

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
- Vomit clean up
- Employee health

Date: <b>09/28/2020</b>	Time in: <b>5:45</b>	Time out: <b>6:21</b>	License/Permit # <b>FS 9091</b>	Est. Type Concession	Risk Category <b>Low</b>	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	-------------------------	-----------------------------	---------------------------

<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: RISD wilderson sanders stadium concession A			Contact/Owner Name: RISD		* Number of Repeat Violations: _____		<b>2/98/A</b>
Physical Address: TL Townsend			Pest control : School	Hood Na	Grease trap : School	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 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								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature		<input checked="" type="checkbox"/>					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>		<input checked="" type="checkbox"/>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Policy</b>	
	<input checked="" type="checkbox"/>				3. Proper Hot Holding temperature(135°F) <b>See</b>							<b>Preventing Contamination by Hands</b>	
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature		<input checked="" type="checkbox"/>					14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves</b>	
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			<input checked="" type="checkbox"/>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
			<input checked="" type="checkbox"/>		6. Time as a Public Health Control; procedures & records							<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>		<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Labatt etc</b>							<b>Chemicals</b>	
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature <b>See above</b>				<input checked="" type="checkbox"/>			17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Not using</b>	
					<b>Protection from Contamination</b>		<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used <b>Watch</b>	
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>	
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
				<input checked="" type="checkbox"/>	11. Proper disposition of returned, previously served or reconditioned		<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>		<b>W</b>					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Drawer in front on south end</b>	
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel <b>All except one new</b>			<input checked="" type="checkbox"/>				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe <b>See</b>							<b>Permit Requirement, Prerequisite for Operation</b>	
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>			<input checked="" type="checkbox"/>				30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Logs on site</b>		<b>W</b>					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>One hand sink being used the other needs paper towels</b>	
					<b>Consumer Advisory</b>			<input checked="" type="checkbox"/>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch</b>	
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request			<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals <b>Fly control</b>			<input checked="" type="checkbox"/>				41. Original container labeling (Bulk Food)	
<b>W</b>					35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch storage of drinks and use cups with lids and straws</b>							<b>Physical Facilities</b>	
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored <b>In buckets</b>		<b>1</b>					42. Non-Food Contact surfaces clean	
		<input checked="" type="checkbox"/>			37. Environmental contamination			<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used	
	<input checked="" type="checkbox"/>				38. Approved thawing method <b>In cooler</b>			<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>			<b>1</b>				45. Physical facilities installed, maintained, and clean	
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				<input checked="" type="checkbox"/>			46. Toilet Facilities; properly constructed, supplied, and clean	
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used <b>Watch</b>				<input checked="" type="checkbox"/>			47. Other Violations	

