

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

Kitchen is closed
NO HOT WATER

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

Date: 12/21/2022	Time in: 12:42	Time out: 1:59	License/Permit # FS 0002147	Food handlers Need all for new 2	Food managers 2	Page 1 of 2
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Rockwall indoor sports world	Contact/Owner Name: Luis and Ruben	* Number of Repeat Violations: _____	28/72/C
Physical Address: 2922 South Goliad		✓ Number of Violations COS: _____	
Pest control : New info	Hood Na	Grease trap : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3				✓		W	✓				
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						3					
	✓					Water/ Plumbing					
W						!					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W	✓					2				✓	
W	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						2					
2						Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			2					
Consumer Advisory						2					
			✓			2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
1						Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						1					
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: RISW	Physical Address: 2922 South Goliad	City/State: Rockwall	License/Permit # 2147	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot pots not on during insp		Cooler glassFront	53		
Bev cooler	37	Chili in crock pot	51		
Freezer -11		Cheese in deep pot	53		
Deep freezer		Roast beef	53		
		Turkey 2	53/54		
		Milk 54			
		All Tcs foods discarded			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
23	Hot water at hand sink and three comp 67- need to fix this permanently May not use kitchen until repaired
45	To fill small holes in walls where needed
18	To store spray bottle below clean side of three comp sink not over steam kettles
18	Using quats sanitizer in spray bottles BUT not approved for food contact without rinsing to use the hard surfaces e sanitizer
40	Avoid using foil under cups
42/45	General detailed cleaning needed in kitchen under behind and around equipment
32	Rug will need to be removed
!!	Electric residential skillet is only used for personal food ... May not be used for anything related to this permit
40	Organize area under Front side table ... protect coffee filters
37	TimeTo defrost ice cream freezer for candy bars
W	Where is lid for hot dog roller unit ?
40	Avoid using card board to line shelving
	Reminder to use commercial grade equipment only nsf approved
40	Store spoons inverted in cup
27	Any and all left overs should be cooled Down aggressively chili in crock pot in cooler 50 / cheese in deep bucket 53
27	Must discard left overs at night unless you have a solid cooling down method
	Out of date roast beef is green dated November
28	Must date mark meats when opening and may only use 6 days worth after opening day
02	Must discard all Tcs foods in cooler / meats , cheese, chili, sour cream
W	When placing ice on product it must be drained Ex water in container of hot sauce and sour cream
28	Reminder to date hot dogs when opening
32	Avoid buying containers that have handles to clean as well
37	Time to defrost freezers
W	Advised to set up sanitizer bucket for wiping cloths when prepping
18	Sanitizer used in kitchen must be approved for food contact
39	Need to organize mop room and store mops to allow to dry
!!	Facility is closing until next week ... will call me to reopen on Tuesday when hot water is restored may not use food service area without hot water

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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