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
Employee health

Date: Time in: Time out: License/Permit # Food   Q/07/2022   1:39   2:35   Fs 9020   0	handlers Food managers Page 1 of 2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction	
Establishment Name:  RISD aquatic Center concessions  Contact/Owner Name:  Risd  ★ Number of Repervious  ★ Number of Violation	ations COS:
Physical Address: Pest control: Hood Grease trap:	Follow-up: Yes  10/90/A
Til Townsend School Na Na  Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = correct	_
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 Compliance Status  Compliance Status	
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$	Employee Health
	employees and conditional employees;
eyes, nose, and mouth	
3. Proper Hot Holding temperature(135°F) See Preventing	ing Contamination by Hands
	d properly washed/ Gloves used properly
	act with ready to eat foods or approved
Gloves	erly followed (APPROVED Y N )
6. Time as a Public Health Control; procedures & records	ly Susceptible Populations
Approved Source 16. Pasteurized foods u Pasteurized eggs used w	used; prohibited food not offered when required
Precooked iitem  7. Food and ice obtained from approved source; Food in	ns
good condition, safe, and unadulterated; parasite destruction Labbatt etc	Chemicals
	proved and properly stored; Washing Fruits
	proved and property stored, washing France
Utley receives	properly identified, stored and used
Protection from Contamination 18. Toxic substances pt	
Ottey receives	Water/ Plumbing
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables : Cleaned and	Water/ Plumbing red source; Plumbing installed; proper
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature Sink made up  19. Water from approve backflow device City approved	red source; Plumbing installed; proper
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature Sink made up  11. Proper disposition of returned, previously served or  20. Approved Sewage/	red source; Plumbing installed; proper
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Proper disposition of Food Temp  Priority Foundation of Knowledge/Personnel  Proper disposition of Food Temp	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  O I N N O A O Demonstration of Knowledge/Personnel  T N O A O S Demonstration of Knowledge/Personnel  21. Person in charge present, demonstration of knowledge, and perform duties (Cortified Food Manager (CFM))  27. Proper cooling methods  27. Proper cooling methods  28. Toxic substances properation is a substance of the content	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  10 days  perature Control/ Identification  thod used; Equipment Adequate to
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  O I N N C U N O A O Demonstration of Knowledge/Personnel  21. Person in charge present, demonstration of knowledge,	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  10 days perature Control/ Identification  thod used; Equipment Adequate to perature
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  O I N N N C U N O A O S Demonstration of Knowledge/Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  1 22. Food Handler/ no unauthorized persons/ personnel  23. Proper Cooling med Maintain Product Temp	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  10 days perature Control/ Identification  thod used; Equipment Adequate to perature
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  O I N N C U N O A O S Demonstration of Knowledge/Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  Protection from Contamination  18. Toxic substances problems  19. Water from approve City approved  City approved  20. Approved Sewage/disposal  10. Food Temp Daily N N C U N N O A O Food Temp  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel  23. Proper Cooling met Maintain Product Temp  24. Proper Cooling met Maintain Product Temp  25. Proper Date Markin Daily  26. Proper Date Markin Daily  27. Proper cooling met Maintain Product Temp  28. Proper Date Markin Daily  29. Thermometers prove Thermometers prove Thermal test strips  Need in Warmen	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  10 days perature Control/ Identification  thod used; Equipment Adequate to perature ng and disposition  vided, accurate, and calibrated; Chemical/
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  O I N O A O S Demonstration of Knowledge/Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  1 22. Food Handler/ no unauthorized persons/personnel  Safe Water, Recordkeeping and Food Package Labeling  1 18. Toxic substances probackflow device City approved Sewage/  20. Approved Sewage/ disposal  20. Approved Sewage/  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  1 22. Food Handler/ no unauthorized persons/personnel  2 28. Proper Date Markin Daily 2 29. Thermometers proventies and Food Package Labeling  2 2 2 3. Universely Maintain Product Temp Thermal test strips Need in warme	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  10 days perature Control/ Identification  thod used; Equipment Adequate to perature ng and disposition  vided, accurate, and calibrated; Chemical/
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food Contact surfaces and Returnables; Cleaned and Sanitized at Na_ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  O I N N O A O Demonstration of Knowledge/Personnel  12. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  1 22. Food Handler/ no unauthorized persons/ personnel  2 3. Hot and Cold Water available; adequate pressure, safe See 33  2 4. Required records available (shellstock tags; parasite destruction): Packaged Food labeled  1 30. Food Establishmed	red source; Plumbing installed; proper  d /Wastewater Disposal System, proper  10 days  perature Control/ Identification  thod used; Equipment Adequate to perature  ng and disposition  vided, accurate, and calibrated; Chemical/  est location
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  O I N O A O Demonstration of Knowledge/Personnel  12. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  1 22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  2 3. Hot and Cold Water available; adequate pressure, safe See 33  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or may provide ingrec	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  10 days  Derature Control/ Identification  thod used; Equipment Adequate to perature ing and disposition  vided, accurate, and calibrated; Chemical/  Pest location  rement, Prerequisite for Operation  ent Permit (Current/ insp sign posted )
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  O I N N O A O Demonstration of Knowledge/Personnel  V D Demonstration of Knowledge/Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel  23. Hot and Cold Water available; adequate pressure, safe See 33  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or may provide ingret  Conformace with Approved Procedures  25. Compliance with Variance, Specialized Process, and  18. Toxic substances provide and 19. Water from approve backflow device City approved backflow device City approved backflow device City approved backflow device City approved and pervice disposal and speny disposal  19. Water from approve backflow device City approved and speny disposal  10. N N O A O Demonstration of knowledge, and pervice Action within I V N O A O Demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel  23. Proper cooling met Maintain Product Temp 29. Thermometers prov Thermal test strips Need in Warme  24. Permit Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or may provide ingret  Conformace with Approved Procedures  25. Compliance with Variance, Specialized Process, and 31. Adequate handwasl	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  10 days  Derature Control/ Identification  thod used; Equipment Adequate to perature  ng and disposition  vided, accurate, and calibrated; Chemical/  est location  rement, Prerequisite for Operation
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  O I N N O A O Demonstration of Knowledge/Personnel T S S S S Food Temp  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 22. Food Handler/ no unauthorized persons/ personnel  23. Hot and Cold Water available; adequate pressure, safe See 33  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or may provide ingred  Commercial or may provide ingred  Conformance with Approved Procedures  U N N O A O Food Establishmed	red source; Plumbing installed; proper  d  //Wastewater Disposal System, proper  10 days  perature Control/ Identification  thod used; Equipment Adequate to perature  ng and disposition  vided, accurate, and calibrated; Chemical/  est location  rement, Prerequisite for Operation  ent Permit (Current/ insp sign posted )  s, Equipment, and Vending
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require Corrective Action within I  Priority Foundation Items (2 Points) violations Require	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  10 days  Derature Control/ Identification  thod used; Equipment Adequate to perature  Ing and disposition  vided, accurate, and calibrated; Chemical/  Pest location  Tement, Prerequisite for Operation  Tement, Premit (Current/ insp sign posted )  In St. Equipment, and Vending
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  O I N N A C Demonstration of Knowledge/ Personnel  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  O I N N A C Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  122. Food Handler/ no unauthorized persons/ personnel  233. Hot and Cold Water available; adequate pressure, safe See 33  24. Required records available (shellstock tags; parasite degreticiny): Packaged Food labeled Commercial or may provide ingred Commercial or may	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  ### Derature Control/ Identification  thod used; Equipment Adequate to perature  ing and disposition  wided, accurate, and calibrated; Chemical/  ### Description  rement, Prerequisite for Operation  ent Permit (Current/ insp sign posted )  ### Set Identification  ### Permit (Current/ insp sign posted )  ### Set Identification  #### Set Ide
Priority Foundation Items (2 Points) violations Require Corrective Action within 1  O I N N C TO Themson in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Commercial or may provide ingree  Conformance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  25. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  ### Derature Control/ Identification  thod used; Equipment Adequate to perature  ing and disposition  wided, accurate, and calibrated; Chemical/  est location  rement, Prerequisite for Operation  ent Permit (Current/ insp sign posted)  ### SE, Equipment, and Vending  thing facilities: Accessible and properly  and used  #### Description  #### Contact surfaces cleanable, properly and used  #### SES    Ities; installed, maintained, used/   eaning facility provided
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  11. Proper disposition of Knowledge/Personnel  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  12. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  13. N N O A S S Food Temp  24. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  14. Safe Water, Recordkeeping and Food Package  Labeling  25. Food Handler/ no unauthorized persons/ personnel  26. Permit Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or may provide ingrec  Conformance with Approved Procedures  Conformance with Approved Procedures  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, on the Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, and the content of the Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, and the Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, and the Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, and the Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, and the Core Items (1 Point) Violations Require Corrective	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  ###################################
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at _Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  20. No No No S	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  ### Details of the days  perature Control/ Identification  thod used; Equipment Adequate to perature  ing and disposition  wided, accurate, and calibrated; Chemical/  est location  rement, Prerequisite for Operation  ent Permit (Current/ insp sign posted)  ### S. Equipment, and Vending  thing facilities: Accessible and properly  and used  ### S. Equipment, and Vending  thing facility provided  ### Will use stadium for now  ### Whichever Comes First  Food Identification
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at _Na_ ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  22. Food Handler/no unauthorized persons/ personnel  23. Hot and Cold Water available; adequate pressure, safe See 33  24. Required records available (shellstock tags; parasite desmoction); Packaged Food labeled Commercial or Imaly provide ingred  Conformance with Approved Procedures  25. Compliance with Variance, Specialized process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request  O 1 N N N C Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, analysis of the process of the proc	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  ### Details of the days  perature Control/ Identification  thod used; Equipment Adequate to perature  ing and disposition  wided, accurate, and calibrated; Chemical/  est location  rement, Prerequisite for Operation  ent Permit (Current/ insp sign posted)  ### S. Equipment, and Vending  thing facilities: Accessible and properly  and used  ### S. Equipment, and Vending  thing facility provided  ### Will use stadium for now  ### Whichever Comes First  Food Identification
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables : Cleaned and Sanitized atNal ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  Professional Priority Foundation Items (2 Points) violations Require Corrective Action within 1  10	Wastewater Disposal System, proper  Ito days  Derature Control/ Identification  And disposition  Wided, accurate, and calibrated; Chemical/  Dest location  The Permit (Current/ insp sign posted)  S. Equipment, and Vending  Thing facilities: Accessible and properly  and used  S. Lities; installed, maintained, used/  eaning facility provided  Vill USE Stadium for now,  Whichever Comes First  Food Identification  abeling (Bulk Food)  Physical Facilities
Protectives  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables : Cleaned and Samitized atMA ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1  O	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  ### Details of the days  perature Control/ Identification  thod used; Equipment Adequate to perature  ing and disposition  wided, accurate, and calibrated; Chemical/  est location  rement, Prerequisite for Operation  ent Permit (Current/ insp sign posted)  ### S. Equipment, and Vending  thing facilities: Accessible and properly  and used  ### Sign Posted  ### Details of the days
Protection from Contamination   18. Toxic substances procedures   19. Food Separated & protected, prevented during food preparation, storage, display, and tasting   10. Food contact surfaces and Returnables; Cleaned and Sanitized at _Na_ providenterative Sink made up   11. Proper disposition of returned, previously served or reconditioned Discarded   20. Approved Sewage of the continuous of the continuous providence	Wastewater Disposal System, proper  Ito days  Decrature Control/ Identification  Ithod used; Equipment Adequate to perature Ing and disposition  Vided, accurate, and calibrated; Chemical/  Dest location  Tement, Prerequisite for Operation  Tent Permit (Current/ insp sign posted)  Is, Equipment, and Vending  Ishing facilities: Accessible and properly  Id Contact surfaces cleanable, properly  and used  It is installed, maintained, used/  Leaning facility provided  Vill use stadium for now  Vill use stadium for now  Vinchever Comes First  Food Identification  In the days  I
Protection from Contamination   18. Toxic substances procedures   19. Food Separated & protected, prevented during food preparation, storage, display, and tasting   19. Food Separated & protected, prevented during food preparation, storage, display, and tasting   19. Water from approve the procedure of the processing methods; manufacturer instructions   21. Forsing of Consumer Advisories; raw or under cooked floods (Disclosure Reminder/Buffer/Bater) Allergea Label ingredients by requests   19. No. No. No. No. No. No. No. No. No. No	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  /// Wastewater Disposal System, proper  // Wastewater Disposal System, proper  // Wastewater Disposal System, proper  // Performed Control/ Identification  // Id
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Ma_ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1 To N N S S S Food Temp  21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager (CFM)  1	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  tho days  perature Control/ Identification  thod used; Equipment Adequate to perature  ing and disposition  vided, accurate, and calibrated; Chemical/ est location  rement, Prerequisite for Operation ent Permit (Current/ insp sign posted)  s. Equipment, and Vending thing facilities: Accessible and properly and used est  lities; installed, maintained, used/ eaning facility provided ///////////////////////////////////
Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at Ma_ppm/temperature Sink made up  11. Proper disposition of returned, previously served or reconditioned Discarded  Priority Foundation Items (2 Points) violations Require Corrective Action within 1 To N N S S S Food Temp  21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager (CFM)  1	red source; Plumbing installed; proper  d //Wastewater Disposal System, proper  /// Wastewater Disposal System, proper  // Wastewater Disposal System, proper  // Wastewater Disposal System, proper  // Performed Control/ Identification  // Id

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Onna Judd	Print:	Title: Person In Charge/ Owner Pic
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS		ment Name: Aquatic center	Physical A		City/State:		License/Permit #	Page 2	2 of <u>2</u>
Upright freezer 23-35 Hot drawers			11.101						
Cold top unit  36/37 Hot dog 158  Strawberries mix 38 Chik Fil a 156  Upright cooler 30's  Smoothie 40 Cheese sauce in steam table 158  Upright yogurt PP items 39/40  OBSERVATIONS AND CORRECTIVE ACTIONS  Iban NANNEW AND INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IN DIRECTED TO THE CONDITIONS OBSERVED AND Yogurt and smoothies for sample only all others in cooler  3/2/23 Hot water at hand sink 106 and also at three comp sink 106/107 Fneeds to be 110 to wash dishes  Upright freezer is holding 23-35 F to repair  All milk in above unit being discarded as it is out of date  W Back hand sink is not being used - door is open and front hand sink is equipped to be used  29 Advised to add thermos in warmest locations of upright coolers  42/45 General cleaning inside coolers and under behind and around equipment  Rust is an issue here inside and out of equipment  45 To address condition of hand sink in back room - oxidation / needed when ware washing when using  W29 Sanitizer buckets not showing sanitizer will check tomorow - closing for the day - to test when making need test strip:  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  32 Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit  Restrict by:  Restrict by:    Prise   Prise   Title: Prevents (Charser Obser)	Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>		Temp
Strawberries mix Upright cooler Smoothie Upright yogurt PP items 39/40 Upright yogurt PP items Suprementation S	Uprigh	nt freezer	23-35	Hot drawers					
Upright cooler 30's Cheese sauce in steam table 158  Upright yogurt PP items 39/40  Upright yogurt PP items 39/40  OBSERVATIONS AND CORRECTIVE ACTIONS  NA INSPECTION OF YOUR STATISHINGTHAN BREW MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WORTH TO THE	C	old top unit	36/37	Hot dog	158				
Upright yogurt PP items 39/40  OBSERVATIONS AND CORRECTIVE ACTIONS  Born Manager of Section of Your Islamps F  OBSERVATIONS AND CORRECTIVE ACTIONS  Born Manager of Section of Your Islamps F  Vogurt and smoothies for sample only all others in cooler  33/23 Hot water at hand sink 106 and also at three comp sink 106/107 Fneeds to be 110 to wash dishes Upright freezer is holding 23-35 F to repair  All milk in above unit being discarded as it is out of date  Wash and sink is not being used - door is open and front hand sink is equipped to be used Advised to add thermos in warmest locations of upright coolers  429 Advised to add thermos in warmest locations of upright coolers  32 Rust is an issue here inside and out of equipment  43 To address condition of hand sink in back room - oxidation / needed when ware washing when using  W29 Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test strip:  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  32 Address rustly shelving in coolers where needed  Avoid using wiping cloths under drying dishes  Washing to the surface of the surface of the control of the day - to test when making need test strip:  Confirmed sanitizer in bucket 200 ppm at exit  Breat Title: Person to Clarger Owner  Received by:  Print Title: Person to Clarger Owner	Stra	awberries mix	38	Chik Fil a	156				
Upright yogurt PP items    Saminspectrion of Your states   Sample only all others in cooler	U	oright cooler	30's						
OBSERVATIONS AND CORRECTIVE ACTIONS    Item		Smoothie	40	Cheese sauce in steam table	e 158				
No.	Uprig	ht yogurt PP items	39/40						
No.									
No.									
Yogurt and smoothies for sample only all others in cooler  33/23 Hot water at hand sink 106 and also at three comp sink 106/107 Fneeds to be 110 to wash dishes  Upright freezer is holding 23-35 F to repair  All milk in above unit being discarded as it is out of date  W Back hand sink is not being used - door is open and front hand sink is equipped to be used  29 Advised to add thermos in warmest locations of upright coolers  42/45 General cleaning inside coolers and under behind and around equipment  32 Rust is an issue here inside and out of equipment  To address condition of hand sink in back room - oxidation / needed when ware washing when using  W29 Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test stripe.  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  32 Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit	Item	AN INCRECTION OF VOLUE PO					UE CONDITIONS OPS	EDVED AND	
33/23 Hot water at hand sink 106 and also at three comp sink 106/107 Fneeds to be 110 to wash dishes Upright freezer is holding 23-35 F to repair All milk in above unit being discarded as it is out of date Back hand sink is not being used - door is open and front hand sink is equipped to be used Advised to add thermos in warmest locations of upright coolers General cleaning inside coolers and under behind and around equipment Rust is an issue here inside and out of equipment To address condition of hand sink in back room - oxidation / needed when ware washing when using W29 Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test strip: Hot water issue will only allow for proper hand washing until holding 110 F for ware washing Will use another kitchen for warewashing until repaired Using dial thermo Using dial thermo Address rusty shelving in coolers where needed Avoid using wiping cloths under drying dishes W To provide ingredients by request for chick fil a sandwiches etc to include allergens Confirmed sanitizer in bucket 200 ppm at exit			TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	IION IS DIKE	CIED IO II	HE CONDITIONS OBS.	EKVED ANI	<u>)</u>
Upright freezer is holding 23-35 F to repair  All milk in above unit being discarded as it is out of date  Back hand sink is not being used - door is open and front hand sink is equipped to be used  Advised to add thermos in warmest locations of upright coolers  42/45 General cleaning inside coolers and under behind and around equipment  Rust is an issue here inside and out of equipment  To address condition of hand sink in back room - oxidation / needed when ware washing when using  W29 Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test stript.  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit		Yogurt and smoothies	for samp	ole only all others in cooler					
All milk in above unit being discarded as it is out of date  W Back hand sink is not being used - door is open and front hand sink is equipped to be used  29 Advised to add thermos in warmest locations of upright coolers  42/45 General cleaning inside coolers and under behind and around equipment  32 Rust is an issue here inside and out of equipment  45 To address condition of hand sink in back room - oxidation / needed when ware washing when using  W29 Sanitzer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test stript  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  32 Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit  Confirmed sanitizer in bucket 200 ppm at exit	33/23	Hot water at hand sink	( 106 and	d also at three comp sink 10	6/107 F .	needs	to be 110 to wa	sh dishe	es:
Back hand sink is not being used - door is open and front hand sink is equipped to be used  Advised to add thermos in warmest locations of upright coolers  General cleaning inside coolers and under behind and around equipment  Rust is an issue here inside and out of equipment  To address condition of hand sink in back room - oxidation / needed when ware washing when using  Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test stript  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit		·							
Advised to add thermos in warmest locations of upright coolers  42/45 General cleaning inside coolers and under behind and around equipment  32 Rust is an issue here inside and out of equipment  45 To address condition of hand sink in back room - oxidation / needed when ware washing when using  W29 Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test strips  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  32 Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit  Confirmed sanitizer in bucket 200 ppm at exit  Figure Print:    Drint:   Dritte Person in Charse/Owner		All milk in above unit	being dis	scarded as it is out of date					
42/45 General cleaning inside coolers and under behind and around equipment  Rust is an issue here inside and out of equipment  To address condition of hand sink in back room - oxidation / needed when ware washing when using  Way Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test strip:  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  32 Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit  Confirmed sanitizer in bucket 200 ppm at exit  Title: Person In Charge/ Owner	W								
Rust is an issue here inside and out of equipment To address condition of hand sink in back room - oxidation / needed when ware washing when using Way Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test strip. Hot water issue will only allow for proper hand washing until holding 110 F for ware washing Will use another kitchen for warewashing until repaired Using dial thermo 32 Address rusty shelving in coolers where needed Avoid using wiping cloths under drying dishes To provide ingredients by request for chick fil a sandwiches etc to include allergens Confirmed sanitizer in bucket 200 ppm at exit  Scotly of the day - to test when washing when using well as the sanitizer in coolers where needed Avoid using wiping cloths under drying dishes To provide ingredients by request for chick fil a sandwiches etc to include allergens Confirmed sanitizer in bucket 200 ppm at exit  Title: Person In Charge/Owner	29	Advised to add thermo	os in warı	mest locations of upright co	oolers				
To address condition of hand sink in back room - oxidation / needed when ware washing when using  W29 Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test strips.  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing  Will use another kitchen for warewashing until repaired  Using dial thermo  32 Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit	42/45	General cleaning insid	de cooler	s and under behind and ard	ound equi	ipment			
W29 Sanitizer buckets not showing sanitizer will check tomorrow - closing for the day - to test when making need test strip.  Hot water issue will only allow for proper hand washing until holding 110 F for ware washing Will use another kitchen for warewashing until repaired Using dial thermo  32 Address rusty shelving in coolers where needed Avoid using wiping cloths under drying dishes W To provide ingredients by request for chick fil a sandwiches etc to include allergens Confirmed sanitizer in bucket 200 ppm at exit  Secreted by:  Print:  Title: Person In Charge/ Owner				• •					
Hot water issue will only allow for proper hand washing until holding 110 F for ware washing Will use another kitchen for warewashing until repaired Using dial thermo 32 Address rusty shelving in coolers where needed Avoid using wiping cloths under drying dishes W To provide ingredients by request for chick fil a sandwiches etc to include allergens Confirmed sanitizer in bucket 200 ppm at exit									
Will use another kitchen for warewashing until repaired Using dial thermo 32 Address rusty shelving in coolers where needed Avoid using wiping cloths under drying dishes W To provide ingredients by request for chick fil a sandwiches etc to include allergens Confirmed sanitizer in bucket 200 ppm at exit	W29								strips
Using dial thermo  32 Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit					ntii nolain	g 110 F t	or ware wasnin	<u>g</u>	
Address rusty shelving in coolers where needed  Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit			en ior wa	rewashing until repaired					
Avoid using wiping cloths under drying dishes  W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit	32	<u> </u>	a in coole	are where needed					
W To provide ingredients by request for chick fil a sandwiches etc to include allergens  Confirmed sanitizer in bucket 200 ppm at exit	02	-							
Confirmed sanitizer in bucket 200 ppm at exit	W	<u> </u>		, ,	s etc to in	clude all	ergens		
Received by:  Print:  Title: Person In Charge/Owner							<u></u>		
Received by: (signature)  See above  Print:  Title: Person In Charge/ Owner  Print:  Title: Person In Charge/ Owner				• • • • • • • • • • • • • • • • • • • •					
Received by: (signature)  Inspected by: (signature)  Valla Virk patrick PS  Print:  Title: Person In Charge/ Owner									
Received by: (signature)  Inspected by: (signature)  Vella Virk patrick PS									
Received by: (signature)  See above  Inspected by: (signature)  Vally Vickbaticick PS									
Received by: (signature)  See above  Print:  Title: Person In Charge/ Owner  Print:  Inspected by: (signature)  Vollar Virchnaticick PS									
Received by: (signature)  Inspected by: (signature)  Vally Virkhatrick PS									
Received by: (signature)  See above  Print:  Title: Person In Charge/ Owner  Print:  Inspected by: (signature)  Vally Kirck patrick PS									
Received by: (signature)  See above  Print:  Title: Person In Charge/ Owner  Print:  Inspected by: (signature)  Vally Vick patrick PS									
Received by: (signature)  See above  Print:  Title: Person In Charge/ Owner  Inspected by: (signature)  Vally Kirck patrick PS									
Received by: (signature)  See above  Print:  Title: Person In Charge/ Owner  Print:  Inspected by: (signature)  Vally Kirck patrick RS									
Inspected by:  (signature) Volly Vickbatcick PS		See abov	/e	Print:			Title: Person In Char	ge/ Owner	
		H by:  Kolly Vichno	atroi ch	Print:					