

Retail Food Establishment Inspection Report

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

Date: 12/16/2021	Time in: 10:00	Time out: 11:32	License/Permit # FS-9180	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-Club 19	Contact/Owner Name:	* Number of Repeat Violations: _____	19/81/B
Physical Address: 2600 Champions Drive Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : Versacor/ monthly		Hood Perkins/3mo	Grease trap : city has info
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
			✓			Highly Susceptible Populations					
✓						✓					
Approved Source						Chemicals					
✓						✓					
✓						3					
Protection from Contamination						Water/ Plumbing					
W						✓					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						Utensils, Equipment, and Vending					
✓						✓					
Conformance with Approved Procedures						Consumer Advisory					
✓						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
Prevention of Food Contamination						Food Identification					
✓						✓					
✓						Physical Facilities					
✓						1					
1						✓					
✓						✓					
Proper Use of Utensils						Other Violations					
1						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Dante Martinez</i>	Print: Dante Martinez	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-Club 19	Physical Address: 2600 Champions Dr	City/State: Rockwall, TX	License/Permit # FS-9180	Page __ of __
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot wells/beans	144	cold top/sour cream	43	rice/beans	46/50
rice/sausage	145/149	cut melon	46	tomatoes	44
pizza cold top/cheese (piled high)	41 to 51	wings	43	raw chicken/ beef	44/43
drawers/hummus/ pasta	41/41	ham/turkey	52/50		
grill drawers/cooked chicken	41	fry cold top/raw chicken	41		
hamburger/pasta	41/41	raw beef	41		
raw chicken	41	WIC/chili	45		
dessert reach in/cut melon	41	ground meat cooked	45		

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:
	Drink hand sink 100 F
	Kitchen hand sink 125 F
2	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	Label all spray bottles and store low and separately
10/33	Dishwasher not sanitizing. Changed out sanitizer. Correctdd on site. Will WRS dishes in dishwasher again.
	Dishwasher hand sink 121 F
32	Rusty shelves where 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	Clean in/around/on equipment, degrease
45/42	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 by: (signature) <i>Dante Martinez</i>	Print: Dante Martinez	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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