Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

12	Time in: Time out: 1:05			License/Permit # FS-9180						Est. Type	Risk Category	Page 1	of <u>2</u>					
	urpo stabli				tion: 1-Routine	2-Follow U		3-Compla		4-	Inve	stiga	ation	ı	5-CO/Construction * Number of Repeat Violat	6-Other	TOTAL/S	CORE
					^{℩℮} . [™] & Athletic Club N	lineteen	Cont	act/Owner l	Name:						✓ Number of Violations CC		20/0	0/D
	nysic				ns Dr Rockwall, TX		st contr	ol : r/12-1-20	24	Hoo	od re/10-14	1 2024	Gı	reas		Follow-up: Yes	20/8	U/B
20					Status: Out = not in con	nnliance IN = in	complia	nce N	0 = not						$\mathbf{COS} = \mathbf{corrected on si}$		lation W-V	Watch
M	ark t	he ar	prop	riate	points in the OUT box for e	each numbered it	tem	Mark	'√' a ch	eckma	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mark	k an 💢 in appropriat	e box for R	waten
C	ompli	iance	e Sta	tus	Prior	nty Items (3	Points	s) violations	Requi	_	<i>nmea</i> ompl				ive Action not to exceed 3 days	S		
O U	Î N	N O	N A	C	Time and Tem			ety	R	O U		N O	N A	C	Emplo	oyee Health		R
Т				S	1. Proper cooling time at	grees Fahrenhe nd temperature	11)			T				S	12. Management, food employe	ees and conditional	employees;	
	~										~				knowledge, responsibilities, and	d reporting		
3					2. Proper Cold Holding t	temperature(41°	°F/ 45°F	7)			.,				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from	
<u></u>							0.5		Ш		-				cycs, nose, and mount			
	~				3. Proper Hot Holding to										j)	tamination by Han		
	~				4. Proper cooking time a	and temperature					~				14. Hands cleaned and properl	ly washed/ Gloves u	sed properly	
3					5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2			7				15. No bare hand contact with alternate method properly follo)
					,	ld. Control	1	0			Ľ				ancernate method property follo	wed (HITROTED	***.	
	•				6. Time as a Public Heal	un Control; prod	cedures	& records	Ш						0	ptible Populations		
					Арр	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when red		tered	
					7. Food and ice obtained	I from approved	l source:	Food in										
	~				good condition, safe, and	d unadulterated:	; parasite								Ch	nemicals		
					destruction Sysco/	BeneKei	th						1		17 Food additions amount a		Washing Em	:4
	~				8. Food Received at prop	per temperature					~				17. Food additives; approved a & Vegetables	ilia property storea,	washing Fiu	its
					Protection :	from Contami	nation				~				18. Toxic substances properly i	identified, stored an	d used	
					9. Food Separated & pro			g food			Ľ							
	~				preparation, storage, disp	play, and tasting	g								Water	/ Plumbing		
3					10. Food contact surface Sanitized at p			aned and			~			ı	19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
	.,				11. Proper disposition of						.,				20. Approved Sewage/Wastew	rater Disposal System	m, proper	
L					reconditioned disca	arded				<u> </u>					disposal			
					D	• 1												
0	ī	N	N	С	Prio	ority Founda	tion It	tems (2 Po							rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Person	nel	ints) v	o O U T		Req N O	N A	Cor C O S	rective Action within 10 days Food Temperature		ation	R
U		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	Person	nel knowledge,		O U	I	N	N	C O		e Control/ Identific		R
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Received by: (signature) Ignacio Vela	Print: Ignacio Vela	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit # FS-9180	Page	2 of <u>2</u>			
Rockwal	Il Golf & Athletic Club Nineteen	2600	Champions Dr	Rockwa	all, TX	FS-9180					
Item/Loc	cation	Temp F	TEMPERATURE OBSERVA Item/Location	Temp F	Item/Loca	tion		Temp F			
steam	wells/beans	89	Alfredo sauce	48	ri	rice cooked		187			
	rice	91	mushrooms	49	cold top/pico/eggs		eggs	41/41			
	meatballs	116	meatballs	50	tı	turkey/ ham					
shre	edded chicken	121	grill drawers/cooked bee	ef 40	und	er/cut m	elon	41			
	soup	168	cooked chicker	า 40	reach	n in cooler/	butter	41			
que	eso/ sausage	169/166	shredded cheese	e 41	fry cold top/chicken/ chicken		41/41				
Pizza	a cold top/cheese	51	sliced beef	35	under/chicken			41			
	chorizo	54	cheese	41		all TCS abo	ve 41	47-60			
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OF	SERVED A	ND			
Number	NOTED BELOW:	TABLISTIVIL	IVI HAS BELIVINADE. TOOK ATTE	TIOIVIS DIKL	CILD IO II	IL CONDITIONS OF	SER VED A	ND			
	Line hand sink 100-	+F equip	ped								
5			COS items in steam wells under/					ells			
	-		r than the middle and left/qu				d temps				
		-	tion as had been out le								
2	•		discarded as over 41F fro			ng/more than	4 hours				
	1	•	and can cold hold at 41								
			ment/ on, around and o			od debris					
W			oked or opened/ discar								
36			in sani buckets, not or	prep tal	oles dirt	У					
42	1		e surfaces throughout	I							
32	<u> </u>		discolored and badly s	corea							
45	Need to replace mis			-/fd-d		-l					
42			I behind cooking statio								
10/33			will have to use 3 com	sink un	ıtıı repai	rea					
	3 comp sink 128+F		-:								
		•	comp sink at 200ppm quats								
	Sani bucket setup to 200ppm quats										
39	Test strips on site/current										
	1 1 ' '										
2	 42/37 Need to clean inside coolers/food debris/to store food in containers, avoid storing on shelves dir All TCS in WIC above 41F/all precooked foods discarded as over 4 hours 										
۷			•								
Discarded salmon at 54F, beef short ribs in commercially vacuum sealed Warewash hand sink 120F equipped /sani bucket setup to 200ppm quarter.											
42											
32	Maintenance needed to formica in drink station										
	Drink station hand sink 100+F equipped										
29											
32 Rusty shelves under prep tables in drink station											
Received	by:		Print:	\ /		Title: Person In Ch	_				
(signature)	Ignacio Vela		Ignacio	Vela	<u>a</u>	Manage	er				
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# 00110-4	ed			
Form FH-06	6 (Revised 09-2015)		1			Samples: Y N	# collect	.u			