

Retail Food Establishment Inspection Report

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

Date: 12/26/2024	Time in: 10:50	Time out: 1:05	License/Permit # FS-9180	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
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Establishment Name: Rockwall Golf & Athletic Club Nineteen	Contact/Owner Name:	* Number of Repeat Violations: _____	20/80/B	
		✓ Number of Violations COS: _____		
Physical Address: 2600 Champions Dr Rockwall, TX	Pest control : Versacor/12-1-2024	Hood <small>Stag Fire/10-14-2024</small>	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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
3							✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
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					
	✓						✓				
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓					2					

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					
	✓						✓				
	✓					Physical Facilities					
1						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 Nineteen	Physical Address: 2600 Champions Dr	City/State: Rockwall, TX	License/Permit # FS-9180	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam wells/beans	89	Alfredo sauce	48	rice cooked	187
rice	91	mushrooms	49	cold top/pico/eggs	41/41
meatballs	116	meatballs	50	turkey/ ham	41/41
shredded chicken	121	grill drawers/cooked beef	40	under/cut melon	41
soup	168	cooked chicken	40	reach in cooler/butter	41
queso/ sausage	169/166	shredded cheese	41	fry cold top/chicken/ chicken	41/41
Pizza cold top/cheese	51	sliced beef	35	under/chicken	41
chorizo	54	cheese	41	WIC/all TCS above 41	47-60

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:
	Line hand sink 100+F equipped
5	All reheats to be 165+F within 2 hours/COS items in steam wells under/need to reheat on stove before placing in steam wells
	Far right side of steam wells hotter than the middle and left/queso, soup, and sausage to required temps
	Allowed to reheat at inspection as had been out less than 2 hours
2	All TCS food in pizza cold top discarded as over 41F from previous evening/more than 4 hours
	Do not used until repaired and can cold hold at 41F or below
45/42	Need to clean under equipment/ on, around and on equipment/food debris
W	Need to date mark once cooked or opened/ discard at day 7
36	Need to store wiping cloths in sani buckets, not on prep tables dirty
42	Need to clean and degrease surfaces throughout
32	To address cutting boards, discolored and badly scored
45	Need to replace missing hood vent filter
42	Need to clean stainless wall behind cooking station/food debris and grease
10/33	Dishwasher not sanitizing/ will have to use 3 comp sink until repaired
	3 comp sink 128+F
	Sani dispensing at 3 comp sink at 200ppm quats
	Sani bucket setup to 200ppm quats
	Test strips on site/current
39	Need to clean equipment such as waffle irons, blender, need to store clean
42/37	Need to clean inside coolers/food debris/to store food in containers, avoid storing on shelves directly
2	All TCS in WIC above 41F/all precooked foods discarded as over 4 hours
	Discarded salmon at 54F, beef short ribs in commercially vacuum sealed bags at 51F
	Warewash hand sink 120F equipped /sani bucket setup to 200ppm quats
42	To clean sinks and around dish pit
32	Maintenance needed to formica in drink station
	Drink station hand sink 100+F equipped
29	Need metal stem thermo for kitchen use today
32	Rusty shelves under prep tables in drink station

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

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