Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		24					License/Permit # -S-9169						Est. Type Risk Category Page 1 of 2	2			
6/16/2021											Inve	stice	tion		5-CO/Construction 6-Other TOTAL/SCOR		
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Na RGAC Snack Bar/Main Bar											IIIve	suga	111011		* Number of Repeat Violations: Vumber of Violations COS:		
Physical Address: 2600 Champions Rockwall, TX Pest control: on main insp								Hood Grease trap : Follow-up: Yes v n/a on main insp No						12/88/B			
M	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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R												h				
Co	mnli	iance	Stat	tus	Prior	rity Items (3	Points)	violations	Requi	_				_	tive Action not to exceed 3 days		
O U T	(E = dograde Echrophoit)						R	Compliance Status			N	С	Employee Health				
	~			~	Proper cooling time and temperature						~			~	12. Management, food employees and conditional employees; 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)					Preventing Contamination by Hands							
		4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly				
	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					
		ı			Арј	proved Source					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in								Cl. 1.1								
	destruction BeneKeith/Sysco										Chemicals 17. Food additives; approved and properly stored; Washing Fruits						
	~	8. Food Received at proper temperature check at receipt							~				& Vegetables Water				
		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			
	1				10. Food contact surface Sanitized at100_	es and Returnable ppm/temperature	les ; Clea e	ned and			1			1	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition o	_	iously ser	rved or			~			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																	
					Pri	ority Founda	tion Ite	ems (2 Po	ints) v	iolat	ions	Req	uire	Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Prio Demonstration	•		•	ints) v	o o o o o o o o o o o o o o o o o o o	I N	Requ N O	uire N A	Cor C O S	·	R	
		N O		О	Demonstration 21. Person in charge pro and perform duties/ Cer	of Knowledge/	/ Personn	nel mowledge,		O U	I N	N	N	C O	·	R	
	N	N O		О	Demonstration 21. Person in charge pro	of Knowledge/ esent, demonstra tified Food Mar	Personn ation of k nager/ Po	nel nowledge, ested		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	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)

Establish	ment Name:	Physical A	address:	City/State:		License/Permit #	Page 2 of 2				
	Snack Bar/Main Bar		Champions	Rockwa	all, TX	FS-9169	1 ugo <u>r</u> 01 <u>r</u>				
T4 /T		Т Б	TEMPERATURE (T4/T	4°	Т Б				
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	uon	Temp F				
main bar cooler ambient		34									
ma	in keg cooler	38									
snacl	k bar cooler ambient	37									
snacl	R Bar cooler ambient	31									
snack E	Bar glass front cooler ambient	37									
		07									
		OI	CERVATIONS AND C	ODDECTIVE ACTIO	NC						
Item	AN INSPECTION OF YOUR ES		BSERVATIONS AND C ENT HAS BEEN MADE. YO			HE CONDITIONS OBSE	RVED AND				
Number	NOTED BELOW:										
	Main Bar										
	Dishwasher 100 pp			<u> </u>							
31	Need soap at hand	sink, al	so paper towels								
31	Avoid blocking han	d sinks	with pitchers, etc								
42	Clean inside keg co	oler									
34	Fruit flies										
42	Clean in/around eq	uipmen	<u> </u>								
	Beer taps cleaned/i										
37	Avoid floor storage										
32		rage of	utensils I lse a	cleanable cont	ainer ins	stead					
40	Avoid wicker for storage of utensils. Use a cleanable container instead Avoid use of carboard for storage. Use a cleanable container instead.										
40	Avoid d3c of carbo		norage. Osca c	icanabic conta	11101 11101	.cau.					
	Snack Bar										
	Hand sink 124 F										
33	Dishwasher not sar	sh									
	Dishwasher not sanitizing, will have to take upstairs to wash Sani bucket 100 ppm bleach										
	Golf course closed for 4 months so no hot food currently served out of bar, only pre-packaged chips, etc and drinks										
	All hot food ordered from Club Nineteen upstairs										
37	Best to hang mops to clean										
- 07	back sink 100+F										
45											
42											
42	Clean floor drains										
D :						mu n ~ ~	10				
Received (signature)	•	,	Print:	e Maldon	ado	Title: Person In Charge					
Ļ	sveve /maraonado	7	3167	G Maluull	auu	<u>Manage</u>					
Inspected (signature)		tez, 1	RS Chris	sty Cortez,	RS	Samples: Y N	# collected				