Follo	wul	red		of \$50.00 is after 1st	Time out:	Cit	ty of Re	ock			In	spe	ecti	tion Report	ning	
Date 09/		/20	21		6:55		-S 90							Concessions LOW Page $\frac{1}{2}$ of	of _2_	
		of Ins ment		tion: 1-Routine	2-Follow U		•Complain /Owner Na		4-	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE	
Wilk	ers	on s	anc	ders concession. A	-	RISD		inc.				~		✓ Number of Violations COS: 2/98	/Δ	
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Mark				Status: Out = not in co points in the OUT box for	$\frac{IN}{IN} = in d$ r each numbered ite	compliance tem	NO = Mark ✔	= not c in app						pplicable $COS = corrected on site R = repeat violation W-W O, NA, COS Mark an \sqrt{n} in appropriate box for R$	atch	
Com	Priority Items (3 Points) violations Compliance Status					iolations R	Requir	~		<i>diate Co</i> liance St						
0 1	0 I N N C J N O A O Time and Temperature for Food Safety (E. dogman Februaria)				R	O U T	I N		Α	C O S	Employee Health					
	s (i) = degrees Fairement) 1. Proper cooling time and temperature									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 fre					
Ľ	See watch						eyes, nose, and mouth Policy									
V	3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands				
V	4. Proper cooking time and temperature				°E in 2			v				14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				-F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves or utensils				
	V	/		6. Time as a Public He	alth Control; proc	cedures &	records			J			Highly Susceptible Populations			
	Approved Source								16. Pasteurized foods used; prohibited food Pasteurized eggs used when required				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 Commercial			ood in			Chemicals				Chemicals					
				8. Food Received at pro	oper temperature							~		17. Food additives; approved and properly stored; Washing Fruit & Vegetables	s	
		<u> </u>			n from Contamir	-				~		-		18. Toxic substances properly identified, stored and used		
V	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			bod	1	UOW Water/ Plumbing				Low Water/ Plumbing						
v	Image: 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200_ ppm/temperature			ed and		backflow device				19. Water from approved source; Plumbing installed; proper backflow device City approved						
	V	/		11. Proper disposition reconditioned Disc	of returned, previo	iously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	-	-		Pri	iority Founda	tion Iten	<u>`</u>				-		_	prrective Action within 10 days	-	
	N	I NI	C					R	0		IN	Ν	С		D	
O I U N T		N N D A	C O S		n of Knowledge/		l		U T		N O	A	o s	Food Temperature Control/ Identification	R	
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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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	nent Name: on sanders. Concession A	Physical A	^{ddress:}	City/State: Rockwal		icense/Permit # Fs 9019	Page <u>2</u> of <u>2</u>
			TEMPERATURE OBSERVA	TIONS			
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location		<u>Temp F</u>
Chees	e unit	138	Hot dog cooler borderlin	e 41/42	(Candy	39
Hot o	drawers in back	111/117	Watch				
(/	All non Tcs)		Upright freezer	14			
	Hot dogs		Bev coolers				
	135-170		39/				
	Sausage	148/150	Hot drawers just turned o	n			
			3 units used				
T .			SERVATIONS AND CORRECT				
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE C	CONDITIONS OBSER	RVED AND
	Hot water 118 and up						
	Watch floor storage of	-	es				
	Sanitizer bucket 200 p	pm					
	Using dial thermos	t for brog	king un ion				
W	Need rubber ice malle Avoid blocking hand s						
	Calibrated thermos						
	Test strips						
	Pizza and Chick-fil-A a	arrive late	r confirmed temp in visitor	S			
	Minor detailed cleanin	g					
Received (signature)	See abov	/e	Print:		Tit	tle: Person In Charge	/ Owner
Inspected (signature)	^{by:} Kelly kírkpo	ıtríck	Print:				
	(Povised 00 2015)				Sai	mples: Y N	# collected