

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Wilkerson concession 2	Physical Address: TI townsend	City/State: Rockwall	License/Permit # Fs 9498	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Drawer units 1	135/136	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	One sandwich 127 discarded			
Unit 6	138/152	Bottle cooler	45		
Hot dog temps	149/150	2 door cooler	41		
Sausage on a stick	153	Sausage	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water 108-110
	Sanitizer in buckets 200 ppm using on site test strips
	Keep both hand sinks accessible
	One calibrated thermo
42	Minor general detailed cleaning inside coolers and freeZer
	Test strips on site
45	Watch water on floor and sweep to drain
	Clean under equipment
Reminder	sausages on a stick when Thawed you will have 6 days from date opened to use
	Need thermo for each hot drawer used
	To provide ingredients by request for chick fila and cici's pizza
	Knowing ambient temp of drawers before loading would be beneficial - laser thermo and then also a faster probe

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