I	Followup fee of																
\$50.00 after initial Retail Food Establishment Inspection Report											on Report Allergy policy/trainin	g					
Followup c						City of	City of Rockwall						Vomit clean up	Vomit clean up			
Date: Time in:					Time out:	Time out: License/Permit #						Food handlers Food managers					
	02/07/2023 10:43 11:32 Fs 9					Fs 90		)					$1 \qquad 1 \qquad Page \underline{1}  of \underline{2}$	<u>}</u>			
	Purpose of Inspection 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner 1							Inves	tiga	ntion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E				
RISD aquatic center Risd						Но	ad		Gra	20.00	<pre>✓ Number of Violations COS: e trap : Follow-up: Yes □ 01/99//</pre>	Α					
TI Townsend Monthly school in hous							Na			Sch	ool		_				
Mar	Contract Con	omplia appro	nce S priate	points in the OUT box for	each numbered item	Mark	-	approp	riate b	ox fo	or IN,	NO	plicable $COS = corrected on site R = repeat violation W-Watch NA, COS Mark an \sqrt{in appropriate box for R}$	a			
		nce Sta		Prio	rity Items (3 Poi	nts) violations	Require R	C	omplia	ince	Statu	ıs	ve Action not to exceed 3 days				
		N N O A	C O S	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)				U N O A O Employee Health				Employee Health	R				
	L			1. Proper cooling time and temperature				12. Management, food employees and conditional employ knowledge, responsibilities, and reporting						1			
				2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and exclusion; No discharge from				
┝─╹			-	3. Proper Hot Holding temperature(135°F)				W     eyes, nose, and mouth       To post at all hand sinks									
			-	4. Proper cooking time and temperature				Preventing Contamination by Hands           14. Hands cleaned and properly washed/ Gloves used									
				5. Proper reheating proc	cedure for hot holding	g (165°F in 2							15. No bare hand contact with ready to eat foods or approved				
	L			Hours)	11.0								alternate method properly followed (APPROVED Y_ N_ ) Gloves and utensils				
	6. Time as a Publi			6. Time as a Public Hea	lic Health Control; procedures & records								Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered				
				Ap	proved Source						~		Pasteurized eggs used when required	I			
				7. Food and ice obtained good condition, safe, an destruction Labbat				Chemicals				Chemicals					
				8. Food Received at proper temperature At receiving utley / also checking Chick-fil-A when arriving									17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
			I		from Contaminatio				· /				Water only           18. Toxic substances properly identified, stored and used				
				9. Food Separated & propreparation, storage, dis	-							Water/ Plumbing					
				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature				Г	/			-1	19. Water from approved source; Plumbing installed; proper backflow device				
	·	/		11. Proper disposition of returned, previously served or reconditioned									20. Approved Sewage/Wastewater Disposal System, proper disposal				
	Priority Foundation Iten								_				rective Action within 10 days				
U T	N N	N N O A	C O S		of Knowledge/ Pers		R	O U T		N O	Α	C O S	Food Temperature Control/ Identification	R			
				21. Person in charge pro and perform duties/ Cer 1	tified Food Manager	(CFM)			~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
			22. Food Handler/ no un 1									<ul><li>28. Proper Date Marking and disposition</li><li>29. Thermometers provided, accurate, and calibrated; Chemical/</li></ul>					
				Safe Water, Recordkeeping and Food Package Labeling				w	~				Thermal test strips 2 calibrated - need new test strips	1			
			23. Hot and Cold Water available; adequate pressure, safe See									Permit Requirement, Prerequisite for Operation					
				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial or handed to custometer</b>					~				30. Food Establishment Permit (Current/ insp sign posted ) To post so public can see				
<u>⊨</u>			 	<b>Conformance with Approved Procedures</b>									Utensils, Equipment, and Vending				
				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken when cooking and sandwiches arriving					~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
			1		sumer Advisory	anes anving			-				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
				26. Posting of Consume foods (Disclosure/Remi									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided In building				
				Ingredients by reque		nergen Laber											
0	I	N N	С	· ·	est		Actio	n Not		cee N		Da C	ys or Next Inspection , Whichever Comes First	R			
		N N O A	C O S	Core Items (1 Poin Prevention of	est at) <i>Violations Requ</i> of Food Contaminat	<i>ire Corrective</i>		_	Ι	_	N A		ys or Next Inspection , Whichever Comes First Food Identification	R			
U			0	Core Items (1 Poin Prevention of 34. No Evidence of Inse animals	est <b>at</b> ) Violations Requi of Food Contaminat ect contamination, roo	<i>ire Corrective</i> ion lent/other		O U	Ι	Ν	N A	C O	ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R			
U			0	Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanlines 36. Wiping Cloths; prop	est <b>t</b> ) <i>Violations Requ</i> <b>of Food Contaminat</b> ect contamination, roo s/eating, drinking or	<i>ire Corrective</i> ion lent/other		O U	IN	Ν	N A	C O	ys or Next Inspection , Whichever Comes First Food Identification	R			
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U			0	Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanlines 36. Wiping Cloths; prop In buckets 37. Environmental cont Watch 38. Approved thawing r	est <b>at</b> ) Violations Requi- of Food Contamination ect contamination, roo s/eating, drinking or perly used and stored amination	<i>ire Corrective</i> ion lent/other		O U	IN	Ν	N A	C O	ss or Next Inspection , Whichever Comes First     Food Identification     41.Original container labeling (Bulk Food)     Physical Facilities     42. Non-Food Contact surfaces clean     Watch	R			
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U			0	Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanlines 36. Wiping Cloths; prop In buckets 37. Environmental cont Watch 38. Approved thawing r COOLER Prope 39. Utensils, equipment	est <b>at</b> ) Violations Requ of Food Contaminat ect contamination, roo s/eating, drinking or berly used and stored amination method er Use of Utensils c, & linens; properly u	ion lent/other obacco use		O U	IN	Ν	N A	C O	Provide a construction of the section	R			
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: RISD aquatic center	Physical A TI tow		City/State: Rockwal	I	License/Permit # Fs 9020	Page <u>2</u> of <u>2</u>	2		
Item/I easti	TEMPERATURE OBSERVA			Item /Item 4					
Item/Location Freezer	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	1011	<u>Temp</u>	<u>) F</u>		
	-1.3	Hot drawers	101				_		
Cold top		Hot dog	161						
Strawberries for reference	39	Chick-fil-A	160						
Upright cooler 1	38	Cheese in steam table	e 157						
Yogurt	37						_		
Upright 2	41								
Candy only									
	OB	SERVATIONS AND CORRECTI	VE ACTION	IS					
Item         AN INSPECTION OF YOUR ES           Number         NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AND			
Hot water at hand sink		•							
		hort when replacing get lor	iger one t	o prevent	splashing				
•		er off the back freezer							
Need employee health	•								
Using samples for smo Cleaning rollers after e									
Remove old tape off li									
Utensils to be washed									
45 To clean air vents and									
Watch rust on ss									
Sanitizer at 200 ppm i	Sanitizer at 200 ppm in bucket								
	Sinks not set up but all chemicals on site								
	Thermos 2 - calibrated daily								
Reminder to keep bev	Reminder to keep beverage ice bins drained								
Received by: (signature) See aboy	/e	Print:			Title: Person In Charge/	Owner			
Inspected by:	~	Print:							
(signature) See abov Inspected by: (signature) Kelly kirkpo	ıtríck	(RS			Samples: Y N #	¢ collected			
Form EH 06 (Povicod 00 201E)					1 · · ·	• ••			