Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

8					Time in: 1:55	Time out: 2:40		License/P							Est. Type	Risk Category	Page 1	of <u>2</u>	
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner 1								4-	-Inve	stig	atio	n	5-CO/Construction * Number of Repeat Violati	6-Other	TOTAL/SC	ORE			
W	WingStop Physical Address: Pest control:											Ι.		✓ Number of Violations COS:		13/87	7/B		
24	ysic 55	Rid	ge	ss: Rd	Rockwall, TX	AP	PT/8-7-2	2023		Ho Shine&	OOd Glitter/7-2	21-2023	So	reas		No	. 0, 0.		
Ma					tatus: Out = not in copoints in the OUT box for	ompliance IN = in reach numbered it	complian tem	ce Mark	O = not '✓' a ch						pplicable COS = corrected on site ox for IN , NO , NA , COS Mark	te \mathbf{R} = repeat vio	lation W-W e box for R	⁷ atch	
Co	mnli	iance	Sta	ne	Prio	ority Items (3	Points)	violations	Requi	_					ive Action not to exceed 3 days	S			
O U	I N	N O	N A	C		nperature for F		ty	R	U	Compliance Status				Employee Health			R	
<u>т</u>				S	1. Proper cooling time	legrees Fahrenhe and temperature				Т	T S 12. Management, food employees and conditi						employees;		
3							OF (450F)				~				knowledge, responsibilities, and				
3					2. Proper Cold Holding	g temperature(41)	°F/ 45°F)				13. Proper use of restriction and exclusion; No dieyes, nose, and mouth				d exclusion; No dis	charge from			
		~			3. Proper Hot Holding	temperature(135	°F)						<u> </u>		Preventing Cont	amination by Han	ıds		
		~			4. Proper cooking time	and temperature	;								14. Hands cleaned and properly washed/ Gloves used properly QIOVES USEQ				
		~			5. Proper reheating pro-	cedure for hot ho	olding (16	55°F in 2			~				15. No bare hand contact with r alternate method properly follow				
		-			6. Time as a Public Health Control; procedures & records											u property followed (AFFROVED 1N.			
	~					, , , , , , , , , , , , , , , , ,									Highly Suscer	hibited food not off	fered		
					Ap	proved Source					~				Pasteurized eggs used when req				
					7. Food and ice obtaine good condition, safe, ar														
	~				destruction										Cne	Chemicals			
	<				8. Food Received at pro		;				~				17. Food additives; approved ar& Vegetables	nd properly stored;	Washing Fruit	S	
					check at rece	•	nation				~				18. Toxic substances properly is	dentified, stored an	d used		
		Protection from Contamination 9. Food Separated & protected, prevented during food																	
	~												/ Plumbing						
	~				10. Food contact surfact Sanitized at 200	ppm/temperatur	e ; Clea	ned and			~				19. Water from approved source backflow device	e; Plumbing install	ed; proper		
	/	11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper					
								ems (2 Po	ints) ı	riolai	tions	Req	uire	Cor	rective Action within 10 days				
O U	I N	N O	N A	C O		n of Knowledge/			R	O U T	I	N O		C 0	Food Temperature	Control/ Identific	ation	R	
Т	/			S	21. Person in charge pr and perform duties/ Ce					2				S	27. Proper cooling method used Maintain Product Temperature	l; Equipment Ade	quate to		
	~				22. Food Handler/ no u	nauthorized pers	sons/ pers	onnel		-	~				28. Proper Date Marking and di	isposition		+	
	•				Safe Water, Reco	ardkeening and l	Food Pag	rkage							29. Thermometers provided, acc	curate, and calibrat	ed; Chemical/		
					·	Labeling					~				Thermal test strips digital				
	•				23. Hot and Cold Wate								ı		Permit Requirement, I				
	~				24. Required records as destruction); Packaged		ck tags; p	parasite			~				30. Food Establishment Perm 12/31/2023	nit (Current/insp re	port sign poste	≥d)	
					Conformance v	with Approved					T		 			ment, and Vendin			
	~				HACCP plan; Variance processing methods; ma	e obtained for spe	ecialized	ess, and		2					supplied, used	inics. Accessione a	nd property		
					Con	sumer Advisory	y				~				32. Food and Non-food Contact designed, constructed, and used		e, properly		
	~				26. Posting of Consume foods (Disclosure/Rem	inder/Buffet Plat					~				33. Warewashing Facilities; ins Service sink or curb cleaning fa		used/		
					all to required to	emps			Action	n Noi	t to E	rce	ed Q	0 Da	ys or Next Inspection , Which				
O U	I N	N O	N A	C O	·	of Food Contan	•	Corrective	R	O	I	N O	_	C		lentification		R	
Т	~			S	34. No Evidence of Ins			/other		Т				S	41.Original container labeling (
1	•				animals 35. Personal Cleanlines	ss/eating, drinkin	ng or toba	cco use							Physics	al Facilities			
1					36. Wiping Cloths; pro	perly used and st	tored		H		~				42. Non-Food Contact surfaces				
' W					37. Environmental cont	tamination			H		~				43. Adequate ventilation and lig	ghting; designated a	areas used	+	
V V	~	38. Approved thawing method			H		V				44. Garbage and Refuse properly	ly disposed; faciliti	es maintained	+					
	•				Pron	er Use of Utensi	ils			1					45. Physical facilities installed,	maintained, and cl	ean	+	
	_				39. Utensils, equipmendried, & handled/ In us	t, & linens; prop	erly used.	, stored,			~				46. Toilet Facilities; properly co	onstructed, supplied	d, and clean	-	
	<u> </u>				40. Single-service & sin and used		•	stored			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				47. Other Violations				
	-								1 1	1	i	1	l	1				1	

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Maria Guttierrez	Print: Maria Guttierrez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS		ment Name:	Physical A	ddress: Ridge Rd	City/State:	all. TX	License/Permit #	Page <u>2</u> of <u>2</u>
reach in cooler/chicken 41 cheese sauce dispenser 139 cold top/ranch 41 reach in freezer ambient 26 WIC par fried fries 39/40/40 fries 454847/49 Chicken 41 WIF ambient 11 2 door cooler ambient/ranch 44 AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION. WICH AS AN EXCHANGE THE ASSERT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION. BEACH AND YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION. BEACH AND YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY DIRECTION. BEACH AND YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION TO THE CONDITIONS OBSERVED AND NOTIFY		, , , , , , , , , , , , , , , , , , , 	1	•		,		
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