Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/7/2024				7 License/Permit # FS-8207								Est. Type Risk Category Page 1 of 2	Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Wingstop							* N					* Number of Repeat Violations: Number of Violations COS: 10 100 1				
Ph	Physical Address: 2455 Ridge Rd Rockwall, TX Pest control: APT/7-2024							Hood Grease to Southw					te trap : Follow-up: Yes No No	А		
Ma					otatus: Out = not in copoints in the OUT box for	each numbered i		Mark '		eckm	ark in	appr	opria	te bo	opplicable COS = corrected on site R = repeat violation W-Watcoox for IN, NO, NA, COS Mark an in appropriate box for R	h
Co	Priority Items (3 Points) violations R Compliance Status						R	_	ompl		nce Status		The Action not to exceed 3 days			
U T	N O A O S (F = degrees Fahrenheit)							U T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;			
W					Proper cooling time and temperature						~			knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands			
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				14. Hands cleaned and properly washed/ Gloves used properly				
								~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N .)					
	6. Time as a Public Health Control; p			alth Control; pro	ocedures &	records							Highly Susceptible Populations			
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO eggs	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals	
	/	8. Food Received at proper temperature						_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					check at rece	ination			3					18. Toxic substances properly identified, stored and used		
	~				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	
	~	11. Proper disposition of returned, previously served or reconditioned discarded					3					20. Approved Sewage/Wastewater Disposal System, proper disposal				
							ation Iten	ıs (2 Poi	nts) v		tions	Rea	uire	Cor	rrective Action within 10 days	
O I U N T		N O	N A	Demonstration of Knowledge/ Personnel					R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	>				21. Person in charge pr and perform duties/ Ce 2					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no u	nauthorized pers	sons/ person	nel		W					28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	~	23. Hot and Cold Water available; adequate pressure, safe							•		Permit Requirement, Prerequisite for Operation					
	\				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			asite			~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024	
	~				25. Compliance with V HACCP plan; Variance processing methods; m	obtained for sp	lized Process pecialized				~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
		<u> </u>			Con	sumer Advisor	у				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	'				26. Posting of Consumfoods (Disclosure/Remmeats	er Advisories; ra	aw or under				ر د					
0	✓	N	N	С	26. Posting of Consum foods (Disclosure/Rem meats	er Advisories; ra inder/Buffet Pla	aw or under ate)/ Allerger	n Label	Action	n Not	to E) Da	designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishr Wing	ment Name:	Physical A		City/State: Rockwa	ıll TX	License/Permit # FS-8207	Page 2 of					
vviiig	βοιορ	2433	TEMPERATURE OBSERVAT		III, IA	1 0-0207						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Ten					
cold top/corn 41			carrots in water for refernce	41								
celery for reference		41	cheese dispenser	159								
u	nder/ranch	41	WIF	10								
reach in cooler/chicken		41	reach in cooler/ranch	42								
reach	n in freezer ambient	6										
	WIC/fries	94/96										
	fries	91/100										
•	fries/fries	93										
Itom			SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Front hand sink 110)F equip	ped									
	32 pans of par fried	fries in	WIC/making the whole	cooler w	ith higl	her ambient te	emps					
27	Discussed doing sr	naller an	nounts of prep/need pro	per air f	low and	d circulation						
27	Need to monitor time stan	ping the tir	ne they hit 135F/from that point,	2 hours to	70F then	4 hours to 41F or I	below					
	Fries are marked from the moment they are blanched /probably somewhere around 200F											
	Discussed using W	IF to rap	oid cool									
W	·		thin time frame of cooling down	-		· · · · · · · · · · · · · · · · · · ·	oling					
37	Odor of blood around WIC/apparently it seeps around bottom of raised WIC											
	Back hand sink 130F equipped											
20			emely slow draining/ need to	•								
18			es low and separate/ not on dry	storage s	shelves w	ith disposable cup	s, etc					
	Wings fried to orde		<u> </u>									
	Sani buckets setup											
	Test strips and digi											
	Warewash hand sir	18 130F	equipped									
	3 comp sink 130F		P (1 (
4.5	•	<u> </u>	ease/internal system									
45	Some minor cleaning	ng of floo	ors									
Received (signature)	•		Ana Ga	mez		Title: Person In Charge Manage						
Inspected (signature)			Print:			<u> </u>	=					
(orgnature)	Christy Con	ton. 1	RS Christy Co	rtoz	טכי							