Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

12		2/2	202	23	Time in: 11:30	Time out: 2:30		License/P							Est. Type Risk Category Page 1	of <u>2</u>		
					tion: 1-Routine	2-Follow U		3-Compla ct/Owner N		4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE		
RGAC Club Nineteen											1 _		✓ Number of Violations COS:	5/B				
					ns Drive Rockwall,	TX Vers		5-2023/mo	nthly	Ho Comme	od ercial Fire	/9-2023	Wy	rease /ble	e trap : Follow-up: Yes	<u>ح, ح</u>		
Ma					Status: Out = not in contract points in the OUT box for	impliance IN = in each numbered it	complianc tem	e No Mark '	$\mathbf{O} = \text{not}$						policable $COS = corrected on site R = repeat violation W-V ox for IN, NO, NA, COS Mark an in appropriate box for R$	Vatch		
					•					re In	nmea	liate	Cort	recti	tive Action not to exceed 3 days			
O U	N O A O Time and Temperature for Food Safety					R				C O	Employee Health							
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T				S	12. Management, food employees and conditional employees;						
	~					-					~				knowledge, responsibilities, and reporting			
	~	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature											13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
									2	2			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	-	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)					3			+		15. No bare hand contact with ready to eat foods or approved						
	~				Hours)				~				alternate method properly followed (APPROVED Y .N.))				
	~				6. Time as a Public Health Control; procedures & r			records							Highly Susceptible Populations			
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
					7. Food and ice obtained from approved source; Food in									eggs cooked				
				good condition, safe, and unadulterated; parasite									Chemicals					
		8. Food Received at proper temperate										17. Food additives; approved and properly stored; Washing Fruits						
	~				check at rece						~				& Vegetables Water only			
	Protection from Con				•	nation			3					18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & propreparation, storage, dis			food							Water/ Plumbing			
3				~	10. Food contact surface Sanitized at			ned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition or reconditioned disc						~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
											tions	Rea	wine	Con				
							ntion Ite	ms (2. Pa	ints) v	nolat								
O U	I N	N O	N A	C O					ints) v	O U	I N	N O	N A	COL	rrective Action within 10 days Food Temperature Control/ Identification	R		
O U T					Demonstration 21. Person in charge properties and perform duties/ Cer	n of Knowledge/ resent, demonstra	/ Personne	el nowledge,		О	I N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R		
	N V			О	Demonstration 21. Person in charge preand perform duties/ Cer 4 22. Food Handler/ no ur	esent, demonstrartified Food Man	/ Personne ation of kr nager/ Pos	el nowledge, sted		O U	I N	N	N	C O	Food Temperature Control/ Identification	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: Golf and Athletic Club Nineteen	Physical A	ddress: Champions Dr	City/State: License/Permit # FS-9180			Page	<u>2</u> of <u>2</u>					
		2000	TEMPERATURE OBSERVA		,								
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F					
fry col	d top/chicken	41	beans	161	cooked chicken			41					
	chicken	41	beans	157	raw beef/raw chicken			41/41					
	calamari	41	soup	165	cheese			41					
un	der/chicken	41	brisket	149	reach in freezer ambient			13					
sand	wich cold top/ham	41	Pizza cold top/cheese	41	reach in cooler/butter/chees			41/42					
turk	key/tomatoes	41/41	cooked onions	41	WIC/beans/rice			38/37					
u	nder/wings	41	cut tomatoes	41	diced cooked chicken/tomatoes			40/40					
ste	am wells/rice	158	grill drawers/ cooked bee	f 41	WIF ambient			3					
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	ED Al	۷D					
	Warewash Hand si	nk 130+	F equipped with soap a	nd pape	r towels) .							
	3 comp sink 140F												
	Dishwasher sanitizi	ng at 10	00 ppm chlorine										
42	Need to clean sinks	s, dish p	it/food debris										
45	Need to replace car	ulking b	ehind 3 comp sink										
18	Need to label spray	bottles	in dish pit area										
W	Need to have clear	access	to hand sink/ no bucke	ts or box	ces to b	e stored in front							
-			panel/some slime build	-									
10			setup during prep and		COS to 2	200 ppm quats							
-			ick/needs to be cleanal	ole									
39		•	oop out of ice in ice machine										
	· ·	d/packaged/cooked sirloin											
	line hand sink 130F												
32	Drink hand sink 120	-	• •										
32	32 Condition of shelves and counters in drink area/to be made cleanable/ some exposed w Soda/tea nozzles WRS daily												
32/45			nk hand sink/need to a	dhere to	wall an	d caulk behind s	sink						
	Need to clean insid				wan an	a dadiit boriiria d	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						
	Need to clean floors, some food debris												
32	Rusty shelves in WIC												
14/35	Employee from Pro Shop came in, didn't wash hands and grabbed bacon and started eating eat it/discussed												
Roof leak has been fixed/need to replace moldy vents/clean air return vents where													
45													
45													
RR sinks 120+F equipped													
P			l n · ·		1	mu. p v ~							
Received (signature)			Ignacio	Vela	a	Title: Person In Charge/ Owner Manager							
Inspected (signature)	Ignacio Vela tby: Chvisty Cov	tez, 1	RS Christy C				collecto	ed					
			1			p 11 #C	J.11000						