

Follow-up fee of \$50.00 is required after 1st Followup

# Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>2/07/2022</b>	Time in: <b>1:39</b>	Time out: <b>2:35</b>	License/Permit # <b>Fs 9020</b>	Food handlers <b>0</b>	Food managers <b>1</b>	Page <u>1</u> of <u>2</u>
---------------------------	-------------------------	--------------------------	------------------------------------	---------------------------	---------------------------	---------------------------

**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>RISD aquatic Center concessions</b>	Contact/Owner Name: <b>Risd</b>	* Number of Repeat Violations: <u>    </u> ✓ Number of Violations COS: <u>    </u>	<b>10/90/A</b>
Physical Address: <b>Tl Townsend</b>	Pest control : <b>School</b>	Hood <b>Na</b>	Grease trap : <b>Na</b>
Compliance Status: <b>Out</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation <b>W</b> = 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature <b>No left overs</b>						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 <b>To be posted at hand sink</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓									
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
		✓				<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Precooked items</b>					
		✓				<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used <b>Low</b>					
	✓					<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Labbatt etc</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature <b>Utley receives</b>											
<b>Protection from Contamination</b>											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
W											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature <b>Sink made up</b>											
		✓									
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>											

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition <b>Daily</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Need in warmest location</b>					
2						<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See 33</b>						30. <b>Food Establishment Permit</b> (Current/ insp sign posted )					
	✓					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial or may provide ingred</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Rusty surfaces</b>					
			✓			2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Hot water / will use stadium for now</b>					
<b>Consumer Advisory</b>						2					
W	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request											

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean <b>See</b>					
	✓					1					
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used <b>Aquatic center - high humidity</b>					
	✓					W	✓				
37. Environmental contamination <b>Watch</b>						44. Garbage and Refuse properly disposed; facilities maintained					
		✓				45. Physical facilities installed, maintained, and clean <b>See</b>					
38. Approved thawing method						46. Toilet Facilities; properly constructed, supplied, and clean					
<b>Proper Use of Utensils</b>						1					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch</b>						47. Other Violations					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

