Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Establishment Name: | Tollow-up: Yes Toll |
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| Rockwall Golf & Athletic Club Warning Kitchen Pest control: Proposed Address: Pest control: Proposed Address: Pest control: Proposed Address: Pest control: | Follow-up: Yes 10/90/A Follow-up: Yes 10/90/A It on site |
| 2600 Champions Dr Rockwall, TX refer to kitchen report Compliance Status: Out = not in compliance IN = no c | I on site |
| Mark the appropriate points in the OUT box for each numbered tiem | mployee Health ployees and conditional employees; ss, and reporting on and exclusion; No discharge from Contamination by Hands operly washed/ Gloves used properly with ready to eat foods or approved followed (APPROVED Y. N.) usceptible Populations d; prohibited food not offered en required Chemicals ved and properly stored; Washing Fruits erly identified, stored and used Vater/ Plumbing source; Plumbing installed; proper |
| Compliance Status Comp | mployee Health ployees and conditional employees; es, and reporting on and exclusion; No discharge from Contamination by Hands operly washed/ Gloves used properly with ready to eat foods or approved followed (APPROVED Y. N.) usceptible Populations d; prohibited food not offered en required Chemicals ved and properly stored; Washing Fruits erly identified, stored and used Vater/ Plumbing source; Plumbing installed; proper |
| 1. Proper cooling time and temperature 1. Proper cooking time and temperat | ployees and conditional employees; es, and reporting on and exclusion; No discharge from Contamination by Hands operly washed/ Gloves used properly lie with ready to eat foods or approved followed (APPROVED Y. N.) usceptible Populations d; prohibited food not offered en required Chemicals ved and properly stored; Washing Fruits erly identified, stored and used Vater/ Plumbing source; Plumbing installed; proper |
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| eyes, nose, and mouth | Contamination by Hands operly washed/ Gloves used properly DIE with ready to eat foods or approved followed (APPROVED Y. N.) usceptible Populations d; prohibited food not offered en required Chemicals wed and properly stored; Washing Fruits erly identified, stored and used Vater/ Plumbing source; Plumbing installed; proper |
| 4. Proper cooking time and temperature 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature 11. Hands cleaned and properly washed/ Gloves used pro CloVes available 15. No bare hand contact with ready to eat foods or appro alternate method properly followed (APPROVED Y. 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Chemicals 17. Food additives; approved and properly stored; Washing & Vegetables Protection from Contamination 18. Toxic substances properly identified, stored and used Water/ Plumbing 19. Water from approved source; Plumbing installed; propackflow device | operly washed/ Gloves used properly ble with ready to eat foods or approved followed (APPROVED YN) usceptible Populations d; prohibited food not offered en required Chemicals wed and properly stored; Washing Fruits erly identified, stored and used Vater/ Plumbing source; Plumbing installed; proper |
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| Sanitized at ppm/temperature backflow device | |
| | stewater Disposal System, proper |
| 11. Proper disposition of returned, previously served or 20. Approved Sewage/Wastewater Disposal System, prop | |
| reconditioned disposal | |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days O I N N C U N O A O S Demonstration of Knowledge/Personnel R U N O A O S Food Temperature Control/ Identification | R |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | |
| 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition | and disposition |
| Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Che Thermal test strips | xd, accurate, and calibrated; Chemical/ |
| 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation | ent, Prerequisite for Operation |
| 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 2 30. Food Establishment Permit (Current/insp report sign need current/to post | |
| Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and prop supplied, used | |
| | |
| Consumer Advisory 2 32. Food and Non-food Contact surfaces cleanable, prope designed, constructed, and used | g facilities: Accessible and properly ontact surfaces cleanable, properly |
| Consumer Advisory 2 32. Food and Non-food Contact surfaces cleanable, prope designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided | g facilities: Accessible and properly ontact surfaces cleanable, properly l used es; installed, maintained, used/ |
| 2 designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label V 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First | g facilities: Accessible and properly ontact surfaces cleanable, properly d used es; installed, maintained, used/ ing facility provided |
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| 2 designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 34. Warewashing Facilities 35. Personal Cleanliness/eating, drinking or tobacco use 2 designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 37. Environmental contamination 2 0 1 N N C U N 0 A 0 Food Identification 41. Original container labeling (Bulk Food) 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained, and clean 45. Physical facilities installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, used/ Service sink or curb cleaning facilities installed, maintained, service sink or curb cleaning facilities installed, mainta | g facilities: Accessible and properly ontact surfaces cleanable, properly d used es; installed, maintained, used/ ing facility provided Chichever Comes First od Identification Cling (Bulk Food) hysical Facilities faces clean and lighting; designated areas used roperly disposed; facilities maintained |
| designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N O A O S Prevention of Food Contamination N O A O S Prevention of Food Contamination 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N O A O S Food Identification S 41. Original container labeling (Bulk Food) A S Physical Facilities A S Physical Facilities A S Physical Facilities A S Adequate ventilation and lighting; designated areas us A S Adequate ventilation and lighting; designated areas us A S Approved thawing method A S Adequate ventilation and lighting; designated areas us | g facilities: Accessible and properly ontact surfaces cleanable, properly d used es; installed, maintained, used/ ing facility provided Chichever Comes First od Identification Cling (Bulk Food) hysical Facilities faces clean und lighting; designated areas used roperly disposed; facilities maintained alled, maintained, and clean |

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

| Establishment Name: Rockwall Golf & Athletic Club Warming Kitchen | Physical A | Address: Champions Dr | City/State: Rockwall, | TX | License/Permit # need current/to post | Page <u>2</u> of <u>2</u> |
|-------------------------------------------------------------------|-----------------|----------------------------|-----------------------|----------|---------------------------------------|---------------------------|
| • | 2000 | TEMPERATURE OBSE | | 171 | ' | |
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| • | Ol | SERVATIONS AND CORRE | CTIVE ACTIONS | | | • |
| Item AN INSPECTION OF YOUR ES NOTED BELOW: | STABLISHMI | ENT HAS BEEN MADE. YOUR AT | TENTION IS DIRECT | ED TO TI | HE CONDITIONS OBSER | VED AND |
| Hand sink 120 F ed | nuinned | | | | | |
| 3 comp sink 130 F | <u> laibbea</u> | | | | | |
| | rover et | 3 comp wink, replace | with a fauce | t/cnrc | wor combo | |
| | | | | u/Spic | iyei combo | |
| • | | 3 comp sink/dead big | | | | |
| | | e dishes are stored/ | rood debris | | | |
| 10 Clean ice deflector | | | | | | |
| 32 Watch exposed wo | | | | | | |
| Dishwasher sanitizi | _ | | | | | |
| Food cooked in kito | | | | | | |
| | | sferring food/everyth | - | | | |
| No cooking in warn | ning kito | hen, just hot and col | d holding | | | |
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| Received by: Ignacio Vela Inspected by: (signature) | | Ignaci | o Vela | | Title: Person In Charge/Manager | |
| Inspected by: | | Print: | | | | |
| (signature) Christy Con | tez, 1 | RS Christy | Cortez, F | RS | Samples: Y N # | collected |