Retail Food Establishment Inspection Report Image: Constraint of the section of																
	ate: 2/1	6/2	202	21	Time in: Time out: License/P 10:00 11:32 FS-9							Est. Type Risk Category Page <u>1</u> of <u>2</u>	_			
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complain							_	-Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner N RGAC-Club 19												* Number of Repeat Violations: ✓ Number of Violations COS:	ר			
Physical Address: Pest control : 2600 Champions Drive Rockwall, TX Versacor/ monthly						v	Ho Per		′3mc			se trap : Follow-up: Yes I 19/81/	3			
Compliance Status: Out = not in compliance IN = in compliance NC								served NA				pplicable $COS = corrected on site R = repeat violation W- Watch box for IN, NO, NA, COS Mark an \checkmark in appropriate box for R$				
					Priority Items (3 Points) violations		ire In	nme	diate	Cor	rrect	tive Action not to exceed 3 days				
Co O U	Compliance Status							Î	lianc N O		Status N C A O		R			
T	11	Ū	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		T				s	12. Management, food employees and conditional employees;				
W								~		knowledge, responsibilities, and reporting						
3					2. Proper Cold Holding temperature(41°F/45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
-	~				3. Proper Hot Holding temperature(135°F)			<u> </u>	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)			~				GIOVES USED 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
		•			6. Time as a Public Health Control; procedures & records	+	_	<u> </u>					_			
	O. Time as a Public Health Control; procedures & records											Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~				Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals				
	~	8. Food Received at proper temperature					Г	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Check at receipt						3	-				18. Toxic substances properly identified, stored and used				
			Protection from Contamination 9. Food Separated & protected, prevented during food													
W					preparation, storage, display, and tasting							Water/ Plumbing				
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~	11. Proper disposition of returned, previously served or reconditioned discarded						~		20. Approved Sewage/Wastewater Disposal System, proper disposal						
0	I	N	N	С	Priority Foundation Items (2 Po	nts) ı R	0) I	Ν	Ν	С		R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel		U T	N	0	A	O S					
	~	 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2 					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel				\square		~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	~				23. Hot and Cold Water available; adequate pressure, safe			<u> </u>				digital Permit Requirement, Prerequisite for Operation				
-		24. Required records available (shellstock tags; parasite			+						30. Food Establishment Permit (Current/insp report sign posted)	_				
	~		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				F	~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
					on menu Core Items (1 Point) Violations Require Corrective	Action					0 Da	ays or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		N	N O	N A	C O S		R			
	~			5	34. No Evidence of Insect contamination, rodent/other animals	П		~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities				
	~				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean				
1					37. Environmental contamination			~				43. Adequate ventilation and lighting; designated areas used				
	38. Approved thawing method						~				44. Garbage and Refuse properly disposed; facilities maintained					
-	~															
	~				Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean				
1	~				Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		1	~				45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean				

Received by: (signature) Dante Martinez	^{Print:} Dante Martinez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: C-Club 19	Physical A 2600	Champions Dr	City/State: Rockwa	III, TX	License/Permit #	Page	of				
Item/Loc	ation	TEMPERATURE OBSERVA Temp F Item/Location		TIONS Temp F	Item/Locat	Item/Location		Temp F				
	ells/beans	144	cold top/sour cream		rice/beans			46/50				
rio	ce/sausage	145/149	cut melon	46	tomatoes			44				
pizza c	old top/cheese (piled high)	41 to 51	wings	43	raw chicken/ beef			44/43				
drawe	ers/hummus/ pasta	41/41	ham/turkey	52/50								
grill dr	awers/cooked chicken	41	fry cold top/raw chicker	41								
han	nburger/pasta	41/41	raw beef	41								
ra	aw chicken	41	WIC/chili	45								
desse	rt reach in/cut melon	41	ground meat cooked		IG							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI			E CONDITIONS OBSERV		JD				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Drink hand sink 100 F Kitchen hand sink 125 F											
2			ed high overnight from bottom o	f nan to ton	11 to 51	Discarded cheese o	or 11					
	Pizza cold top, mozzarella cheese piled high overnight from bottom of pan to top 41 to 51. Discarded cheese over 41. Must cold hold at 41 or below.											
	Cold top/ham and turkey loaded an hour ago. Wings as well. Moved to alternate cooler.											
2	Melon from overnight discarded. Turned down thermostat. No TCS until cold holding at 41 or below											
39	Avoid storing knives between equipment											
45	Clean floors, under equipment											
45	Maintenance to wall, seal holes, moldy ceiling above main island.											
18			store low and separately									
			d out sanitizer. Correctdd on s		VRS dishe	s in dishwasher ag	ain.					
	Dishwasher hand s	ink 121	F									
32	Rusty shelves wher	e clean	dishes are stored.									
37	Best to hang mops	to dry										
	Sani bucket and sani spray at 200 ppm quats											
	3 comp sink 127 F											
2	WIC not cold holding at 41 or below. All precooked TCS foods discarded.											
	Raw TCS foods borderline to be placed on ice. To be repaired asap. Must cold hold at 41 or below.											
	Soda/tea nozzles WRS daily											
45	Maintenace to walls in drink counter area											
42/45	5 Clean in/around/on equipment, degrease											
45/42	2 Clean inside coolers, under cold top lids											
W	Watch storing eggs low and separate in coolers											
27	Beans were not cooled down properly. Must use shallow metal pans/not tall plastic tubs. Take temps often, stir often.											
Received	•		Print:			Title: Person In Charge/	Owner					
(signature)	Dante Martinez		Dante M	<u>lartir</u>	nez	Manager						
Inspected (signature)	Dante Martinez ^{(by:} Chrísty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collect	ed				
Form EH-06	Form EH-06 (Revised 09-2015)											