Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V V	Vomit clean up
٧	Employee health

	ate: /12	2/2	202	25	Time in: 3:05	Time out: 4:05		License/P			os	t c	cu	rre	ent	Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U	р	3-Compla			Inve				5-CO/Const	truction	6-Other	TOTAL/	SCORE
E	stabli	shm	ent i	Nam	ne: Club Main Bar/Sı			tact/Owner I							* Number of	f Repeat Viola f Violations C	ations:	10/9	
P1 5 0	nysic 11 Y	al A ach	_{ddre}	ss: lub	Dr Rockwall, TX	see	st contr e kitch	nen repor	t	Ho n/a			G se	reas e k	e trap : itchen report		Follow-up: Yes V	10/8	JU/A
М	ark tl	Com ne ap	plia i prop	riate	points in the OUT box for		em	Mark '		eckm	ark in	appı	ropria	ate bo	ox for IN, NO, NA,	COS Ma	site \mathbf{R} = repeat vio	lation W- e box for R	Watch
C		0300	Ctor	***	Prior	rity Items (3	Points	s) violations	Requi	_	nmea ompl				tive Action not to	exceed 3 da	ys		
O U T	ompli I N	N O	N A	C O S		nperature for Fo		ety	R	O U T	I N	N O		C O S		Empl	oyee Health		R
	~				1. Proper cooling time a	-	,				~				12. Management knowledge, resp		yees and conditional nd reporting	employees;	
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°I	F)			~				13. Proper use of eyes, nose, and	nd exclusion; No dis	charge from		
			~		3. Proper Hot Holding to	temperature(135°	°F)								Pr	ntamination by Har	ıds		
			~		4. Proper cooking time	and temperature					~				14. Hands clean	rly washed/ Gloves ı	ised properly	/	
			~		5. Proper reheating proc Hours)	cedure for hot ho	olding (165°F in 2			~						ready to eat foods of owed (APPROVED)
			~		6. Time as a Public Hea	alth Control; prod	cedures	& records								Highly Susc	eptible Populations		
					Apj	proved Source					~				16. Pasteurized f Pasteurized eggs	, ,	ohibited food not of equired	fered	
	_				7. Food and ice obtained good condition, safe, an destruction	* *										C	hemicals		
	~				8. Food Received at pro	oper temperature					~				17. Food additiv & Vegetables	es; approved	and properly stored;	Washing Fr	uits
					Protection	n from Contami	nation			3					18. Toxic substa	nces properly	identified, stored ar	d used	
	~				9. Food Separated & propreparation, storage, dis			ig food								Wate	r/ Plumbing		
	~				10. Food contact surface Sanitized at		,	eaned and		3					19. Water from a backflow device		rce; Plumbing install	ed; proper	
	~				11. Proper disposition o reconditioned	of returned, previ	ously s	erved or			~				20. Approved Se disposal	ewage/Wastev	water Disposal Syste	m, proper	
					Pri	ority Founda	tion I	tems (2 Po	ints) ı	riolai	tions	Req	uire	Cor	rrective Action w	ithin 10 days	S		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Person	mel	R	U T	N	N O	N A	C O S	Food	Temperatur	e Control/ Identific	ation	R
	~				21. Person in charge pro and perform duties/ Cer						~				27. Proper coolii Maintain Produc		ed; Equipment Ade	quate to	
	~				22. Food Handler/ no ur	nauthorized person	ons/ pe	rsonnel			~				28. Proper Date	Marking and	disposition		
					Safe Water, Recon	rdkeeping and l Labeling	Food Pa	ackage			~				29. Thermomete Thermal test stri		accurate, and calibrat	ed; Chemica	11/
	~				23. Hot and Cold Water	r available; adeq	uate pre	essure, safe							Permit I	Requirement	, Prerequisite for O	peration	
	~				24. Required records av destruction); Packaged		ck tags;	parasite		W					30. Food Establ	lishment Per	mit (Current/insp re	port sign po	sted)
	I I				Conformance w	with Approved l											pment, and Vendin		
	~				HACCP plan; Variance processing methods; ma	obtained for spe	ecialize				~				supplied, used	ndwasning ta	cilities: Accessible a	nd property	
					Cons	sumer Advisory	7				~				32. Food and No designed, constru		ct surfaces cleanable ed	e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Service sink or c		nstalled, maintained, facility provided	used/	
	T - 1			~ [Core Items (1 Poin	nt) Violations I	Requir	e Corrective			_				ys or Next Inspe	ction , Whic	hever Comes First		
U T	I N	N O	N A	C O S		of Food Contan			R	U T	N	N O	N A	C O S	41.0 : : :		(dentification		R
1					34. No Evidence of Inse		-				~				41.Original cont	ainer labeling	(Bulk Food)		
	•				35. Personal Cleanlines:			oacco use									cal Facilities		
	•				36. Wiping Cloths; prop	perly used and st	ored			1					42. Non-Food Co				
1					37. Environmental conta	amination					~				43. Adequate ver	ntilation and	lighting; designated	areas used	
	~				38. Approved thawing r	method					~				44. Garbage and	Refuse prope	erly disposed; faciliti	es maintaine	ed
					Prope	er Use of Utensil	ls			1					45. Physical faci	lities installed	d, maintained, and cl	ean	
	~				39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilit	ties; properly	constructed, supplie	d, and clean	
	~				40. Single-service & sin and used	ngle-use articles;	proper	ly stored			~				47. Other Violati	ions			

Received by: (signature) Tordan Carson	Print: Jordan Carson	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical		С	City/State:		License/Permit #	Page	e <u>2</u> of <u>2</u>			
501 @ Y	acht Club Main Bar/Snack Bar	501	Yacht Club Dr	F	Rockwa	all, TX	need		<u> </u>			
Item/Loc	ation	Temp F	TEMPERATURE OBS	ERVAT	IONS Temp F	Item/Loca	tion		Temp F			
		•	item/Location		тешр г	Item/Loca	uon		тетр г			
bar co	ooler	39										
l k	oar cooler	36										
L	keg cooler	36										
•	keg coolei	30										
		0	BSERVATIONS AND CORI	RECTIV	E ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHM	ENT HAS BEEN MADE. YOUR A	ATTENTI	ION IS DIRE	ECTED TO T	HE CONDITIONS OBSI	ERVED A	ND			
W		k 110 F	with soap, will need	d pan	er towe	ls wher	used					
37	No canned drinks o		·				- 3.000					
42	To clean and organize cabinets											
18	Spray bottles to be	labeled	l properly, sanitizer	labe	led as (glass cle	eaner					
37												
	Dishwasher sanitizing at 100ppm chlorine											
37	Need to secure soc						from falling in	to ice				
42	Need to clean slime		<u> </u>	ide se	ervice v	vell						
19	Need air gap under											
	Test strips near dis	hwashe	er, current									
	Chaole Don											
	Snack Bar Only used for some dry storage and warewashing											
	•				an han	d sink						
	Warewash hand sink at 107F equipped/need to clean hand sink Dishwasher at 100ppm chlorine											
45/34	Need to seal gaps in walls to outside to prevent pest entry											
1.5,5 1			to datalad to provo	po	or oridiy							
	Downstairs Bar											
	Bar hand sink 100F equipped											
37	Need barriers on service wells directly next to trash cans											
19	Right side service v	vell dra	in not draining, nee	d air (gap und	der ice v	well					
	Need to drain bin, s			drain	is clear	ed						
37	Hair on alcohol bott	les, rer										
Received (signature)	•		Print:	nn 4			Title: Person In Char	ge/ Owner	r			
	Tordan Carson 1 by: Chvisty Cov		Jorda	<u> </u>	<u>var</u>	SUH	Owner					
Inspected (signature)	l by:	eta -	Print: Christy	,	vrt~~	DC						
		rez,	RS Christy	/ CC	л (UZ,	<u>го</u>	Samples: Y N	# collect	ted			
orm EH-06	6 (Revised 09-2015)											