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

Date: 11/19/20)20	Time in: 5:33	Time out: 6:00		FS 94							Est. Type Risk Category Page 1 of 2	2_
		tion: 1-Routine	2-Follow U	р	3-Complain	nt	4-I	Inves	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOI	RE
	Wilkerson sanders Visitor's side concessions RISD			ame:						* Number of Repeat Violations: Y Number of Violations COS: 2 tran Follow-un: Yes 2/98/A	Δ		
Physical Addr Tl Townsend	TI Townsend School					1	Hood Grease tra					No 🗹	_
Mark the appro	nce S priate	points in the OUT box for	each numbered it	tem	Mark 🗸		oropri	iate b	ox fo	or IN	, NO	plicable COS = corrected on site R = repeat violation W-Watco, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	:h
Compliance Sta	atus	Prioi	rity Items (3	Points)) violations	Kequire	_	<i>meai</i> mpli				we Action not to exceed 3 days	
O I N N U N O A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U T	I N	N O	N A	C 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) See						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy	
'		3. Proper Hot Holding to See	emperature(135°	°F)					Preventing Contamination by Hands				
/		4. Proper cooking time a	and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly	Г
/		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Globe s	
		6. Time as a Public Hea	lth Control; prod	cedures	& records					ı		Highly Susceptible Populations	
1 1-1	Approved Source									~		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 School										Chemicals	
/		8. Food Received at proper temperature Ckecked at utley								~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Г
		Protection from Contamination						1				18. Toxic substances properly identified, stored and used	T
		Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing	
		10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						~			-	19. Water from approved source; Plumbing installed; proper backflow device City approved	
/		11. Proper disposition or reconditioned	f returned, previ	iously sei	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
O I N N	С	Pric	ority Founda	tion Ite	ems (2 Poi	nts) vie	olati	ons I	Req	uire N	Cor	rective Action within 10 days	R
U N O A		Demonstration 21. Person in charge pre					U T	N	0	A	o s	Food Temperature Control/ Identification	
		and perform duties/ Ĉeri	tified Food Man	ager (CF	FM)		1	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
~		22. Food Handler/ no ur 2	nauthorized pers	ons/ pers	sonnel				/			28. Proper Date Marking and disposition	
		Safe Water, Recor	rdkeeping and l Labeling	Food Pac	ckage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes	
/		23. Hot and Cold Water See	available; adeq	uate pres	ssure, safe							Permit Requirement, Prerequisite for Operation	
~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Handed to customer			parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
$\overline{}$		Conformance w 25. Compliance with Va					I	T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		HACCP plan; Variance processing methods; ma	obtained for spe	ecialized				~				supplied, used Equipped NEED dispenser for paper towels see 47	
		Cons	sumer Advisory	7				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		26. Posting of Consume foods (Disclosure/Reminingredients by reque	nder/Buffet Plat					(/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Items available	
0 I N N	С	Core Items (1 Poin	t) Violations I	Require	Corrective 2	Action A	Not i	to Ex	vcee N	ed 90 N	Da C	ys or Next Inspection , Whichever Comes First	R
U N O A	О	Prevention of					U					E - 4 I 4 - 4 C - 4	
	Š		of Food Contan				U T	N	0	A	o S	Food Identification (1) Original container labeling (Bulk Food)	
		34. No Evidence of Inse animals Watch	ect contamination	n, rodent	t/other		U	N /	0	A		41.Original container labeling (Bulk Food)	
V		34. No Evidence of Inse animals Watch 35. Personal Cleanliness	ect contaminations/eating, drinkin	n, rodent g or toba	t/other		U	N V	0	A		41.Original container labeling (Bulk Food) Physical Facilities	
<i>V V V</i>		34. No Evidence of Inse animals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets	ect contaminations/eating, drinkin	n, rodent g or toba	t/other		U T	N /	0	A		41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Watch	
V V V		34. No Evidence of Inse animals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets 37. Environmental conta Watch	ect contamination s/eating, drinkin perly used and st amination	n, rodent g or toba	t/other		U T	✓	0	A		41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used	
		34. No Evidence of Inse animals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets	ect contamination s/eating, drinkin perly used and st amination	n, rodent g or toba	t/other		U T	✓	0	A		41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
		34. No Evidence of Inse animals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets 37. Environmental conta Watch 38. Approved thawing n Pull	ect contamination s/eating, drinkin perly used and st amination	n, rodent g or toba ored	t/other		U T	✓	0	A		41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used	
		34. No Evidence of Inse animals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop In buckets 37. Environmental conta Watch 38. Approved thawing n Pull	ect contamination s/eating, drinkin perly used and st amination method er Use of Utensi , & linens; prope e utensils; prope	n, rodent g or toba ored ls erly used	t/other acco use		U	✓	0	A		41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	_{ment Name:} son Sanders visitors side	Physical A		ıd		ity/State: Rockwal	I	License/Permit # FS 9499	Page 2	of <u>2</u>	
			_	MPERATURE	OBSERVAT						
Item/Loc		Temp F	Item/L	ocation_		Temp F	Item/Loca	<u>tion</u>	<u>T</u>	emp]	
Cookin	g temp sausage on stick	165									
Hot d	rawers just turned up		Che	ecked h	ot dog	154					
Fr	ont drawer rt										
	Hot dog	145									
Fro	Front drawer left										
	Hot dog										
Uprig	ht cooler in defrost		Conf	irmed out o	of defrost	29					
Item	AN DISPERSION OF MAIN TO			TIONS AND C							
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMI	ENT HAS	BEEN MADE. YO	OUR ATTENTI	ON IS DIRE	CTED TO TI	HE CONDITIONS OBS	SERVED AND		
	Hot water in restrooms	s 101 F a	and equ	uipped							
	Hot water at hand sink										
47	Need paper towel dispenser near hand sink										
	Gloves and thermos and test strips provided										
	Three comp sink not set up at insp - soapAnd sanitizer on site to use										
	Using sanitizer buckets 200 ppm										
45	General detailed cleaning of floors etc needed										
	No Chick-fil-A or pizza at this time										
	All items served are reheated on site										
	All foods are wrapped or in commercial packages										
	Using prepackaged cheese that is held in warmer drawers - no required temp										
	Osing propackaged cheese that is held in waither drawers - no required temp										
Received (signature)	See abov	e/e		Print:				Title: Person In Cha	rge/ Owner		
Inspecte (signature)		atioi al	DC.	Print:							
	Kewy Kurpo	uruk	/ NS					Samples: Y N	# collected		