| Retail Food Establishment Inspection Report | | | | | | | | | | | | | | | | | |
|---|---|---|--------|-------------|---|----------------|-------|--|-----------------|---|---|---|---|-------------------|--|--|--|
| Date: Time in: Time out: License/Permit 6/14/2024 12:10 3:00 need c | | | | | | | | | | | | | Est. Type Risk Category | ype Risk Category | | | |
| Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla | | | | | | Current/to po | | | | | <u> </u> | 5-CO/Construction 6-Other TOTAL/SCOR | | | | | |
| Establishment Name: Rockwall Golf & Athletic Club Snack/Bar | | | | | | | | | | | , | | * Number of Repeat Violations: | | | | |
| Physical Address: Pest control : | | | | | | Hood Grease | | | | | | | | | | | |
| 26 | 2600 Champions Dr Rockwall, TX see kitchen report Compliance Status: Out = not in compliance IN = in compliance | | | | | | | not observed NA = not applicable | | | | | | _ | | | |
| Compliance Status: Out = not 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 ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COS Mark an \checkmark in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days | | | | | | | | | | | | | | | | | |
| Compliance Status | | | | | | | R | | | plian | | R | | | | | |
| U T | N | Ő | A | Ö S | Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | UN | | N A | | r J. J. T. | | | | | |
| | ~ | | | | 1. Proper cooling time and temperature | | | v | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | |
| | ~ | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | | ~ | | | E | 13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth | | | | | |
| | - | | | - | 3. Proper Hot Holding temperature(135°F) | | | | _ | | | | | | | | |
| | ~ | 4. Proper cooking time and temperature | | | | | | - | | - | 1 | 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 | | | 5°F in 2 | | | V | | 15. No bare hand contact with ready to eat foods or approved | | | | | | | |
| | ~ | | | Hours) | | | | | v | | | | 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 | | | | | |
| | ~ | 7. Food and ice obtained from approved source; Food in good condition safe, and unadulterated, paragite | | | | ood in | | | | | | <u> </u> | Chemicals | | | | |
| | | destruction Sysco/ 8. Food Received at proper temperature | | | | \square | _ | | | | | 17. Food additives; approved and properly stored; Washing Fruits | | | | | |
| | ~ | | | | | | | | V | 1 | | | & Vegetables | | | | |
| | 1 | Protection from Contamination | | | | | | 18. Toxic substances properly identified, stored and | | | | | 18. Toxic substances properly identified, stored and used | | | | |
| | ~ | | | | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | Water/ Plumbing | | | | |
| 3 | | | | ~ | 10. Food contact surfaces and Returnables ; Clear Sanitized at ppm/temperature | | | | | | | T I | 19. Water from approved source; Plumbing installed; proper backflow device | | | | |
| - | ~ | | | • | 11. Proper disposition of returned, previously serv reconditioned | ved or | | | v | _ | | - | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | |
| | | | | - | Priority Foundation Iter | ms (2 Poi | | | | | | _ | rrective Action within 10 days | R | | | |
| O U T | I N | N O | N A | C O S | Demonstration of Knowledge/ Personne | el | R | | D I U N F | | N A | | | | | | |
| | ~ | | | | 21. Person in charge present, demonstration of kr and perform duties/ Certified Food Manager/ Pos 4 | ted | | | v | / | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | | |
| | ~ | 22. Food Handler/ no unauthorized persons/ personnel | | | | $ \downarrow$ | v | 1 | | | 28. Proper Date Marking and disposition | | | | | | |
| | Safe Water, Recordkeeping and Food Package Labeling | | | kage | | 2 | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | | | | | |
| | ~ | 23. Hot and Cold Water available; adequate pressure, safe | | | ure, safe | | | _ | | | <u> </u> | Permit Requirement, Prerequisite for Operation | | | | | |
| | ~ | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled | | | 2 | 2 | | | | 30. Food Establishment Permit (Current/insp report sign posted) | | | | | | | |
| _ | | | | | Conformance with Approved Procedure | 96 | | | · | | | | need current/to post Utensils, Equipment, and Vending | | | | |
| | ~ | | | | 25. Compliance with Variance, Specialized Proce HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | | | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used | | | | |
| | | | · | 1 | Consumer Advisory | | | 2 | 2 | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | | | | |
| | ~ | | | | 26. Posting of Consumer Advisories; raw or unde foods (Disclosure/Reminder/Buffet Plate)/ Allerge | | | | v | / | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided | | | | |
| 0 | I | N | N | C | Core Items (1 Point) Violations Require (| Corrective | Actio | | ot to | - | | | ays or Next Inspection , Whichever Comes First | R | | | |
| U T | N | 0 | A | o s | Prevention of Food Contamination | .1 | | 1 | U N | | | | Food Identification | | | | |
| | ~ | | | | 34. No Evidence of Insect contamination, rodent/ animals | | Ц | | r | 1 | | | 41.Original container labeling (Bulk Food) | | | | |
| <u> </u> | ~ | | | | 35. Personal Cleanliness/eating, drinking or tobac36. Wiping Cloths; properly used and stored | co use | Ц | | - | - | | _ | Physical Facilities 42. Non-Food Contact surfaces clean | | | | |
| | • | | | | 36. Wiping Cloths; properly used and stored 37. Environmental contamination | | Ц | | ~ | | | _ | 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used | | | | |
| | ~ | | | | 38. Approved thawing method | | Ц | ╞ | ~ | _ | | _ | 44. Garbage and Refuse properly disposed; facilities maintained | | | | |
| | | | | | | F | V | 1 | | ⊢ | 44. Garbage and Kentse property disposed, racintes maintained 45. Physical facilities installed, maintained, and clean | | | | | | |
| | Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, | | | stored. | | 1 | | | | - | 46. Toilet Facilities; properly constructed, supplied, and clean | | | | | | |
| | ~ | | | | dried, & handled/ In use utensils; properly used | , | | | r | 1 | | | | | | | |
| | ~ | | | | 40. Single-service & single-use articles; properly and used | stored | | | v | • | | | 47. Other Violations | | | | |

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

Form EH-06 (Revised 09-2015)

| Establishment Name: Rockwall Golf & Athletic Club Snack/Bar | Physical A 2600 | ddress: Champions Dr | City/State: Rockwa | all, TX | License/Permit # need current/to post | Page <u>2</u> of <u>2</u> | | | | |
|---|--|------------------------------|-----------------------|-----------|--|---------------------------|--|--|--|--|
| | | TEMPERATURE OBSERV | | T | | - | | | | |
| Item/Location | Temp F | Item/Location | Temp F | Item/Loca | tion | Temp F | | | | |
| beer cooler | 36 | | | | | | | | | |
| beer cooler | 37 | | | | | | | | | |
| glass front drink cooler | 40 | | | | | | | | | |
| glass front drink cooler | 38 | | | | | | | | | |
| cheese dispenser | 148 | | | | | | | | | |
| chile dispenser | 145 | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | OI | BSERVATIONS AND CORREC | TIVE ACTION | NS | | | | | | |
| Item AN INSPECTION OF YOUR E Number NOTED BELOW: | | ENT HAS BEEN MADE. YOUR ATTE | | | HE CONDITIONS OBSERV | /ED AND | | | | |
| SNACK BAR | | | | | | | | | | |
| Warewash hand s | Warewash hand sink 117 F equipped | | | | | | | | | |
| Dishwasher sanitiz | Dishwasher sanitizing at 100ppm chlorine | | | | | | | | | |
| Back hand sink 12 | Back hand sink 120 F equipped | | | | | | | | | |
| Sani bucket at 200 | Sani bucket at 200ppm quats | | | | | | | | | |
| 29 Need calibrated di | gital ther | mometer | | | | | | | | |
| 29 Need quats test st | rips | | | | | | | | | |
| | Hot dog machine cleaned after every use | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| MAIN BAR | | | | | | | | | | |
| Hand sink 120F ed | uipped | | | | | | | | | |
| Dishwasher sanitiz | zing at 10 | 00ppm chlorine | | | | | | | | |
| 32/45 Maintenance need | ed to ba | r above glasses, peelii | ng lamina | te, exp | osed wood | | | | | |
| • 1 | | ensils in a rusty contai | iner/ COS | | | | | | | |
| 10 Sani bucket at 0pp | | | | | | | | | | |
| • | • | by getting some from | kitchen | | | | | | | |
| 45 To clean under eq | 45 To clean under equipment in bar | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
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| | | | | | | | | | | |
| Received by: | | Print: | | | Title: Person In Charge/ | Owner | | | | |
| ^(signature) Ignacio Vela | | Ignacio | o Vela | a | Manager | | | | | |
| (signature) Ignacio Vela Inspected by: (signature) Christy Co | rten 1 | RS Christy C | Cortez | | - | | | | | |
| Form EH-06 (Revised 09-2015) | , | | | | Samples: Y N # | collected | | | | |