

Retail Food Establishment Inspection Report

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

Date: 6/10/2022	Time in: 12:30	Time out: 1:00	License/Permit # FS-9366	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
Establishment Name: RGAC Warming Kitchen			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		9/91/A
Physical Address: 2600 Champions Dr Rockwall, TX			Pest control : w/Club 19	Hood n/a	Grease trap : w/Club 19	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						
		✓				1. 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 gloves on site
		✓				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					
Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	Chemicals					
	✓					8. Food Received at proper temperature		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
Protection from Contamination						W					18. Toxic substances properly identified, stored and used	
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing					
	✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		✓				19. Water from approved source; Plumbing installed; proper backflow device
	✓					11. Proper disposition of returned, previously served or reconditioned		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal

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						
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					22. Food Handler/ no unauthorized persons/ personnel		✓				28. Proper Date Marking and disposition
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓					23. Hot and Cold Water available; adequate pressure, safe	Permit Requirement, Prerequisite for Operation					
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	W					30. Food Establishment Permit (Current/insp report sign posted) need current displayed
Conformance with Approved Procedures						Utensils, Equipment, and Vending						
	✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	2					31. Adequate handwashing facilities: Accessible and properly supplied, used
Consumer Advisory						2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓				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

Compliance Status						Compliance Status						
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R	
Prevention of Food Contamination						Food Identification						
1						34. No Evidence of Insect contamination, rodent/other animals		✓				41. Original container labeling (Bulk Food)
	✓					35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities					
	✓					36. Wiping Cloths; properly used and stored	1					42. Non-Food Contact surfaces clean
	✓					37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used
	✓					38. Approved thawing method		✓				44. Garbage and Refuse properly disposed; facilities maintained
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean	
1						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓				46. Toilet Facilities; properly constructed, supplied, and clean
1						40. Single-service & single-use articles; properly stored and used		✓				47. Other Violations

