

Retail Food Establishment Inspection Report

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

Date: 6/24/2026	Time in: 11:45	Time out: 1:00	License/Permit # need to post current	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: ☐ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: RGAC Warming Kitchen			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		16/84/B
Physical Address: 2600 Champions Rockwall, TX		Pest control : Versacor/6-1-2026/monthly	Hood n/a	Grease trap : Fatboy/1000gal/5-1-2026	Follow-up: Yes ☒ No ☐	
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
3					3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 15	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Juan Cabrera</i>	Print: Juan Cabrera	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: RGAC Warming Kitchen		Physical Address: 2600 Champions		City/State: Rockwall, TX		License/Permit # FS-9366		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
hot dogs on rollers		146-149	tomatoes		39				
steam wells/chicken		117							
marinara		116							
burritos on counter		91							
2 door reach in cooler/ambient		34							
reach in cooler/hot dogs		38							
turkey		32							
2 door reach in cooler/cut tomatoes		40							
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:								
	Hand sink 114F equipped								
	3 comp sink 120F								
!	Need a faucet with spigot that reaches all 3 sinks/not just solely a sprayer hose								
19	Ice machine not draining properly/filled with water/do not use until repaired								
10/33	Dishwasher not sanitizing/ sani jug empty/COS								
3	Steam wells/double panned/chicken cooked today (2 hours previous) /to be reheated to 165+F/								
3	Burritos on counter discarded/ must hot hold at 135+F								
W	Cutting boards to be replaced where badly scored/discolored								
36	Need to store wiping cloths in sani buckets, not on counter dirty								
	quat test strips exp 12/2027, chlorine test strips exp 1/2028								
42	To clean inside wood cabinets/ food debris								
32/45	To address broken cabinets, exposed wood								
28	Need to date mark all foods once opened or cooked/to discard at day 7								
	sani bucket setup to 200ppm quats								
	Using quat tabs for sanitizer								
	Rolling ice bin drained daily								
	4 certified food managers/8 food handlers								
	Digital thermo								
	All cooking is done in food trailer/just hot holding and some prep								
45/42	To clean floors and in/around/on equipment								
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Print: Juan Cabrera									
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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