

# Retail Food Establishment Inspection Report

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

Date: 12/12/2023	Time in: 11:30	Time out: 2:30	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
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Establishment Name: RGAC Main Bar/Snack Bar	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>14/86/B</b>
Physical Address: 2600 Champions Dr Rockwall, TX	Pest control : Versacor/11-15-2023/monthly	Grease trap : Wyble's/750gal/10-5-2023	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
						3					
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Consumer Advisory</b>					
	✓						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>Proper Use of Utensils</b>					
	1					1					
	1						✓				
							✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>Ignacio Vela</i>	Print: <b>Ignacio Vela</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>RGAC Main Bar/Snack Bar</b>	Physical Address: <b>2600 Champions Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9169</b>	Page <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
bat cooler (main)	27				
bar cooler (main)	37				
snack bar drink cooler	37				
snack bar drink cooler	35				
back glass front cooler	38				
back glass front cooler	37				
back glass front cooler	34				
back glass front cooler	37				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Main Bar hand sink 120 F equipped with soap and paper towels
10/33	Dishwasher (main) not sanitizing
	Will use kitchen dishwasher until repaired
39	Need to clean bar mats where clean mugs, glasses are stored
42	Need to clean in/around/ on equipment sticky and some food debris/could attract pests
45	Need to clean floors and under equipment/especially behind bar wall
40	Need to protect unsleeved straws from customers, to be stored behind bar only/ not for customers to handle
32	Exposed wood around bar lip on inside of bar overhanging food contact items
	Snack Bar
	Hand sink 100+F equipped with soap and paper towels
10/33	Dishwasher not sanitizing/ will have to use main kitchen until repaired
	Ice bin drained nightly
	Back prep hand sink 120F equipped with soap and paper towels
42	Need to clean inside coolers/some food debris
45	Need to clean floors and under equipment
40	Avoid using cardboard in coolers to line shelves as not cleanable
	No hot dogs being made today
	Gloves and digital thermo on site.
	Sani bucket at 200 ppm quats
	Beer taps cleaned and maintained by supplier
18	Label all spray bottles/ store low and separate

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email: Samples: Y    N    # collected

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