Followup fee of																		
\$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second																		
	31	U	110	vvu	þ										Allergy			
	City of Rockwall																	
	Date: Time in: Time out: License/Period 12/31/14 10:25 11:20 FA-00													СРҒМ 4	Food handlers 13	Page 1 of	1	
				3-Compla	-0004097				atio	n	5-CO/Construction	6-Other	TOTAL/SCO					
Establishment Name: Contact/Owner N						Name:				atio		Number of Repeat Violations: Number of Violations COS:		10141/500	KĽ			
XGolf Paul Copioli Physical Address: Pest control :						Hood Grease trap :/ was				G	reas		Follow-up: Yes	6/94//	4			
2455 Ridge Rd #155 Rockwall, T Latin Pest Control 11/26							N/A			-		y Grease 10/24/22	No					
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemMark to checkmark in appropriate box for IN, NO, NA, COSMark and the point of the												ch						
Co	mpli	ance	Sta	tus	Prior	rity Items (3 Point	s) violations	Requi		<i>nmed</i> Compl				tive Action not to exceed 3 da	ys			
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O (F = degrees Fahrenheit)					R	O U	IN	N O	N A	C O	Empl	oyee Health		R				
Т		. /		S	1. Proper cooling time a		Т				S	12. Management, food employ		employees;				
		~								~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
	~				2. Proper Cold Holding temperature(41°F/45°F) See					~				eyes, nose, and mouth Employee health form posted				
					3. Proper Hot Holding to			<u> </u>			<u> </u>	Preventing Con	ıds					
		4. Proper cooking time and temperature						~			<u> </u>	14. Hands cleaned and proper	used properly	-				
					5. Proper reheating proc	cedure for hot holding (165°F in 2						-	15. No bare hand contact with ready to eat foods or approved				
		V			Hours)		0 1			r				alternate method properly foll Gloves & utensils	Y <u>N</u>)			
	~				6. Time as a Public Hea	lith Control; procedures	& records			1	1		1	Highly Susc	c 1			
					Арј			~				16. Pasteurized foods used; pr Pasteurized eggs used when re	fered					
	7. Food and ice obtained from approved source; Food in						<u> </u>		<u> </u>	<u> </u>	N/A							
	good condition, safe, and unadulterated; parasite destruction BEK												Chemicals					
	~				8. Food Received at pro Checking	oper temperature				~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits		
						from Contamination				~				Water 18. Toxic substances properly	identified, stored ar	d used	-	
					9. Food Separated & protected, prevented during food								<u> </u>					
	~				preparation, storage, display, and tasting										r/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					~				19. Water from approved sour backflow device City approved	ce; Plumbing install	ed; proper		
	~	11. Proper disposition of returned, previously served or reconditioned Discard						~				20. Approved Sewage/Wastew disposal	water Disposal Syste	m, proper				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																		
O U T	0 I N N C U N O A O Demonstration of Knowledge/Personnel					R	O U T	J N	N O	N A	C O S	Food Temperatur	e Control/ Identific	ation	R			
1	~			3	21. Person in charge pre and perform duties/ Cer							~	3	27. Proper cooling method use Maintain Product Temperatur	ed; Equipment Ade	quate to		
~			4 22. Food Handler/ no ur 13		2	1				28. Proper Date Marking and Missing date label gra	disposition		-					
					Safe Water, Recor			~				29. Thermometers provided, a Thermal test strips	accurate, and calibrat	ed; Chemical/				
					23. Hot and Cold Water	Labeling 23. Hot and Cold Water available; adequate pressure, safe 122, GOOD pressure								Digital thermo, st Permit Requirement	•	neration		
_	•				24. Required records av	ailable (shellstock tags	; parasite			Γ.			[30. Food Establishment Per		-		
	~		destruction); Packaged Food labeled Commerical				~				Posted & current							
					25. Compliance with Va		ocess, and							31. Adequate handwashing fa	pment, and Vendin cilities: Accessible a	0	-	
	~				HACCP plan; Variance processing methods; ma					~				Equipped				
					Cons	sumer Advisory				~	,			32. Food and Non-food Conta designed, constructed, and use		e, properly		
					26. Posting of Consume foods (Disclosure/Remi				2					33. Warewashing Facilities; in Service sink or curb cleaning		used/	+	
					Ingredients upon rec	quest								Dishwasher not o	<u>confirmed</u>			
0	I	N	N	C				R R	0	Ι	XCE	Ν	С	tys or Next Inspection , Which			R	
U T	N	0	A	O S	34. No Evidence of Inse	of Food Contaminatio			U T		0	A	O S	41.Original container labeling	dentification			
	~				animals 35. Personal Cleanliness			$\left - \right $	_									
	~				36. Wiping Cloths; prog		450	$\left - \right $		_				Physi 42. Non-Food Contact surface	cal Facilities			
	~				Stored in soluti 37. Environmental conta	ion		$\left - \right $	1				<u> </u>	43. Adequate ventilation and		areas used		
	~							$\left - \right $		~				44. Garbage and Refuse prope			-	
					38. Approved thawing n Refrigerator					~				45. Physical facilities installed			-	
					Prope 39. Utensils, equipment	er Use of Utensils	ed stored		1				~	46. Toilet Facilities; properly	· · · · ·			
	~				dried, & handled/ In us					~					constructed, supplie	a, and Cicall		
					40. Single-service & sin and used	ngle-use articles; proper	ly stored	[]			~			47. Other Violations			+	
	•				and used									N/a				

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Laura Frey	Laura Frey	MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishr X Golf	nent Name:	Physical A 2455 F	Ridge Rd #115	City/State: Rockwall	, Tx	License/Permit # FS-0004097	Page <u>1</u> of <u>2</u>				
Item/Loc	otion	TEMPERATURE OBSE			Item/Location		Temp				
Bottle		1emp 41	Prep cooler	Temp	Item/Locat	lon	Temp				
	Keg Cooler	44	Slice Tom	38							
	WIC amb	37	Slice cheese	39							
,	Whole tomatoe	40	Queso	39							
Grad	led cheddar cheese	40	Spinach artichoke dip	38							
	WIF htt	7.2									
Up	right freezer HTT	3.4	Upright refrigerator	36							
				39	IS						
Item OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temperatures are taken in F											
	Bar Dishwasher confirmed 100ppm										
	Using alcohol caps ov	vernight,	no draft plugs								
	Hand sink equipped 1	10									
	3 comp sink not set u	p, 122, c	juat sani 200ppm, strips o	current							
33	Kitchen dishwasher n	ot confir	med								
	Ice machines look gre	eat, no sl	ime or mold present								
	Hand sinks equipped greater than 104 throughout kitchen										
42	WIF door gasket torn,	bottom ri	ght, replace asap								
45cos	Observed open ceiling	ı tiles in k	itchen, to replace to close	open spac	ces						
	Restrooms equipped g	greater th	an 105								
	CO2 tanks are secure	by a cha	ain								
	Draft lines cleaned we	ekly by B	BEK and Andrews								
	Rear doors look good,	no gaps	observed								
	Air curtain confirm operational on service door										
28	Observed open grade	d cheese	bag in wic with no date lat	oel, mod c	onfirmed	it was open on 12/	27/24				
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charge/ Ov	wner				
Inspected (signature)		SI									
Form EH-06	6 (Revised 09-2015)	07		~ • ••••		Samples: Y N # co	ollected				