

Retail Food Establishment Inspection Report

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

Date: 6/10/2022	Time in: 10:20	Time out: 11:55	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: _____	18/82/B
Physical Address: 2600 Champions Dr Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Versacor/monthly	Hood internal	Grease trap : city has info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; 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)							Preventing Contamination by Hands	
	✓				4. Proper cooking time and temperature		3					14. Hands cleaned and properly washed/ Gloves used properly	
3				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				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							Highly Susceptible Populations	
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith							Chemicals	
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
	✓				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	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Permit (Current/insp report sign posted) to display current	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				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/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				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					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Dante Martinez</i>	Print: Dante Martinez	Title: Person In Charge/ Owner Head Chef
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 <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
Pizza cold top/shrimp	41	large cold top/ham	46	whipped topping	41
hummus/sausage	41/41	turkey/cut tomatoes	43/45	WIC/cooked beef	41
drawers/cut leafy greens	41	chicken cooked on stove	169-192	cooked chicken/pasta	41/41
steam table/gravy	158	grill drawers/raw chicken	41	rice/crabcakes	41/41
grits/ rice	146/142	meatballs	41	WIF ambient	3
beans/chili	126/119	hamburgers/beef	41/41		
fry cold top/raw chicken	41	reach in freezer ambient	9		
chicken salad	41	reach in cooler/cut melon	41		

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:
	Kitchen hand sink 126F. Post employee health poster at hand sink
5	Any reheats must reach 165F within 2 hours. Beans and chili reheated at inspection to 165F/COS
	Always reheat on stove first before placing in steam wells
	Dishwasher 100 ppm chlorine sanitizer
	Sani buckets 200 ppm quats
	3 comp sink 126F
2	Large cold top not cold holding at 41 or below. Using ice but advised to use ice slurry up to product level
	No TCS foods under and only enough food for 4 hours then discarded if not 41F. Plans to repair or replace
40	Avoid use of foil on stove or change daily
36	Store wiping cloths in sani buckets
42/45	Clean hood vents/replace in vent hood where missing
35	Store employee drinks low and separate, not on prep tables
18	Store sani buckets low/not next to broccoli
W	Watch dented cans/seals compromised
	Dishwasher hand sink 126F
W	Ceiling above prep table has been patched but starting to crack again. Roof to be repaired to prevent leaks. No mold present at inspection
45	Floor maintenance in WIC
32	Rusty shelves in WIC/ clean dish rack
42/45	General thorough cleaning of equipment, floors, walls, shelving
39	Store equipment clean overnight/waffle machine
34	Flies
32	Door between kitchen and drink counter/seal to be made cleanable
	Drink counter hand sink 138 F
42	Clean drink counter hand sink
	Soda/tea nozzles WRS daily
14	Must wash hands after eating before cooking or prep. No eating on grill line while cooking. Eat separately.

Received by: (signature) <i>Dante Martinez</i>	Print: Dante Martinez	Title: Person In Charge/ Owner Head Chef
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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