

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 12/13/2022	Time in: 3:53	Time out: 4:55	License/Permit # FS-9169	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 Snack Bar/Bar	Contact/Owner Name:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 2600 Champions Rockwall, TX	Pest control : Versacor/monthly	Grease trap : city has info	

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					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
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					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓					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						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: <small>(signature)</small> <i>Will Haven</i>	Print: Will Haven	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RGAC Snack Bar/Bar	Physical Address: 2600 Champions	City/State: Rockwall, TX	License/Permit # FS-9169	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
glass front cooler/pub	41				
glass front cooler/pub	34				
glass front cooler/pub	28				
beer cooler/pub	39				
main bar/beer cooler	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 110+F with soap and paper towels. Post employee health poster at hand sink.
9	Personal raw shelled eggs in cooler above beer. COS to be stored low and separate
W	Rolling ice bin to be drained nightly
39	Keep ice scoop handle out of ice
	Shelf stable creamers
39	Avoid storing cutting board on hand sink behind handles
32	Clean cutting boards where discolored or badly scored
42	Clean inside coolers/food debris
	Pub hand sink 108 F with soap and paper towels
10/33	Pub dishwasher not sanitizing. Will need to take upstairs to warewash
	Sani buckets at 200 ppm quats
45	Clean floors, behind equipment
	Dumb buckets below hand sink/to be emptied often to prevent fruit flies
36	Avoid use of wiping cloths to drain beer mugs/use a drainable mat instead
	Main Bar
10/33	Dishwasher not sanitizing at 100 ppm chlorine sanitizer. Will need to use main kitchen dishwasher
	Bar hand sink 110 F
45	Need to Clean behind equipment/under as well
40	Discard unsleeved straws in cup with syrup in it/store straws in a cleanable container
31	Need new battery in soap dispenser. COS
34	Some fruit flies
	Beer taps cleaned/maintained by supplier
	Margarita machines every other day

Received by: <small>(signature)</small> <i>Will Haven</i>	Print: Will Haven	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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