	Followup Fee of \$50.00 after First aid kit																			
	0.0 rst F				'n	Retail I	Food Esta	blis	hme	ent	In	spe	ecti	ion Report	;	=	st aid			
• •		•			٩											Allergy policy				
<u>ر</u>					m	Time out:	License/Pe	City		fκ	0(CK	Wa	all		Emp	oloye	e health		
Date: 8/16/24					Time in: 4:30		Permit						$\begin{array}{c} \text{CPFM} & \text{Food handlers} \\ 1 & 2 \end{array} Page \underline{1} c \end{array}$			Page <u>1</u> of _	2			
Pu	irpos	e of	Ins	pect	tion: 🖌 1-Routine	2-Follow Up	-Follow Up 🚺 3-Complaint 🚺 4-Inve					ation	1 [5-CO/Cons		6-Oth	ier	TOTAL/SCO	RE	
	tablis				e: Contact/Owner M Don McEvoy									Number of Repeat Violations:			0/100/	/ ^		
	Physical Address: Pest control : 1408B Goliad St Rockwall, Tx School contract								Hood Grease trap :/ waste oil Follow-up: Yes						Yes	0/100/	А			
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Wa													ch							
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												1								
0 U	I N	Ν	Stat N A	C O	C Time and Temperature for Food Safety					ompli I N	N O	N C A O	C O		En	ployee Health	1		R	
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т				S	 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting 						
-	Ľľ			\dashv	No leftovers								+					-barga from		
					2. Proper Cold Holding temperature(41°F/ 45°F) See					~			r	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth State hand sink form posted						
					3. Proper Hot Holding temperature(135°F)										nds					
		/			4. Proper cooking time			~				14. Hands clear								
					5. Proper reheating pro Hours)	rocedure for hot holding	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_ Gloves						
					6. Time as a Public He															
						Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A						
	~				7. Food and ice obtain good condition, safe, a destruction Sam's,							Chemicals								
	~				8. Food Received at pr Checking					~				17. Food additiv & Vegetables Water	ves; approve	ed and properly	stored;	Washing Fruits		
	E				Protectio	on from Contaminatio	n			~				18. Toxic substa Stored low a			stored an	d used		
	~				9. Food Separated & p preparation, storage, d	protected, prevented du display, and tasting	ring food									ter/ Plumbing	g			
┢─				+	10. Food contact surfa Sanitized at 200	aces and Returnables ; (Cleaned and	$\left \right $						19. Water from a backflow device		ource; Plumbin	g install	ed; proper		
				-	11 Proper disposition	of returned previously	y served or	$\left - \right $						20. Approved Se disposal	oved	tewater Dispos	al Syste	m, proper	+	
	Priority Foundation Items (2 Point					ints)	violat	tions	Pag	uira	Cor	*	ithin 10 d	7116						
O U	0 I N N C U N O A O			C O		on of Knowledge/ Pers		R	O U		N O	N A	C O			ure Control/ I	dentific	ation	R	
Т	~			S	21. Person in charge p	present, demonstration of Certified Food Manager	of knowledge,		Т	~			S	27. Proper cooli	ng method	used: Equipm	ent Ade			
┝			+	+	1	unauthorized persons/	. ,	$\left \right $				_		Maintain Produce 28. Proper Date Good date I	Marking ar		vers		+	
	_				- Safe Water, Reco			/				29. Thermomete Thermal test str	ers provided			ed; Chemical/				
					23. Hot and Cold Wate	pressure, safe								ermo, strips current Requirement, Prerequisite for Operation						
				_	118, good pres 24. Required records a destruction); Packaged	available (shellstock tag	gs; parasite	+						30. Food Estab	lishment P	ermit/Inspecti		-	-	
				_		e with Approved Proc	aduras						_	Not poste		permit uipment, and	Vondin	a		
					25. Compliance with V	Variance, Specialized F ce obtained for speciali	Process, and							31. Adequate ha supplied, used				0		
						manufacturer instruction				~				Equipped						
					Сог	onsumer Advisory				~				32. Food and No designed, constr			leanable	, properly	\Box	
	~				foods (Disclosure/Ren Ingredients upon re	·	llergen Label			~				33. Warewashin Service sink or o Equipped	curb cleanir	ng facility prov	ided	used/		
O U	I N		N A	C O		pint) <i>Violations Requ</i> n of Food Contaminat		R R	n Not 0 U		XCEE N O	ed 90 N A	0 Da C 0	ys or Next Inspe		<i>ichever Come</i> d Identificatio			R	
T			<u>^</u>	s		nsect contamination, roo			T		0	A	s	41.Original cont					_	
	~		_	_	animals 35. Personal Cleanline	ess/eating, drinking or t	tobacco use	+							Phy	vsical Facilities	s		-	
-	~			\neg	36. Wiping Cloths; pro	roperly used and stored	·	\square		~				42. Non-Food C			-		-	
	~			_	37. Environmental con			\square		~	_			43. Adequate ve	entilation an	d lighting; desi	ignated	areas used	-	
	~				38. Approved thawing Refrigerator	g method		\square		~				44. Garbage and	l Refuse pro	perly disposed	l; faciliti	es maintained	-	
					Prop	per Use of Utensils				~				45. Physical fact						
	~				dried, & handled/ In u	ent, & linens; properly u use utensils; properly u	sed			~				46. Toilet Facili		ly constructed,	supplie	l, and clean		
	~				40. Single-service & st and used Store	single-use articles; prop	erly stored				~			47. Other Violat	tions					

Retail Food Establishment Inspection Report <u>City</u> of Rockwall

Received by:
(signature)Tatiana SandersTitle: Person In Charge/ Owner
MODInspected by:
(signature)Richard HillBusiness Email:Print:
Richard HillBusiness Email:

Form EH-06 (Revised 09-2015)

Establishment Name: HCA Gym Concessions	Physical A 1408E	B Goliad St	City/State: Rockwa	ll,Tx	License/Permit # Page 2 of 2		2 of 2					
Item/Location	Тетр	TEMPERATURE OBSERVA	ATIONS Temp	Item/Locat	tion		Temp					
Beverage coolers are non tcs	-						-					
Bev 1	42											
Bev 2	44											
Upright Fridge	39											
Chest freezer htt	16.4											
·	-	SERVATIONS AND CORRECT										
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped, temp greater than 103											
	Hand sink equipped greater than 108											
	3 comp sink not set up, 118, quat sani 200ppm											
• • •	Using sani in spray bottle 200ppm Please remove shipping liner on each new prep table bottom shelves, as liner is uncleanable											
	•	• •			er is uncleanable	;						
•	All Rte snacks are prepackaged by the manufacture with labels on back											
	Upright refrigerator has been replaced since last inspection, confirmed secondary thermo inside											
· · ·	Using plastic trays/boats for nachos, cookies and pretzels, hot dogs wrapped in foil sheets No ice onsite, all bottles no cups											
	Popcorn machine is new, no longer getting popcorn from outside vendor											
	Employees drinks stored on lowest shelf											
	Condiments are prepackaged and not self served											
Microwave is clean an	Microwave is clean and looks great											
All foods arrive precod	All foods arrive precooked and reheated to manufacturer specs, hot held at 135 or higher											
No hot foods being se	No hot foods being served this evening according to Coach Mac											
	Gloves used to touch Rte foods											
	All tcs food is discard at end of every event											
Concert floor has been sealed												
Received by:		Print:			Title: Person In Charg	e/ Owner						
(signature) See abov	/e	See ab	ove									
Inspected by: (signature)	$\leq \tau$	T Richar	d Hill									
Form EH-06 (Revised 09-2015)	سا کے				Samples: Y N	# collecte	ed					