\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Da		<i>.</i>	200	00	Time in:	Time out:		ense/Peri							Food handlers	Food managers	Page 1 of	2
09/01/2022 4:45 Purpose of Inspection: 1-Routine				FS 9019						_	All 1 5-CO/Construction 6-Other							
Establishment Name: Contact/Owner N											tion	L	* Number of Repeat Violations:		TOTAL/SCORE			
RISD Wilkerson Stadium concessions A /1 RISD								1						✓ Number of Violations COS:		2/98/	Δ	
Physical Address: Pest control: TI thoubsed. Stadium School district								Hood Grease Na School						Follow-up: Yes No V				
140	1- 41	Com	ıpliar	nce S	Status: Out = not in co	ompliance IN = in c	compliance		= not o						plicable COS = corrected on si		lation W- Wat	ch
Ma	rk ti	ne ap	prop	riate	points in the OUT box for Prio										NA, COS Mark ve Action not to exceed 3 days	· 11 1	ate box for K	
Compliance Status O I I N N C Time and Townswature for Food Sefety							R	_	ompli	ance	Stati	_				R		
U T	N	O	A	o	(F = d)	legrees Fahrenheit			K	U T	N	0	A	o s	Emplo	yee Health		1
		_/			1. Proper cooling time a	and temperature					./				12. Management, food employe knowledge, responsibilities, and		employees;	
	_		Щ		2. Proper Cold Holding	· ·norotura(//10°	E/450E)		_		•						-1-a-a from	
	~				2. Proper Cold Holding Sse	g temperature(+1 1	F/ 43 F)				/				13. Proper use of restriction and eyes, nose, and mouth		charge mom	
\vdash			$\vdash \vdash$		3. Proper Hot Holding t	temperature(135°	PF)		\dashv						To post one sign at ha	.nd SINK tamination by Han	de	
	. 1	\dashv	\vdash		4. Proper cooking time Confirmed	and temperature			\dashv						14. Hands cleaned and properl			
	~	\dashv	\vdash		Confirmed 5. Proper reheating productions of the confirmed of the confirm			in 2			~				15. No bare hand contact with 1			+
		~			Hours)	codure for not not	iding (100 1	111 2				~			alternate method properly follo Gloves			
		/	H		6. Time as a Public Hea	alth Control; proc	edures & rec	cords								ptible Populations		
															16. Pasteurized foods used; pro	hibited food not off	fered	
					Ap	oproved Source							~		Pasteurized eggs used when rec	quired		
					7. Food and ice obtaine good condition, safe, ar			l in										
	~				destruction Comme	ercial	purante								Ch	emicals		
					8. Food Received at pro										17. Food additives; approved a	nd properly stored;	Washing Fruits	
					At receiving								_		& Vegetables			
					Protection	n from Contamin	nation				>				18. Toxic substances properly i	dentified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis			d							Water	/ Plumbing		
	/				10. Food contact surfac Sanitized at _200			and			/			-	19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	\dashv				11. Proper disposition of	of returned, previo	ously served o	or	\dashv	\blacksquare	H			1	City approved 20. Approved Sewage/Wastewa	ater Disposal Syster	m, proper	+
	.	~			reconditioned		• • • • • • • • • • • • • • • • • • •				~				disposal			
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					Pri	iority Foundat	tion Items								rective Action within 10 days			
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: son stadium concessions A	Physical A	Address: vnsend	City/State: Rockwa		2 of 2				
			TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp				
Drawer	rs just turned on to check		Cheese sauce		Drawer1	145/1				
2	door upright	51	Ambient unit	157	Drawer 2	143/1				
	Sausage	41	Pickle unit	38	Drawer 3					
	Freezer	11	Pretzel	135	Chick fila	13				
В	Bottle cooler	35			Sausage on a stick	14				
Н	ot dog rollers									
	firmed each row									
	165-178									
	100 170	OI	SSERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number		ΓABLISHMI	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED AT	ND				
	WOLD BEOW.									
	Hot water 108-116 at hand sink 114 at three comp									
W	Sanitizer in bucket 200 ppm Rost to keep both hand sinks accessible one at each and									
V V	Best to keep both hand sinks accessible one at each end Moved says age to freezer as cooler unit is holding 50 / but product 41 F									
42	Moved sausage to freezer as cooler unit is holding 50 / but product 41 F									
42	Minor cleaning in freezer and coolers Heating cheese sauce in steamer before storing in unit 157									
0	-				ducasa					
Cos	To discard badly bubbled food containers from microwave use - addressed									
	Gloves on site									
45	Thermos on site -2 appear to be calibrated - all know how to calibrate									
45	To clean under shelving - crickets									
	Using floor drains to drain soda barrels									
4.5	Pizza arrived - tested to be 136/137 at arrival pepp and cheese									
45	Minor cleaning under e	equipme	<u>nt</u>							
Note	sausages on a stick once Thawed you will have 6 days from date opened to use									
W	Need thermo for each	hot draw	vor usad							
	Need thermo for each	not drav	ver useu							
Received (signature)	See ahov	/Δ	Print:		Title: Person In Charge/ Owner	•				
Inspecte	See abov	U	Print:							
(signature)	 Kellu kírkna	trick	\mathcal{R}							
		JOIN	. •		Samples: Y N # collect	ed				