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

09/2	8/2	02	20	Time in: 6:23	Time out: 6:53	l l	License/Per FS 94						Est. Type Concessions Risk Category LOW Page 1 of 2	<u>-</u>
			3-Complain		4-In	vesti	zatio	n	5-CO/Construction 6-Other TOTAL/SCOR	RΕ				
Establishment Name: Contact/Owner N RISD Wilkerson Sanders stadium concession. B RISD					ct/Owner Na						* Number of Repeat Violations: Vumber of Violations COS:			
Physical	Physical Address: Pest control: T L townsend School							Hood Grease				Follow-up: Yes \(\subseteq \)	1	
	Comp	lianc	e S	tatus: Out = not in co	ompliance IN = in	n complianc	110	= not o	bserve		JA = r	ot ap	plicable COS = corrected on site R = repeat violation W- Watch	h
									e Imn	rediai	e Coi	rect	NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
O I U N	N O A O Time and Temperature for Food Safety				y	R	O I N N C U N O A O		С	Employee Health	R			
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T	., .		S	12. Management, food employees and conditional employees;					
	/	2 Page Call W. High and the (410F) 450F)				١	4			knowledge, responsibilities, and reporting				
3	2. Proper Cold Holding temperature(41°F/45°F) Hot dogs at 47/45									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy				
'	3. Proper Hot Holding temperature(135°F) See								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)			5°F in 2			V	•		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves				
	6. Time as a Public Health Control; procedures & records			k records						Highly Susceptible Populations				
	Approved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
				7. Food and ice obtaine			Food in							
	good condition, safe, and unadulterated; parasite destruction Labatt									Chemicals				
'	8. Food Received at proper temperature At receiving in schools					·	/	~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination					·	/			18. Toxic substances properly identified, stored and used Low and away				
'	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					food						Water/ Plumbing		
~	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 150-2 ppm/temperature			ned and		·	/		1	19. Water from approved source; Plumbing installed; proper backflow device City approved				
	~			11. Proper disposition of reconditioned Disc	of returned, prev	viously serv	ved or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
<u> </u>	_						ms (2 Poir	nts) vii	olatio	ns Re	quire	Cor	rective Action within 10 days	
0 1	N	NI	C				(Λ	T N	N			D
O I U N T		A	C O S		n of Knowledge	e/ Personne	el	R		I N		C O S	Food Temperature Control/ Identification	R
UN		A	o	Demonstration 21. Person in charge pr and perform duties/ Ce	esent, demonstra	e/ Personne ation of kn	el lowledge,		U			C	27. Proper cooling method used: Equipment Adequate to	R
UN		A	o	21. Person in charge pr	resent, demonstra rtified Food Mar	e/ Personne ation of kn nager (CFM	el nowledge, M)		U T			C	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Additional coolers available 28. Proper Date Marking and disposition To use is holding over 24 hrs	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: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:		License/Permit #	Page of				
Wilkerson sanders concession E		I TL To	wnsend	Rockwall		FS 9498					
Item/Loc	otion	Tomp F	TEMPERATURE OBSERV		Item/Locatio	n	Tomp I				
	awers for Tcs	Temp F		Temp F	Item/Locatio	<u>u</u>	Temp I				
Hot ui	awers for ics	140	2 door unit for hot do	gs							
	Hot dog	147	45/47 F								
Up	right freezer	-10									
	Cooler										
Sau	sage on roller										
1	57/165/150										
		OI	SERVATIONS AND CORRECT	FIVE ACTION	S						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIREC	CTED TO THE	CONDITIONS OBS	ERVED AND				
	Hot water 111										
	Sani bucket - 150-200										
	No outside foods										
	Keep ice bins drained										
	Sinks not set up - finis										
	Watch use of microfibe		ing mats								
	Thermos on site	<u> </u>									
	Test strips										
Logs for temps on site											
Using gloves and utensils											
42/45			er and behind equipment	etc.							
02/27			olding 45/47 F all Tcs food		ed to cold	er unit holding	39 F				
	Will place a work orde						,				
45	Clean airs vents wher		•								
10	Cloan and vente when	0 110000	<u> </u>								
Covid	Same as concessions	A									
Received (signature)	See abov	/e	Print:		T	itle: Person In Char	ge/ Owner				
Inspected (signature)	See abou	atrick	Print:								
	Reddy Rui iopu				S	amples: Y N	# collected				