

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: 6/16/2021	Time in: 11:15	Time out: 12:24	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/Main Bar	Contact/Owner Name:	* Number of Repeat Violations: _____	12/88/B	
Physical Address: 2600 Champions Rockwall, TX		✓ Number of Violations COS: _____		
Pest control : on main insp		Hood n/a	Grease trap : on main insp	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						2				
	✓						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							✓				
1						Physical Facilities					
	✓						1				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
1							✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
main bar cooler ambient	34				
main keg cooler	38				
snack bar cooler ambient	37				
snack Bar cooler ambient	31				
snack Bar glass front cooler ambient	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Main Bar
	Dishwasher 100 ppm bleach/Hand sink 137 F
31	Need soap at hand sink, also paper towels
31	Avoid blocking hand sinks with pitchers, etc
42	Clean inside keg cooler
34	Fruit flies
42	Clean in/around equipment
	Beer taps cleaned/maintained by suppliers
37	Avoid floor storage
32	Avoid wicker for storage of utensils. Use a cleanable container instead
40	Avoid use of cardboard for storage. Use a cleanable container instead.
	Snack Bar
	Hand sink 124 F
33	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
	back sink 100+F
35	Store employee drinks low and separate, not over restaurant drinks, etc
45	Clean walls behind soda boot/tea machine
42	Clean floor drains

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

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