	Plans for building demolition and rebuild starting May 2025       Retail Food Establishment Inspection Report <ul> <li>First aid kit</li> <li>Allergy policy</li> <li>Vomit clean up</li> <li>Employee health</li> </ul>													
Date:         Time in:         Time out:         License/Per           12/26/2024         1:05         2:00         FS-9											Est. Type Risk Category Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai					int [	int 4-Investigation 5-CO/Construction 6-Other						TOTAL/SCORE		
Establishment Name: Contact/Owner N Rockwall Golf & Athletic Snack/Main Bar					Name	✓ Number of Violations COS						⊇		
	Physical Address: Pest control : 2600 Champions Dr Rockwall, TX Versacor/12-1-202							lood 9 Fire/10	)-14-2024	Ŵ	ireas yble	e trap : 's/10-31-2024/750gal No□ 15/85/E	כ	
Compliance Status:       Out = not in compliance       IN = in compliance       NO = not observed       NA = not applicable       COS = corrected on site       R = repeat violation       W- Wate												1		
Priority Items (3 Points) violations Compliance Status											rrect			
O U	I N	I     N     N     C       N     O     A     O   Time and Temperature for Food Safety (F = degrees Februaries)				R		O I U N	<u> </u>	N A	C O	Employee Health	R	
Т	~			S	1. Proper cooling time and temperature			T	/		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	•				2. Proper Cold Holding temperature(41°F/45°F)		-	-				13. Proper use of restriction and exclusion; No discharge from		
	~							r				eyes, nose, and mouth		
		~			3. Proper Hot Holding temperature(135°F)	*		_		1	_	Preventing Contamination by Hands		
		~			<ul><li>4. Proper cooking time and temperature</li><li>5. Proper reheating procedure for hot holding (165°F in 2</li></ul>			r				<ul><li>14. Hands cleaned and properly washed/ Gloves used properly</li><li>15. No bare hand contact with ready to eat foods or approved</li></ul>		
		~			Hours)			r	-			alternate method properly followed (APPROVED Y_N_)		
	~				6. Time as a Public Health Control; procedures & records					1		Highly Susceptible Populations		
		Approved Source			Approved Source			v	/			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals		
	~				8. Food Received at proper temperature			•	/			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination			v	/			18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature		3	3				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned	y served or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal		
	т	N	N	C	Priority Foundation Items (2 Po	oints)	_	ation	_	uire N	e Cor	rective Action within 10 days	R	
U T	N	N O	A	o s	Demonstration of Knowledge/Personnel	Ň	T		N O	A	o s	0 Food Temperature Control/ Identification		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				1							Maintain Floddet Temperature		
	Safe Water, Recordkeeping and Food Package Labeling							v	_			28. Proper Date Marking and disposition		
								-	_					
	~				22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package		2	-	_			28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/		
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Received by: (signature) Ignacio Vela	Print: Ignacio Vela	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Golf & Athletic Club/Main Bar		Physical A <b>2600</b>	ddress: Champions Dr	City/State: License/Permit # FS-9169			Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERV	ATIONS	•					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F		
pub/be	er cooler	38								
b	eer cooler	39								
drink c	ooler/shredded cheese	51								
mair	Bar beer cooler	34								
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	VED AN	D		
	Club Bar									
	Warewash hand sir	k 105F	equipped							
	Dishwasher sanitizi	ng at 10	0ppm chlorine							
	Taps cleaned and r	naintain	ed by supplier							
	Alcohol bottles cove	ered nig	htly							
34	A few fruit flies									
10/39	To clean hot dog ro	ller/stor	e clean							
	Rolling ice bins drai	ned dai	У							
2	Discarded shredded chees	e at 51F/d	o not store TCS foods in drink	coolers that	cannot col	d hold at 41F or belo	W			
39			used/need to clean drie	ed cheese	inside n	nachine/to store	clear	า		
	Prep hand sink 100	+F equi	pped							
29	Test strips/no paper	r on qua	ts strips so uncertain i	f current/	need ne	W				
	Hot dogs brought de	own dai	y when busy/not store	d overnig	jht/ 10ar	m to 4pm only				
	To address expose	d wood	in cabinets and shelvi	ng						
19										
	Main Bar									
	Hand sink 120F equipped									
10	5 1 1									
	Sani bucket at 200ppm quats									
32	Maintenance to bar/exposed wood/will be addressed at new build									
	Test strips current									
45										
42										
37 Received	37       Do not store fruit fly traps on bar taps/must hang under food contact areas         Received by:         Print:         Title: Person In Charge/ Owner									
(signature)	•			o Vela	a	Manager	owner			
Inspected (signature)	Ignacio Vela <sup>by:</sup> Chrísty Cov	tez, 1	RS Christy C			Ŭ	collected	d		
	-	~	I			Samples: Y N #	Conclic	u		