## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

8/		2/2	202	25	Time in: 1:40	Time out: <b>2:38</b>		sense/Per S-82							Est. Type Risk Category Page 1 of 2	<u> </u>
					Up 3-Contact/O	omplair Owner Na		4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOF  * Number of Repeat Violations:	RE		
Wingstop								- WHEI I'V	c.						✓ Number of Violations COS:	7
2455 Ridge Rd Rockwall, TX APT/7-9-2025								Hood Grease t Superior/7-2025 Southwa					se trap : Follow-up: Yes No Follow-up: Yes No Section 175	<u>`</u>		
Ma					Status: Out = not in co	r each numbered i		Mark '✓		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W- Watch	h
Priority Items (3 Points) violations I								Compliance Status					tive Action not to exceed 3 days			
U	I N	O	N A	C O S		nperature for F legrees Fahrenhe	•		R	U T	N	N O	N A	C O S	Employee Health	R
	/				Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	<b>/</b>				2. Proper Cold Holding	g 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	e				~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				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; procedures & records											Highly Susceptible Populations				
					Annuared Saurea						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Approved Source  7. Food and ice obtained from approved source; Food in										no eggs	
	~				good condition, safe, and unadulterated; parasite destruction PFG										Chemicals	
	/				8. Food Received at procheck at rece	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection				~				18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & preparation, storage, di		_	d							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200			and		3				1	19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Proper disposition of reconditioned disc		viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				_							_					
0	т	NI	N	C	Pri	iority Founda	ation Items	(2 Poir	_	_	-	_		_	rrective Action within 10 days	D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel		nts) v	iolat O U T	I N	Require NO	n N A	Cor C O S	Food Temperature Control/ Identification	R
		N O		О		n of Knowledge,	e/ Personnel	vledge,	_	O U	I N	N	N	C O		R
	N	N O		О	Demonstration 21. Person in charge print and perform duties/ Ce	n of Knowledge, resent, demonstra ertified Food Man	ration of know	rledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
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Received by: (signature) Marisol Lopez	Print: Marisol Lopez	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	nent Name:	Physical A		City/State: Rockwall, TX	License/Permit # FS-8207	Page <u>2</u> of <u>2</u>					
vviiig	stop	2433	TEMPERATURE OBSERVAT	·	1 3-0207						
Item/Loc	ation	Temp F	Item/Location	Temp F Item/Loca	ition	Temp					
WIC/c	orn	34	wings fried in bowl for saucing	178							
f	ry freezer	-13	2 door reach in cooler/ranch	41							
unde	r counter fry freezer	-12	single door reach in freezer	-9							
chees	se sauce dispenser	155									
CC	old top/corn	41									
u	nder/ranch	41									
reach	n in cooler/chicken	41									
rea	ch in freezer	11									
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND CORRECTIONS AND COURS ATTENTS		THE CONDITIONS OPEN	EDVED AND					
nem Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Soda/tea nozzles W	/RS dai	у								
	Ketchup dispenser	cleaned	nightly								
	warewash hand sin	k 124F	equipped								
	3 comp sink 126F										
	Sani dispenser dispensing at 200ppm quats										
32	Need to replace knife magnet/some rust										
45	To clean floor drain	s, some	food debris								
47	To clean drain unde	er ice ma	achine/lots of pink slime								
19											
	Current test strips										
37	Odor present/using										
	Back hand sink 112		•								
	Fry grease discarde		•								
			noney picks up and disp	oses of spent	grease						
	Front hand sink 116										
	Sani buckets setup										
47	To change air filters			·							
			ouckets near ice machin	•		ne area					
39	, , , , , , , , , , , , , , , , , , , ,										
	Best to hang mops to dry										
Received	by:		Print:	•	Title: Person In Charg	•					
(signature)	Marisol Lopez I by: Christy Cor		Marisol	Lopez	Manage	<u>r</u>					
Inspected (signature)	l by:		RS Christy Co	1 50							