\$50.00 reinspection fee 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

09/03/202	Time in: 4:50	Time out: 6:55		e/Permit # 9499						Est. Type Concession Risk Category LOW Page 1 of 2	2		
	ection: 1-Routine	2-Follow Up			4-]	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE		
Establishment Name: Wilkerson sanders visitors Physical Address:			Contact/Owner Name: RISD Pest control:					0		* Number of Repeat Violations: Y Number of Violations COS: Tran : Follow-un: Yes 2/98/A	Δ		
TL Townsend		Scho	ool		Hoo Na	oa		Sum	ıme	r No 🗹			
Compliance Mark the appropria	te points in the OUT box for		em M	NO = not of ark in ap	propi	riate b	ox fo	r IN,	NO		ch		
Compliance Status		ority Hems (3 F	Points) violati		Co	ompli	nce	Statu	_	ve Action not to exceed 3 days	I		
U N O A O	Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	O U T	I N	N O	A	o s	Employee Health	R		
	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 from eyes, nose, and mouth			
3. Proper Hot Holding temperature(135°F)										Policy Preventing Contamination by Hands			
	Proper cooking time and temperature					1				14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					,			Ī	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
	6. Time as a Public Health Control; procedures & records							_		Gloves Highly Susceptible Populations			
					Π		T	_	16. Pasteurized foods used; prohibited food not offered				
	Approved Source									Pasteurized eggs used when required			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial									Chemicals			
	8. Food Received at proper temperature Confirmed pizza and sandwiches							/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Protection from Contamination					/				18. Toxic substances properly identified, stored and used Stored in back room			
	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					/				19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of returned, previously served or reconditioned Discarded 20. Approved Sewage/Wastewater Disposal System, proper disposal												
0 1 N N 0		iority Foundat	tion Items (2	Points) v					Corr	rective Action within 10 days	R		
O I N N C U N O A C S	Demonstration	n of Knowledge/ l	Personnel	R	iolati O U T		N	N A		Food Temperature Control/ Identification	R		
U N O A O	Demonstration	n of Knowledge/ l	Personnel	R	O U	I	N	N A	C O		R		
U N O A O	Demonstration 21. Person in charge pr	n of Knowledge/ l resent, demonstrati rrtified Food Mana	Personnel ion of knowledgager (CFM)	R	O U	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R		
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

· ·		In		Gt. II	• · · · · · · · · · · · · · · · · · ·		
Establishment Name: Wilkerson sanders visitors		Physical Address: I-30		City/State: Rockwall		License/Permit # Page 2 of 2.	
		L	TEMPERATURE OBSERVAT				
Item/Location		136	Item/Location	Temp F	<u>Item/Location</u>	Temp I	
Chees	Cheese		Drawers on back line	9			
Bev coolers			Upright freezer	2	Hot dogs at exi	t	
Hot dogs			Upright cooler	35/37			
	In works		Drawer units				
			157/138/149/148/145/13	3			
Pizz	a just delivered	140	Turned up last drawe	r 140			
Chick	fila just delivered	147					
-			BSERVATIONS AND CORRECTI				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIREC	CTED TO THE CONDITIONS OBSERVE	ED AND	
		for food	but as cooling for butes				
	Hot water at - hand sir		bat ac occining for battoo				
	Sanitizer in buckets - 2						
			p sink on site currently usi	na Sani hi	ucket		
	Calibrating thermos at		p sink on site currently usi	ng Sam b	uonei		
45							
45	Clean air vents where						
	Drawers in back watch	n abs cle	an as needed				
45	Gloves used						
45			led under behind and aroun	a			
	Pizzas are sold within			DE 1- (
	Need rubber mallet for		hot dogs and sausage at 16	os beiore	wrapping and serving		
	Neca rabber maner for	bicaking	g 100				
			•				
Received	by:		Print:		Title: Person In Charge/ C)wner	
(signature)	See abov Kelly Kírkpo	/e					
Inspected	l by:		Print:				
(signature)	Kelly Kírkpo	itríck	RS		Samples: Y N # c	collected	