	~				37. Environmental contamination Watch coolers				~				43. Adequate ventilation and lighting; designated areas used Watch				
		~			38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, s dried, & handled/ In use utensils; properly used	stored,		1	~				 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean 				
	~				Watch 40. Single-service & single-use articles; properly s and used	tored				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) 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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Establishment Name: Wilkerson concession 2	Physical A TI tow	nsend	City/State: Rockwal		nge <u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVAT Item/Location	Temp F	Item/Location	Temp F				
Drawer units 1		Bags of chick fila		Cheese sauce	140-154				
Drawer unit 2	150/151	Bag 1	154	Pretzels	159				
Drawer unit 3	/145	Bag 2,	141	Upright freezer	10				
Unit 4	135/136	Bag 3	137-140						
Unit 5	147/147	¥							
Unit 6	138/152	—	45						
Hot dog temps	149/150		41						
Sausage on a stick		Sausage	41						
		SERVATIONS AND CORRECTIV		VS					
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
Hot water 108-110									
	Sanitizer in buckets 200 ppm using on site test strips								
Keep both hand sinks	Keep both hand sinks accessible								
One calibrated thermo	One calibrated thermo								
42 Minor general detailed	Minor general detailed cleaning inside coolers and freeZer								
Test strips on site									
45 Watch water on floor		ep to drain							
Clean under equipme	nt								
Reminder sausages on a stick w	when Tha	wed you will have 6 days fro	om date o	opened to use					
Need thermo for each	hot drav	ver used							
To provide ingredients		at for shield file and sisi's ni							
To provide ingredients	s by reque	est for chick fila and cici's piz	zza						
	· · · · · · · · · · · · · · · · · · ·								
Knowing ombient terms of drowers, before loading would be beneficial. Least the rest of the state works									
Knowing ambient temp of drawers before loading would be beneficial - laser thermo and then also a faster pro									
Received by:		Print:		Title: Person In Charge/ Own	ier				
(signature) See abov	/e								
(signature) See abov Inspected by: (signature) Kelly kirkpo	atrick	\mathcal{RS} Print:							
Form EH-06 (Revised 09-2015)				Samples: Y N # colle	ected				