required after 1st Followup							Retail Food Establishment Inspection Report <ul> <li>First aid kit</li> <li>Allergy policy/train</li> <li>Vomit clean up</li> <li>Employee health</li> </ul>											
	Date:         Time in:         Time out:         License/P           02/07/2022         4:15         4:57         FS 9												Food Managers Food Handlers $2  1  Page \underline{1}  of$	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int [	4	-Inv	estig	atio	n	5-CO/Construction     6-Other     TOTAL/SCC     * Number of Repeat Violations:	RE			
	Establishment Name: Contact/Owner N RISD Wilkerson sanders stadium concession A RISD							Name:	_					✓ Number of Violations COS: 2/02/	Δ			
Ph	Physical Address: Pest control : School							Ho Na	ood	d Gre Scho			ise trup :					
Ma								$\mathbf{O} = \operatorname{not}$ in a						applicable $COS = corrected on site R = repeat violation W-Wat (0, NA, COS Mark an \sqrt{n} in appropriate box for R$				
	Priority Items (3 Points) violations R Compliance Status								ire I	mme	ctive Action not to exceed 3 days							
O U	mpn I N	N N	N	$\begin{bmatrix} N & C \\ A & 0 \end{bmatrix}$ Time and Temperature for Food Safety (E = degrees Echemologit)				R	C L	D I U N		Ν	C O	Employee Health				
Т		V	•	S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T		•		S	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	+			
w	-			-	3. Proper Hot Holding temperature(135°F) To Followup					<u> </u>		<u> </u>		To post at hand sink Preventing Contamination by Hands	-			
~~			/		4. Proper cooking time and temperature To Followup				_		•			14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2										15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )	+					
		v	•	6. Time as a Public Health Control; procedures & records							<u> </u>		L	Gloves and utensils Highly Susceptible Populations				
					Approved Source							~	,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt					<u> </u>				Chemicals							
	~				8. Food Received at pro				T	Τ		~	,	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	T			
	Protection from Contamination			on		-	V	•			18. Toxic substances properly identified, stored and used Low under sink	+						
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				T	19. Water from approved source; Plumbing in backflow device				19. Water from approved source; Plumbing installed; proper backflow device				
		V	•		11. Proper disposition or reconditioned <b>Disc</b>	of returned, previous arded	ly served or			~	•			20. Approved Sewage/Wastewater Disposal System, proper disposal <b>City approved</b>				
0	I	N	N	C	Prie	ority Foundatio	n Items (2 Po	nts)		tion	s Req N O			prrective Action within 10 days	R			
U T	N	N O	A	O S	Demonstration 21. Person in charge pre-	n of Knowledge/ Per			t 1		0	A	O S	<b>F</b>				
	~				and perform duties/ Cer 1	rtified Food Manage	r (CFM)			~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel				۷	~	1			28. Proper Date Marking and disposition Watch on sausage 29. Thermometers provided, accurate, and calibrated; Chemical/	_							
	Safe Water, Recordkeeping and Food Package Labeling									Thermal test strips One calibrated on site								
	~				23. Hot and Cold Water See attached	r available; adequate	pressure, safe				•	•		Permit Requirement, Prerequisite for Operation				
			~	,	24. Required records av destruction); Packaged		ags; parasite			~	,			30. Food Establishment Permit (Current/ insp sign posted ) Posted				
	Conformance with Approved Procedur 25. Compliance with Variance, Specialized Proce							1		I	1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly						
			~	,	HACCP plan; Variance processing methods; ma	obtained for special	lized			~	•			supplied, used Equipped				
					Cons	sumer Advisory			٧	٨				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch surfaces and food containers				
	~				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Buffet Plate)/		★		V	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped				
							uire Corrective	e Actio	n No	ot to i	Exce	ed 9	0 Da	ays or Next Inspection , Whichever Comes First				
O U T	I N	N O		C O S	Prevention	of Food Contamina	tion	R			N O	N A	C O S	Food Identification	R			
Ŵ	~				34. No Evidence of Inse animals Watch for file	es					~		5	41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanlines									Physical Facilities				
	~				36. Wiping Cloths; prop Stored in buck		1		1					42. Non-Food Contact surfaces clean Clean inside coolers minor				
		V			37. Environmental cont Watch					~	'			43. Adequate ventilation and lighting; designated areas used				
	~	_			38. Approved thawing r Cooler	method				~	·			44. Garbage and Refuse properly disposed; facilities maintained	$\bot$			
					Prope 39. Utensils, equipment dried, & handled/ In us	er Use of Utensils t, & linens; properly			1	~	,		~	<ul> <li>45. Physical facilities installed, maintained, and clean Minor cleaning of shelving wells air vents heater etc</li> <li>46. Toilet Facilities; properly constructed, supplied, and clean Using public and washing hands inside concession again</li> </ul>				
$\square$	~				40. Single-service & sir and used Watch	ngle-use articles; pro	operly stored			+	~			47. Other Violations	+			
						5		<u> </u>	1	1	<u> </u>		1	1				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Wilkerson sanders concession A	Physical A			y/State: <b>ockwall</b>		License/Permit # FS 9019	Page	2 of 2			
WIINEISUH SAHUEIS CUHCESSIOH A	TI Townsend TEMPERATURE OBSERV										
Item/Location	<u>Temp F</u>	Item/Location	Temp F         Item/Lo			on		<u>Temp F</u>			
Bev cooler	40.4	Hot dog rollers surfac	е	225							
2 door upright		Cheese unit ambie		140							
Sausage	41	Drawers for hot holdin	g								
Hot dogs	41	2 sets									
Freezer	25	Just turned on will Followu	ıp								
		Cheese heated in bag	s	160							
					~						
Item AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECT: THAS BEEN MADE. YOUR ATTEN				E CONDITIONS ORSERV		ID			
Number         NOTED BELOW: temps in F		THAS DEEN MADE. YOUK AITEN	110	IS DIKE		E CONDITIONS OBSERV	ED AN				
Hot water 116	Hot water 116										
	Sanitizer in bucket - 200 ppm										
	Watch date marking with hot dogs when not using facility often - hot dogs dated opened 02/01/2022 -will										
-	to also d	ate sausage sticks when c	pe	ening							
Test strips on site											
	Heating steam unit used to reheat cheese for hot holding unit 160 f										
	Calibrating thermos at insp										
	No raw meats cooked on site all precooked and rethermalized										
	Hot dogs and sausages are reheated to 165										
	Tongs etc washed and sanitized every 4 hrs or less Will confirm hot dogs and sausages and hot drawers temps at followup										
	Typically ordering chick Fil a for concessions tonight just items made on site										
	Advised to have ingredients by request if needed from chick Fil a										
Using rubber mallet to	Using rubber mallet to break ice in bags										
Minor detailed cleaning	Minor detailed cleaning										
Keep an eye on paper	Keep an eye on paper wrapping insulation over back prep and three comp										
							~				
Received by: (signature) See abov Inspected by: (signature) Kelly kirkpa	'e	Print:				Title: Person In Charge/	Uwner				
Inspected by: (signature) 77 7. 7. 7.		Print:									
Kelly kirkpa	tríck	(RS				Samples: Y N #	collecte	d			