\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

| 03 | | :/2C | 21 | Time in: 4:55 | Time out: 5:32 | FS 9019 | | | | | | Est. Type Concession. | Risk Category | Page 1 of | _{f_} 2_ | | |
|---|--|--|---|--|---|----------------|--|---|--------|--------|---|---|---------------------------------------|-------------|------------------|--|--|
| | | | | tion: 1-Routine | 2-Follow Up | 3-Complaint | | 4-Inv | vestig | atio | n | 5-CO/Construction | 6-Other | TOTAL/SC | ORE | | |
| Esta | Establishment Name: RISD Wilkerson sanders stadium concession A RISD Physical Address: Rest control: Pest control: RISD Rest control: RISD RISD Rest control: RISD RISD Rest control: RISD RISD Rest control: RISD RISD Rest control: RISD RISD Rest control: RISD RIS | | | | | | | | | | | | | | | | |
| Physical Address: Pest control : | | | | | | | Hood Grease | | | | e trap : | o: Follow-up: Yes | | | | | |
| TL Townsend School Na School No No Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch | | | | | | | | | | ntch | | | | | | | |
| Mark | 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 | | | | | | | | | | | | R | | | | | |
| U T | $ \begin{array}{c ccccccccccccccccccccccccccccccccccc$ | | | | | | ı | U N | | | | | K | | | | |
| | ı | | Proper cooling time and temperature | | | | | V | | | | Management, food employ knowledge, responsibilities, ar | employees; | | | | |
| | | | | 2. Proper Cold Holdin | 5°F) | | Ť | | | | 13. Proper use of restriction an | charge from | | | | | |
| L • | See | | | | | | | V | | | | eyes, nose, and mouth Policy | | | | | |
| · | / | | 3. Proper Hot Holding temperature(135°F) Drawers | | | | | | | nds | | | | | | | |
| | V | | | 4. Proper cooking time and temperature | | | | Hands cleaned and properly washed/ Gloves Hot water available when preppir 15. No bare hand contact with ready to eat foods | | | | | | g sêe belov | N | | |
| | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | | V | | | | r approved YN) | | | | | |
| | · | | | 6. Time as a Public H | ealth Control; procedure | es & records | | | | | | Gloves Highly Susce | eptible Populations | | | | |
| | | | | | namental Common | | | Т | | | | 16. Pasteurized foods used; pro | | fered | | | |
| | | | 1 | | approved Source | ca: Food in | | | | | | Pasteurized eggs used when re | quired | | | | |
| | | | | | and unadulterated: para | | | | | | | CF | nemicals | | | | |
| | | | | 8. Food Received at p At receiving. | | | | | | / | | 17. Food additives; approved and properly stored; Washing & Vegetables | | | | | |
| | | <u> </u> | | Protection | on from Contaminatio | n | | V | / | | | 18. Toxic substances properly Stored low | d used | | | | |
| | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | | | | | r/ Plumbing | | | | |
| | / | 10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature | | | | | | V | / | | | 19. Water from approved source; Plumbing installed; proper backflow device City approved | | | | | |
| | 11. Proper disposition of returned, previously served or reconditioned Discarded | | | | | | | V | | | | 20. Approved Sewage/Wastew disposal | ater Disposal System | m, proper | | | |
| | Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | | | | | | | | | | | | | | | |
| U T | I I | N N A | C O S | Demonstration | on of Knowledge/ Pers | onnel | τ | O I U N T | | N A | C O S | Food Temperature | e Control/ Identific | ation | R | | |
| · | | | | | present, demonstration of Certified Food Manager | | | V | | | | 27. Proper cooling method use Maintain Product Temperature | | quate to | | | |
| · | / | | | <u> </u> | unauthorized persons/ p | personnel | | V | / | | | 28. Proper Date Marking and o | lisposition | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | Package | | v | / | | | 29. Thermometers provided, as Thermal test strips Calibrated morning | ccurate, and calibrate | ed; Chemical/ | | | | |
| 23. Hot and Cold Water available; adequate pressure, safe 92 at insp | | | | | | pressure, safe | | | | | | Permit Requirement, | Prerequisite for O | peration | | | |
| | / | | | | available (shellstock tag d Food labeled | gs; parasite | 30. Food Establishment Permit (Current/ insp sign Posted | | | | ign posted) | | | | | | |
| | | | I | | e with Approved Proce | | | | | | | , . | pment, and Vendin | 0 | | | |
| | | | | HACCP plan; Varian | Variance, Specialized P ce obtained for specialize manufacturer instruction | zed | 2 | 2 | | | | 31. Adequate handwashing fac supplied, used Hot water | littles: Accessible a | na property | | | |
| | | | | Co | onsumer Advisory | | | V | | | | 32. Food and Non-food Contacted, and use | | e, properly | | | |
| | | | | | mer Advisories; raw or u minder/Buffet Plate)/ Al | | 2 | 2 | | | | 33. Warewashing Facilities; in Service sink or curb cleaning f Hot water | stalled, maintained, acility provided | used/ | | | |
| | | | | | | | | | | | | ys or Next Inspection , Which | ever Comes First | | | | |
| | I I | | C O S | Prevention | n of Food Contaminati | ion | ı | O I U N T | | N A | | Food I | dentification | | R | | |
| · | / | | | 34. No Evidence of Ir animals | nsect contamination, rod | lent/other | | | / | | | 41.Original container labeling | (Bulk Food) | | | | |
| · | / | | | | ess/eating, drinking or t | obacco use | | | | | | Physic | cal Facilities | | | | |
| · | 1 | | | In buckets | roperly used and stored | | | V | 1 | | | 42. Non-Food Contact surface | | | | | |
| | V | | | 37. Environmental co | | | | V | 1 | | | 43. Adequate ventilation and l | ghting; designated a | areas used | | | |
| L | | | | 38. Approved thawing Cooler | g method | | | V | | | | 44. Garbage and Refuse prope | | | | | |
| | | | | | per Use of Utensils | | | V | | | | 45. Physical facilities installed Watch areas under she | lving and air ve | ents | | | |
| | | | | | ent, & linens; properly u use utensils; properly us | | | V | | | | 46. Toilet Facilities; properly of Public | | | | | |
| | | | | 40. Single-service & sand used | single-use articles; prop | erly stored | | | ~ | | | 47. Other Violations | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Signature Donna Judd | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishmen Wilkers | t Name: on sanders A | Physical A | ddress: vnsend | | //State: | II | License/Permit # FS 9019 | Page | <u>2</u> of <u>2</u> | |
|--------------------------|--|---|--------------------------------|-------------|-------------|--------------|--------------------------|------------|----------------------|--|
| 711111010 | | 1 | TEMPERATURE OBSERVA | | | • | | | | |
| Item/Locatio | n | Temp F | Item/Location | | Temp F | Item/Loca | <u>tion</u> | | Temp F | |
| Hot dog | | 211-232 | Beverage coole | r | 32 | | | | | |
| | candy cooler | | Upright freezer | • | -2 | | | | | |
| | rs for hot dogs | 148 | | | | | | | | |
| | Product | | | | | | | | | |
| | Hot dog | 150 | | | | | | | | |
| 2 do | oor upright | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| Item A | | | SERVATIONS AND CORRECT | | | | | | | |
| Α. | N INSPECTION OF YOUR <mark>ES</mark> OTED BELOW: all temps F | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN | NTIO | N IS DIRE | ECTED TO T | HE CONDITIONS OBSE | RVED AI | ND | |
| | Limited menu for soccer season - hot dogs and nachos Hot water - 105 at hand sink when arriving / later checked three comp to be 95 then down to 92 | | | | | | | | | |
| | | | | u iii | iree co | inp to be | e 95 men down ic | 92 | | |
| | sing gloves to touch | | os and packaged chips | | | | | | | |
| | anitizer buckets 200 | | os and packaged chips | | | | | | | |
| | | • | nd will heat water for warewas | hind | n in coff | ee unit If | needed (prep is ov | er at th | is time) | |
| | | | reopening on Friday | ,, <u>e</u> | <i>y</i> 00 | 00 01111. 11 | necaca (prop is ov | or at tim | <u> </u> | |
| | | | t dogs as all were wrapped and | d rea | adv upo | n arrival a | nd hot water was pr | resent a | at arrival | |
| | | | me of inspection chips in | | | | | | | |
| N | o direct food handlin | g at this t | ime handling packages | onl | y us | ing glove | es | | | |
| V | ithin 10 -15 mins of | checking | hot water it lowered to 92 | 2 | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| G | reat procedures! | | | | | | | | | |
| | | | | | | | | | | |
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| | | | | | | | | | | |
| | | | | | | | | | | |
| Received by: | | | Print: | | | | Title: Person In Charg | e/ Owner | | |
| (signature) | See abov | <u>'e</u> | | | | | | | | |
| Inspected by (signature) | See abou | - ıtrick | Print: | | | | Samples: Y N | # collecte | | |