Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/12/2023		23	Time in: 11:30	Time out: 2:30		se/Permit -916						Est. Type Risk Category Page 1 of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na								_					* Number of Repeat Violations:	ORE		
RGAC Main Bar/Snack Bar Physical Address: Pest control:								Н	Hood Grease trap :			rease	V Number of Violations COS: 14/86	14/86/B		
26	Ò0	Cha	amp	oior	ns Dr Rockwall, T	Vers	sacor/11-15-202		on r	main r		Wy	yble	e's/750gal/10-5-2023 No	leties W/ W/ 1.	
Mark the appropriate points in the OUT box for each numbered item Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												tch				
O U	Compliance Status O I N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety						R	(O I N N C U N O A O			С	Employee Health			
Т		s (F = degrees Fahrenheit) 1. Proper cooling time and temperature						1				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	~				2 Proper Cold Holding temperature(A1°F/A5°F)					-				13. Proper use of restriction and exclusion; No discharge from		
	~			2. Proper Cold Holding temperature(41°F/ 45°F)						~				eyes, nose, and mouth		
		3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands							
		4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				2	15. No bare hand contact with ready to eat food alternate method properly followed (APPROV					alternate method properly followed (APPROVED Y N.)					
	6. Time as a Public Health Control; procedures & records			rds						Highly Susceptible Populations						
					Ар	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T	
	7. Food and ice obtained from approve						1									
	good condition, safe, and unadulterated; parasite destruction BeneKeith/Sysco			•							Chemicals					
	~				8. Food Received at pro				\ <u>\</u>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at receipt				3	Ť				18. Toxic substances properly identified, stored and used	_	
		Protection from Contamination 9. Food Separated & protected, prevented during food				3	<u>' </u>									
	~	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and					<u> </u>				Water/ Plumbing					
3					Sanitized at			u		~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition or reconditioned	of returned, previ	iously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
					Pri	iority Founda	ation Items (2	Points)	viola	itions	Req	uire	Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S		ority Founda n of Knowledge/		Points)	Ţ	O I U N	Reg N O	_	C 0	·	R	
O U T		N O			Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge/	/ Personnel	R	(O I U N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Retail Food Establishment Inspection Report

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: C Main Bar/Snack Bar	Physical Ac	Idress: Champions Dr	City/State: Rockwall, TX	License/Permit # FS-9169	Page <u>2</u> of <u>2</u>						
NOAC	J Walli Dai/Shack Dai	2000			1 3-9 109							
Item/Loc	cation	Temp F	Item/Location	Temp F Item/Loca	tion	Temp F						
bat co	ooler (main)	27										
bar	cooler (main)	37										
snac	ck bar drink cooler	37										
snac	k bar drink cooler	35										
back	glass front cooler	38										
back	glass front cooler	37										
back	glass front cooler	34										
back	glass front cooler	37										
	-	OB	SERVATIONS AND CORE	RECTIVE ACTIONS								
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR A	TTENTION IS DIRECTED TO T	HE CONDITIONS OBSERV	/ED AND						
	Main Bar hand sink	120 F e	quipped with soap	and paper towels								
10/33	Dishwasher (main)	not sani	tizing									
	Will use kitchen dis	hwashei	until repaired									
39	Need to clean bar n	nats who	ere clean mugs, gla	asses are stored								
42	Need to clean in/ard	ound/ or	equipment sticky	and some food debr	ris/could attract բ	oests						
45	Need to clean floors	and un	der equipment/esp	ecially behind bar w	/all							
40	Need to protect unsleeve	d straws fi	om customers, to be st	ored behind bar only/ not	for customers to har	ndle						
32	Exposed wood arou	ınd bar l	ip on inisde of bar	overhanging food co	ontact items							
	Snack Bar											
	Hand sink 100+F equipped with soap and paper towels											
10/33	3 Dishwasher not sanitizing/ will have to use main kitchen until repaired											
	Ice bin drained nigh											
	Back prep hand sin											
42	Need to clean inside	e cooler	s/some food debris									
45 Need to clean floors and under equipment												
40	Avoid using cardbo			es as not cleanable								
	No hot dogs being r		•									
	Gloves and digital thermo on site.											
	Sani bucket at 200 ppm quats											
	Beer taps cleaned and maintained by supplier											
18	Label all spray bottl	es/ store	e low and separate									
Received (signature)			Ignac	io Vela	Title: Person In Charge/ Manager	Owner						
Inspected (signature)	lgnacio Vela d by: Chvisty Cov	to- G	Print: Christy	Cortez, RS								
	6 (Revised 09-2015)	iez, r	Cilisty	CUITEZ, NO	Samples: Y N #	collected						