

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 12/13/2023	Time in: 11:30	Time out: 2:30	License/Permit # FS-9366	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------	-------------------	-------------------	-----------------------------	-----------	---------------	---------------------------

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
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: RGAC Warming Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	

Physical Address: 2600 Champions Dr Rockwall, TX	Pest control : Versacor/11-15-2023	Hood on main report	Grease trap : Wyble's/750gal/10-5-2023	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
		✓					✓				
<b>Approved Source</b>						<b>Chemicals</b>					
	✓						✓				
	✓						3				
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓						✓				
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>Water</b>					
	✓						W				
	✓						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓						1				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓						✓				
	✓						✓				

