Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/16/2021			11102 1210		2 FS-9169						Est. Type Risk Cates		Page 1					
					etion: 1-Routine	2-Follow U		3-Compla act/Owner I		4-	-Inve	stiga	ation		5-CO/Construction 6-Other	er	TOTAL/SO	CORE
RGAC Main Bar/Snack Bar							varric.		· · · · · · · · ·				✓ Number of Violations COS:		8/92	/Δ		
					ns Dr Rockwall, TX	on	st contro main i	insp		Ho on n	od nain	insp			e trap : Follow-up: You in insp	Yes 🗸	0/32	./
Ma					Status: Out = not in come points in the OUT box for e	npliance IN = in	complian em	nce No	0 = not						plicable $COS = corrected on site R = re x for IN, NO, NA, COS Mark an in ap$	epeat viola	tion W-W	Vatch
					•					re In	nmed	liate	Cor	recti	ve Action not to exceed 3 days	Freeham		
O U	mpliance Status					R	О	O I N N C U N O A O		C	Employee Health			R				
T		_		S	(F = deg	grees Fahrenheind temperature	it)			T				Š	12. Management, food employees and conc		mployees;	
	~					•					~				knowledge, responsibilities, and reporting			
	~)			~				13. Proper use of restriction and exclusion; eyes, nose, and mouth	; No disch	narge from			
		3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands						
	4. Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Caloves used					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			65°F in 2			~				15. No bare hand contact with ready to eat alternate method properly followed (APPR	foods or ROVED	approved Y. N)					
	6. Time as a Public Health Control; procedures & records				& records							lations						
											Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offe						red	
						roved Source					~				Pasteurized eggs used when required eggs cooked			
	,				7. Food and ice obtained good condition, safe, and										Chemicals			
					destruction BeneKe													
	~				8. Food Received at prop check at recei	•					~				17. Food additives; approved and properly & Vegetables	stored; V	√ashing Fruit	ts
						from Contami	nation			3					water only 18. Toxic substances properly identified, st	tored and	used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing							
	_				10. Food contact surfaces			aned and			1				19. Water from approved source; Plumbing		d; proper	
	~				Sanitized at 200 p	pm/temperature	e				~				backflow device			
	~				11. Proper disposition of reconditioned disca	returned, previ arded	iously se	rved or			~				20. Approved Sewage/Wastewater Disposa disposal	al System	, proper	
								ems (2 Po	ints) ı	riolai		Req	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personi		R	U T	N	N O	N A	C O S	Food Temperature Control/ Io	dentifica	tion	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

						T					
Establishment Name: RGAC Main Bar/Snack Bar		Physical A 2600	ddress: Champions Dr	City/State: Rockwa	all, TX	License/Permit # Page 2					
			TEMPERATURE OBS	ERVATIONS							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I				
snack beer cooler/ambient		28/37									
snack beer cooler ambient		32									
glass	front drink cooler	37/38									
glass	front drink cooler	35									
beer cooler											
		OB	SERVATIONS AND CORE	RECTIVE ACTION	NS		1				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Snack Bar hand sin	nk 125 F									
	Dishwasher 100 pp		ne sanitizer								
32	Store condiments in			wicker							
37	Best to hang mops		iable container, no	VVIOROI							
υı	Back hand sink 100										
			, analyad dayinasta!	. Food sad	arad far	m main leitala ::					
	No hot dogs curren						1.				
	Pre-packaged chip		indy only plus mixe	d drinks, car	nned dri	nks					
	Sani quats spray 200 ppm										
	Upstairs Main Bar										
	Hand sink 100+F										
		m chlorine sanitizer									
	Sani spray 200 ppn										
18	Store chemicals lov		· · · · · · · · · · · · · · · · · · ·		<u> </u>						
37	Cover alcohol bottle	es when	not in use or overr	night							
45/42	Clean inside cooler	, shelve	s, under equipment								
	Beer taps cleaned/	maintain	ed by supplier								
Received	by:		Print:			Title: Person In Charge	e/ Owner				
(signature)	Steve Maldonado	,	Steve	Maldona	ado	J					
Inspected (signature)	Steve Maldonado 1 by: Christy Cov	eton. 1	Print:	(Cortoz	DC						
	CIW USLY COV	<i>Ley</i> , 1	\sim \mid Cillisty	Cortez,	1/0	Samples: Y N	# collected				