

Retail Food Establishment Inspection Report

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

Date: 12/12/2023	Time in: 11:30	Time out: 2:30	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 Nineteen	Contact/Owner Name:	* Number of Repeat Violations: _____	15/85/B
Physical Address: 2600 Champions Drive Rockwall, TX	Pest control : Versacor/11-15-2023/monthly	Grease trap : Wyble's/750gal/10-5-2023	

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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓					3					
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓					3					
	✓					Water/ Plumbing					
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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					W					
	✓						✓				
	✓					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					
	✓						✓				
1						Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Ignacio Vela</i>	Print: Ignacio Vela	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: Rockwall Golf and Athletic Club Nineteen	Physical Address: 2600 Champions Dr	City/State: Rockwall, TX	License/Permit # FS-9180	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
fry cold top/chicken	41	beans	161	cooked chicken	41
chicken	41	beans	157	raw beef/raw chicken	41/41
calamari	41	soup	165	cheese	41
under/chicken	41	brisket	149	reach in freezer ambient	13
sandwich cold top/ham	41	Pizza cold top/cheese	41	reach in cooler/butter/cheese	41/42
turkey/tomatoes	41/41	cooked onions	41	WIC/beans/rice	38/37
under/wings	41	cut tomatoes	41	diced cooked chicken/tomatoes	40/40
steam wells/rice	158	grill drawers/ cooked beef	41	WIF ambient	3

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:
	Warewash Hand sink 130+F equipped with soap and paper towels.
	3 comp sink 140F
	Dishwasher sanitizing at 100 ppm chlorine
42	Need to clean sinks, dish pit/food debris
45	Need to replace caulking behind 3 comp sink
18	Need to label spray bottles in dish pit area
W	Need to have clear access to hand sink/ no buckets or boxes to be stored in front
10	Need to clean ice deflector panel/some slime buildup
10	Need to have sani buckets setup during prep and service/COS to 200 ppm quats
32	Rusty shelves/clean dish rack/needs to be cleanable
39	Need to store ice scoop out of ice in ice machine
	Commercially sealed/packaged/cooked sirloin
	line hand sink 130F equipped
	Drink hand sink 120+F equipped
32	Condition of shelves and counters in drink area/to be made cleanable/ some exposed wood
	Soda/tea nozzles WRS daily
32/45	Exposed drywall behind drink hand sink/need to adhere to wall and caulk behind sink
42	Need to clean inside coolers/some food debris
45	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 dusty
45	Finish repairing and sealing cracks in ceiling
45	Replace missing hood vents where missing
	RR sinks 120+F equipped

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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