Retail Food Establishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constraint of the second stabilishment Inspection Report Image: Constrelevel stab																	
Date: Time in: Time out: License/Per 6/14/2024 12:10 3:00 need							current/to po:				0	p	$\begin{array}{c c} \text{Est. Type} & \text{Risk Category} \\ \text{OSt} & & \text{Page } \underline{1} & \text{of } \underline{2} \\ \end{array}$				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla												<u> </u>	5-CO/Construction 6-Other TOTAL/SCORE	C			
Establishment Name: Contact/Owner Name: Rockwall Golf and Athletic Club Nineteen													* Number of Repeat Violations: ✓ Number of Violations COS:				
		al A Cha			IS Dr Rockwall, TX Versacor/5-30-2	2024		Hoo		18-24			e trap : Follow-up: Yes / 14/86/E	5			
	2600 Champions Dr Rockwall, TX Versacor/5-30-2024 Metro Fire/3-18-24 Wyble's/750gal/ No Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch																
Ma	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 0 I N C O II N N C Time and Temperature for Food Safety R O I N N C											R						
U T	N	0	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature	_		U T	N			s					
	~								~				knowledge, responsibilities, and reporting				
	<				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>	<u> </u>			Preventing Contamination by Hands				
	~			4. Proper cooking time and temperature				3					14. Hands cleaned and properly washed/ Gloves used properly				
	2				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 16. Pasteurized foods used; prohibited food not offered						
	Approved Source								~				Pasteurized eggs used when required eggs cooked				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite											Chemicals				
		destruction BeneKeith/ Sysco 8. Food Received at proper temperature				_	_		1				17. Food additives; approved and properly stored; Washing Fruits				
	~	check at receipt						Vegetables Water only					& Vegetables				
					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					Water/ Plumbing				
3				~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 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 1	Points R	-	olat	ions I	Req N	uire N	Cor		R			
Ŭ T	N	0	A	Ö S	Demonstration of Knowledge/ Personnel			Ŭ T	Ň	0	A	Ö S	Food Temperature Control/ Identification				
	~				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				
	~				4 22. Food Handler/ no unauthorized persons/ personnel all				~				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						2		30. Food Establishment Permit (Current/insp report sign posted)	eport sign posted)						
			Conformance with Approved Procedures					_					need current/to post 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/Buffet Plate)/ Allergen Label meats to required temps										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													R				
U T	N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification				
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	\perp							Physical Facilities				
<u> </u>	~				 36. Wiping Cloths; properly used and stored 37. Environmental contamination 	\downarrow			~				42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used				
1					37. Environmental contamination38. Approved thawing method	\downarrow			~				43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained				
	~					+	-		~				45. Physical facilities installed, maintained, and clean				
		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,				-		1					46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used	\perp			~								
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations				

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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Ignacio Vela	Print: Ignacio Vela	Title: Person In Charge/ Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Golf and Athletic Club Nineteen	Physical A 2600		City/State: Rockwa	II, TX	License/Permit # need current/to post	Page	<u>2</u> of <u>2</u>				
T			TEMPERATURE OBSERVA	-		· ·		m –				
Item/Loc	ation	Temp F	Item/Location			Location		Temp F				
	table/gravy	161	shrimp	41	reach in cooler/rand			41				
k	beans/rice	159/154	flautas	41	fry cold top/raw chicken		en	41				
	soup	167	on stove/beans	169	raw chicken			41				
grill d	rawers/cooked beef	39	cold top/pico	41	WIC/diced chicked			40				
COC	oked chicken	40	cut tomatoes	41	rice/beans			39/38				
ra	aw chicken	39	boiled egg	41	raw chicken			41/41				
raw	/ hamburger	38	ham	41	wings cooked			203				
Pizza	a cold top/cheese	41	under/cut melon	41								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	tem AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW:											
07	Hand sink 120F equipped											
37	Condensation on air return vent over steam table/to protect foods underneath											
45	to clean air return vents/some black slime forming where there is condensation											
34	Some flies											
	3 comp sink 130F											
	Dishwasher sanitizing at 100ppm chlorine											
24	Warewash hand sink 110+F equipped											
34	Gap at back door needs to be sealed/large gap at top											
45 45	Some food debris on floor/to clean											
45 32	To fill holes in walls behind dish pit											
32	Condition of cabinets in drink counter/to be sealed and cleanable											
52	Some rusty shelves under prep tables Soda and tea nozzles cleaned daily											
10			Oppm/other at Oppm/COS	S to 200	nnm/to	change every 21	20110					
			eat separately then wa									
55/14			eat separately then wa	SITTATIO	S DEIDIE		chei	I				
Received (signature)	•			Vela	a	Title: Person In Charge/ Owner Manager						
Inspected (signature)	<i>lgnacio Vela</i> ^{Iby:} Chrísty Cov	tez. 1	RS Christy Co		RS							
Form EH-06 (Revised 09-2015)												