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
Allergy policy/training Vomit clean up Employee health
Employee health

09/28/2020	Time in: 5:45	Time out: 6:21		e/Permit # 9091						Est. Type Concession Risk Category LOW Page 1 of 2	2_
Purpose of Inspe	ction: 1-Routine	2-Follow Up	3-Com	plaint	_	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
Establishment Nat RISD wildersor	^{me:} n sanders stadium c			er Name:						* Number of Repeat Violations: Y Number of Violations COS: Follow-un: Yes	_
Physical Address: TL Townsend		Scho			Hoo Na	od			rease	Follow-up: Yes Follow	<u> </u>
Compliance Mark the appropriat	e points in the OUT box for	r each numbered iter	m Ma	NO = not	propi	riate b	ox fo	or IN	, NO		h
Compliance Status	Prio	ority Items (3 P	oints) violati	ons Requi	_	<i>nmed</i> ompli				ve Action not to exceed 3 days	
O I N N C U N O A O T S	Time and Ten	nperature for Foo legrees Fahrenheit)		R	O U T	N	N O	N A	C O S	Employee Health	R
3	1. Proper cooling time and temperature				1				3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding	g temperature(41°F	F/ 45°F)			·		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding See	temperature(135°F	F)			<u> </u>			Preventing Contamination by Hands		
	4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	6. Time as a Public Hea	alth Control; proce	edures & record	is				Highly Susceptible Populations			
	O Time as at a convenience contact, proceedings to record									16. Pasteurized foods used; prohibited food not offered	
		oproved Source	7. 11			'				Pasteurized eggs used when required	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt etc Chemicals						Chemicals				
	8. Food Received at pro	oper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		n from Contamina	ation			~				Not using 18. Toxic substances properly identified, stored and used Workship	
	9. Food Separated & pr preparation, storage, di		during food			1				Watch Water/ Plumbing	
	10. Food contact surfact Sanitized at _200_	ces and Returnables	es; Cleaned and			<u> </u>				19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of reconditioned	of returned, previou	usly served or							20. Approved Sewage/Wastewater Disposal System, proper	
	reconditioned										
				- <u> </u>						disposal	
O I N N C U N O A O		iority Foundati		Points) v	O U	I N	Requ N O	uire N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R
	Demonstration 21. Person in charge pr	n of Knowledge/ P	Personnel on of knowledg	R	O U T	I N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used: Equipment Adequate to	R
U N O A O	Demonstration 21. Person in charge pr and perform duties/ Cet 1 22. Food Handler/ no u	n of Knowledge/ Present, demonstration rtified Food Manag	Personnel on of knowledg ger (CFM)	R	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end	R
U N O A O	Demonstration 21. Person in charge pr and perform duties/ Cer 1	n of Knowledge/ Present, demonstrative rtified Food Managunauthorized person ordkeeping and Foodkeeping and Fo	Personnel on of knowledg ger (CFM) ns/ personnel	R	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used: Equipment Adequate to	R
U N O A O	21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u All except one new Safe Water, Reco	n of Knowledge/ Present, demonstrative rtified Food Managanauthorized person ordkeeping and Fordkeeping	Personnel on of knowledg ger (CFM) ns/ personnel ood Package	R ge,	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R
U N O A O	Demonstration 21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u All except one new Safe Water, Reco 23. Hot and Cold Wate See 24. Required records as destruction); Packaged	resent, demonstrative triffed Food Managemauthorized person ordkeeping and For Labeling ar available; adequativailable (shellstock	on of knowledger (CFM) ns/ personnel ood Package ate pressure, sa	R ge,	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
U N O A O	Demonstration 21. Person in charge present and perform duties/ Cert 1 22. Food Handler/ no use All except one new Safe Water, Reconstruction and Cold Water See 24. Required records and destruction); Packaged Commercial	resent, demonstration triffed Food Managemauthorized person trade pers	Personnel on of knowledger (CFM) ns/ personnel ood Package ate pressure, sa k tags; parasite rocedures	R R	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	R
U N O A O	21. Person in charge present and perform duties/ Cert 1 22. Food Handler/ no utility All except one new Safe Water, Recotate 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Commercial Conformance vith V HACCP plan; Variance processing methods; m.	resent, demonstrative rtified Food Manage anauthorized person ordkeeping and For Labeling are available; adequativatilable (shellstock Food labeled with Approved Prariance, Specialize to obtained for special process.)	on of knowledger (CFM) ns/ personnel ood Package ate pressure, sa: k tags; parasite rocedures ed Process, and cialized	R R	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	R
U N O A O	21. Person in charge present and perform duties/ Cert 1 22. Food Handler/ no under All except one new Safe Water, Reconstruction and Cold Water See 24. Required records and destruction and Packaged Commercial Conformance with Version and Cold Water See 25. Compliance with Version and Conformance with Version and Cold Water See 25. Compliance with Versi	resent, demonstrative rtified Food Manage anauthorized person ordkeeping and For Labeling are available; adequativatilable (shellstock Food labeled with Approved Prariance, Specialize to obtained for special process.)	on of knowledger (CFM) ns/ personnel ood Package ate pressure, sa: k tags; parasite rocedures ed Process, and cialized	R R	W	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	R
U N O A O	21. Person in charge present and perform duties/ Cert 1 22. Food Handler/ no under All except one new Safe Water, Reconstruction and Cold Water See 24. Required records and destruction and Packaged Commercial Conformance with Version and Cold Water See 25. Compliance with Version and Conformance with Version and Cold Water See 25. Compliance with Versi	resent, demonstrative riffied Food Managemauthorized person ordkeeping and For Labeling are available; adequativallable (shellstock Food labeled with Approved Prariance, Specialize e obtained for specianufacturer instructions under Food Specialize e and factorized and factorized summer Advisory er Advisories; raw inder/Buffet Plate)	on of knowledger (CFM) ns/ personnel ood Package ate pressure, sax k tags; parasite rocedures ed Process, and cialized ctions	R R R R R R R R R R R R R R R R R R R	W	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
U N O A O	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All except one new Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Commercial Conformance vibrace	resent, demonstrative rtified Food Managemanthorized person produce person	on of knowledger (CFM) ns/ personnel ood Package ate pressure, sa: k tags; parasite rocedures ed Process, and cialized ctions r or under cooke // Allergen Lab	R R R R R R R R R R R R R R R R R R R	W	I N	N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/	R
U N O A O S	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All except one new Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Commercial Conformance vib HACCP plan; Variance processing methods; m Logs on site 26. Posting of Consumfoods (Disclosure/Rem Ingredients by required records and control of the conformance vib the conf	resent, demonstration tiffed Food Managemanthorized person ordkeeping and For Labeling are available; adequation and the second labeled with Approved Programmer, Specialized to obtained for specianufacturer instructions are advisories; raw inder/Buffet Plate) est of Food Contamination of Food Contamination of Management (1997).	on of knowledger (CFM) ons/ personnel ood Package ate pressure, sak k tags; parasite rocedures ed Process, and cialized ctions r or under cooke // Allergen Lab equire Correc nation	R R R R R R R R R R R R R R R R R R R	W	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ye or Next Inspection, Whichever Comes First Food Identification	
O I N O A O O O O O O O O O O O O O O O O O	21. Person in charge present and perform duties/ Cer 1 22. Food Handler/ no under All except one new Safe Water, Reconstruction and Parkey See 24. Required records and destruction and Parkey Person Services and Parkey See 25. Compliance with Under Variance and Parkey See 26. Posting of Consumer foods (Disclosure/Rem Ingredients by required Prevention 34. No Evidence of Insanimals Fly control	resent, demonstrative rified Food Manage anauthorized person ordkeeping and For Labeling are available; adequativallable (shellstock Food labeled with Approved Prayriance, Specializes to obtained for specianufacturer instructions are Advisory assumer Advisory are Advisories; raw inder/Buffet Plate) est anti- Violations Reserved for Food Contamination, sect contamination,	Personnel on of knowledger (CFM) ns/ personnel ood Package ate pressure, sa k tags; parasite rocedures ed Process, and cialized ctions r or under cooke // Allergen Lab	R ge, fe fe kive Action R	W Note of U	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
U N O A O S	21. Person in charge present and perform duties/ Cer 1 22. Food Handler/ no under All except one new Safe Water, Reconstruction); Packaged Commercial Conformance	resent, demonstrative rtified Food Managemauthorized person ordkeeping and For Labeling are available; adequativatilable (shellstock Food labeled with Approved Prariance, Specialize e obtained for specianufacturer instruct asumer Advisory er Advisories; raw inder/Buffet Plate) est of Food Contamination, ass/eating, drinking s and use cups with the state of the state	on of knowledger (CFM) ons/ personnel ood Package ate pressure, sate tags; parasite rocedures ed Process, and cialized ctions r or under cooke o/ Allergen Lab equire Correct mation , rodent/other or tobacco use th lids and strain	R ee, fe del tive Action R	W V	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided yes or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	
O I N O A O O O O O O O O O O O O O O O O O	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All except one new Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Commercial Conformance vib HACCP plan; Variance processing methods; m Logs on site Con 26. Posting of Consume foods (Disclosure/Rem Ingredients by required to the processing methods of the prevention) 34. No Evidence of Insanimals Fly control animals Fly control 35. Personal Cleanlines Watch storage of drinks of the processing methods of the prevention of the p	resent, demonstration riffied Food Manage anauthorized person produce	on of knowledger (CFM) ons/ personnel ood Package ate pressure, sate tags; parasite rocedures ed Process, and cialized ctions r or under cooke o/ Allergen Lab equire Correct mation , rodent/other or tobacco use th lids and strain	R ee, fe del tive Action R	W Note of U	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ye or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
O I N O A O O O O O O O O O O O O O O O O O	21. Person in charge present and perform duties/ Cerest 1 22. Food Handler/ no under All except one new Safe Water, Reconstruction in Packaged Commercial Conformance view in Variance with Variance with Variance with Variance processing methods; m. Logs on site Construction: Consum foods (Disclosure/Remingredients by requivalents by requivalents by requivalents in Prevention in Sanimals Fly control in Sanimals Fly control in Sanimals control in buckets 37. Environmental control in Sanimals control i	resent, demonstrative rified Food Manage anauthorized person ordkeeping and For Labeling are available; adequativallable (shellstock Food labeled with Approved Prayraiance, Specialize to obtained for specianufacturer instructions are Advisory are Advisories; raw inder/Buffet Plate) est and Food Contamination, ass/eating, drinking and use cups with apperly used and stort tamination	on of knowledger (CFM) ons/ personnel ood Package ate pressure, sate tags; parasite rocedures ed Process, and cialized ctions r or under cooke o/ Allergen Lab equire Correct mation , rodent/other or tobacco use th lids and strain	R ee, fe del tive Action R	W V	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
O I N O A O O O O O O O O O O O O O O O O O	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All except one new Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Commercial Conformance vib HACCP plan; Variance processing methods; m Logs on site Con 26. Posting of Consume foods (Disclosure/Rem Ingredients by required to the processing methods of the prevention) 34. No Evidence of Insanimals Fly control animals Fly control 35. Personal Cleanlines Watch storage of drinks of the processing methods of the prevention of the p	resent, demonstrative rified Food Manage anauthorized person ordkeeping and For Labeling are available; adequativallable (shellstock Food labeled with Approved Prayraiance, Specialize to obtained for specianufacturer instructions are Advisory are Advisories; raw inder/Buffet Plate) est and Food Contamination, ass/eating, drinking and use cups with apperly used and stort tamination	on of knowledger (CFM) ons/ personnel ood Package ate pressure, sate tags; parasite rocedures ed Process, and cialized ctions r or under cooke o/ Allergen Lab equire Correct mation , rodent/other or tobacco use th lids and strain	R ee, fe del tive Action R	W V	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) POSted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided vs or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
O I N O A O O O O O O O O O O O O O O O O O	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All except one new Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Logs on site 26. Posting of Consume foods (Disclosure/Rem Ingredients by required records and state of the same significant of the same signifi	resent, demonstration riffied Food Manage inauthorized person ordkeeping and For Labeling are available; adequation variable; adequation and the food labeled with Approved Programmer, Specialize to obtained for specianufacturer instructions are Advisories; raw inder/Buffet Plate) est of Food Contamination, severating, drinking is and use cups with apperly used and stort tamination method er Use of Utensils	on of knowledger (CFM) ns/ personnel ood Package ate pressure, sank tags; parasite rocedures ed Process, and cialized citions or under cooke of Allergen Lab equire Correct nation , rodent/other or tobacco use th lids and strained	R R R R R R R R R R R R R R R R R R R	W V	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided yes or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	
O I N O A O O O O O O O O O O O O O O O O O	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All except one new Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Logs on site 26. Posting of Consumfoods (Disclosure/Rem Ingredients by required records and settlements of the prevention of the preventi	resent, demonstrative rified Food Manage mauthorized person ordkeeping and For Labeling are available; adequate vailable (shellstock Food labeled with Approved Present anufacturer instructs anufactu	on of knowledger (CFM) ns/ personnel ood Package ate pressure, sa: k tags; parasite rocedures ed Process, and italized etions r or under cooke // Allergen Lab // Allergen Lab	R R R R R R R R R R R R R R R R R R R	W V I Not	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Drawer in front on south end 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) POSted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink being used the other needs paper towels 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided vs or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R

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)

	nent Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>		
Wilkers	son sanders concession A	ILIO	wnsend	Rockwal	l	FS 9091			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Locati	on	Temp I		
Hot dog 2 door cooler						<u></u>			
Tiot dog 2 door cooler		40							
Hot dog roller									
Sausage on a stick		154/167							
			A 1 ' 1 1						
Hot	dog in drawer	147	Ambient temp	149/162					
Ambient upper		98							
	Lower	144							
		OF	 	IVE ACTION	JS				
Item			ENT HAS BEEN MADE. YOUR ATTEM			E CONDITIONS OBSE	ERVED AND		
Number	NOTED BELOW:								
W			drain ice bins over drains	/ freezer is	ssue melt	ed ice			
	Repair paper towel dis	•							
42 /45			eded / clean under behind			nent			
			mercially made and seale		ers				
			pel - opened by customers						
	Sani bucket - 200 ppm								
	Hot water at hand sink 100/ 3 comp 110								
	-		ing concession - no outsid						
	Ambient drawer temps - 97 upper so moved items to lower unti 144 f ambient temp and going up								
	Calibrating thermos da								
	Cooking hot dogs and sausage on rollers and wrapping for service								
Covid	Shields at POS / glove	es and m	asks / all foods wranned /	or in comr	nercially	made packagin	na		
20110	ovid Shields at POS / gloves and masks / all foods wrapped / or in commercially made packaging								
Received	by:		Print:			Title: Person In Charg	ge/ Owner		
(signature)	See abov	/e							
Inspected	See abou	_	Print:						
(signature)	Kelly Kírkpa	utríck	rs				,,		
	, ,					Samples: Y N	# collected		