

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

Date: 12/26/2024	Time in: 1:05	Time out: 2:00	License/Permit # FS-9169	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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							TOTAL/SCORE
Establishment Name: Rockwall Golf & Athletic Snack/Main Bar			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		15/85/B
Physical Address: 2600 Champions Dr Rockwall, TX			Pest control : Versacor/12-1-2024	Hood Stag Fire/10-14-2024	Grease trap : Wyble's/10-31-2024/750gal	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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
		✓			★	Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
3						3					
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓					W					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Ignacio Vela</i>	Print: Ignacio Vela	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: Rockwall Golf & Athletic Club/Main Bar	Physical Address: 2600 Champions Dr	City/State: Rockwall, TX	License/Permit # FS-9169	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
pub/beer cooler	38				
beer cooler	39				
drink cooler/shredded cheese	51				
main Bar beer cooler	34				

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:
	Club Bar
	Warewash hand sink 105F equipped
	Dishwasher sanitizing at 100ppm chlorine
	Taps cleaned and maintained by supplier
	Alcohol bottles covered nightly
34	A few fruit flies
10/39	To clean hot dog roller/store clean
	Rolling ice bins drained daily
2	Discarded shredded cheese at 51F/do not store TCS foods in drink coolers that cannot cold hold at 41F or below
39	Cheese dispenser not being used/need to clean dried cheese inside machine/to store clean
	Prep hand sink 100+F equipped
29	Test strips/no paper on quats strips so uncertain if current/need new
	Hot dogs brought down daily when busy/not stored overnight/ 10am to 4pm only
	To address exposed wood in cabinets and shelving
19	Dishwasher leaking all over floor/to repair
	Main Bar
	Hand sink 120F equipped
10	Dishwasher not sanitizing/ will need to use kitchen 3 comp units repaired
	Sani bucket at 200ppm quats
32	Maintenance to bar/exposed wood/will be addressed at new build
	Test strips current
45	To clean under equipment
42	To clean bar mats and clean under
37	Do not store fruit fly traps on bar taps/must hang under food contact areas

Received by: (signature) <i>Ignacio Vela</i>	Print: Ignacio Vela	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)