Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/7/2022			ე ე	2	Time in:	Time out: 4:10	License/Permit # FS-8207								Est. Type Risk Category Page 1 of 2	2
					tion: 1-Routine	2-Follow U		3-Complai			-Inve	stigs	ation		5-CO/Construction 6-Other TOTAL/SCO	RE
Es	stabl	ishmo Sto	ent	Nam				t/Owner N			11110				* Number of Repeat Violations: ✓ Number of Violations COS:	
Pł	hysic	al Ac	ddre	ess:	Rockwall, TX	AF	est control PT/mont	hly		PHo?	od		Gı So	rease	e trap : Follow-up: Yes No	A
М					tatus: Out = not in co points in the OUT box for Prio	r each numbered i		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Water for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	ch
O U	I	iance N O	Sta N A	tus C O		nperature for F		y	R	0 U		iance N O	Stat N A	C O	Employee Health	R
Т	~			S	1. Proper cooling time a	legrees Fahrenhe and temperature				T	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
_					2. Proper Cold Holding	g temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
W					3. Proper Hot Holding t	temperature(135	5°F)				_				eyes, nose, and mouth	
	V				4. Proper cooking time						~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating prod Hours)	cedure for hot he	olding (165	5°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures &	records							Highly Susceptible Populations	
					Ap	proved 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 PFG											Chemicals	
	~				8. Food Received at pro	_	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						ı from Contami	ination			W					water only 18. Toxic substances properly identified, stored and used	
3				~	9. Food Separated & pr preparation, storage, dis			food							Water/ Plumbing	
3				~	10. Food contact surfact Sanitized at _200_	ces and Returnab ppm/temperatur	bles ; Clean re	ed and			~			·	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc	of returned, prev	viously serv	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							ation Ite	ms (2 Poi		_	_	_		_	rective Action within 10 days	
U T	I N	O	N A	C O S		n of Knowledge			R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
	~				21. Person in charge pr and perform duties/ Cer 2					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no u											
	~					nauthorized pers	rsons/ perso	nnel			~				28. Proper Date Marking and disposition	
	~				Safe Water, Reco						ν ν				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	<i>v</i>				Safe Water, Reco	ordkeeping and Labeling r available; adeq	Food Pack	wage ure, safe			1				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Wingstop 2455 Ridge Rd Rockwall, TX FS-8207 TEMPERATURE OBSERVATIONS Item/Location Temp F												
TEMPERATURS OBSERVATIONS Temperature in the interpretation in the						TX		Page <u>2</u> of <u>2</u>				
reach in cooler/chicken reach in freezer ambient 3	vviiig	,0t0p	2 100			171	1 0 0207					
reach in freezer ambient WIC/fries 41 2 door glass cooler ambient 37 fries/fries 41/41 chicken raw 41 par fried fries on rack 2 door reach in cooler/ranch WIC ambient -2 OBSERVATION AND CORRECTIVE ACTIONS NOTED BELLOW: Front hand sink 104 F 10 Must have sani bucket setup during prep and service 36 Store wiping cloths in sani buckets 27 Must agreewey only par fried fries, out on rack to cool (not in WIC). Made less than 2 hours ago. Will move to WIC at time of lings. 9 Must clean vent hood/grease accumulation over fryers. Looking for a new service provider. Last service was July 2021. 45 Need missing vent hood piece Sauce bowls used for saucing wings are WRS every 4 hours 3 comp sink 110 F 9 Avoid storing fresh produce on dry dish rack next to chemicals 45 Clean equipment, fryers, back of fryers, walls Brownies wrapped and labeled for individual sale W Discard cardboard after initial use Tea/soda nozzles WRS daily Coke machine cleaned monthly 45 Some missing grout in front of fryers/food debris Primit: Jessica Silva Title: Person in Charge' Owner Manager W Manager Christy Cortez, RS	Item/Loc	eation	Temp F	Item/Location	Temp F Iter	n/Locat	ion	Temp 1				
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