

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 8/12/2025	Time in: 1:40	Time out: 2:38	License/Permit # FS-8207	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Wingstop			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2455 Ridge Rd Rockwall, TX			Pest control : APT/7-9-2025	Hood Superior/7-2025	Grease trap : Southwaste/1350gal/4-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 3	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					47. Other Violations	

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Received by: (signature) <i>Marisol Lopez</i>	Print: Marisol Lopez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Wingstop		Physical Address: 2455 Ridge Rd		City/State: Rockwall, TX		License/Permit # FS-8207		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F		Item/Location		Temp F		Item/Location	
WIC/corn		34		wings fried in bowl for saucing		178			
fry freezer		-13		2 door reach in cooler/ranch		41			
under counter fry freezer		-12		single door reach in freezer		-9			
cheese sauce dispenser		155							
cold top/corn		41							
under/ranch		41							
reach in cooler/chicken		41							
reach in freezer		11							
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
	Soda/tea nozzles WRS daily								
	Ketchup dispenser cleaned nightly								
	warewash hand sink 124F equipped								
	3 comp sink 126F								
	Sani dispenser dispensing at 200ppm quats								
32	Need to replace knife magnet/some rust								
45	To clean floor drains, some food debris								
47	To clean drain under ice machine/lots of pink slime								
19	To create and maintain air gap under soda ice machine								
	Current test strips								
37	Odor present/using bleach on floors,								
	Back hand sink 112F equipped								
	Fry grease discarded weekly								
	Internal grease system/Mahoney picks up and disposes of spent grease								
	Front hand sink 116F equipped								
	Sani buckets setup to 200ppm quats								
47	To change air filters above WIC, WIF								
	Be watchful/ careful of ice buckets near ice machine and mop sink, all in the same area								
39	Need to store ice buckets on clean dish shelf, not so close to mop sink								
	Best to hang mops to dry								
Received by: (signature) <i>Marisol Lopez</i>			Print: Marisol Lopez				Title: Person In Charge/ Owner Manager		
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS				Samples: Y N # collected		

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