

# Retail Food Establishment Inspection Report

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

Date: <b>12/13/2022</b>	Time in: <b>3:16</b>	Time out: <b>3:53</b>	License/Permit # <b>FS-9366</b>	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: <b>RGAC-Warming Kitchen</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>8/92/A</b>
Physical Address: <b>2600 Champions Dr Rockwall, TX</b>		✓ Number of Violations COS: _____	
Pest control : <b>Versacor/monthly</b>		Hood <b>n/a</b>	Grease trap : <b>city has info</b>
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>						
		✓				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)	<b>Preventing Contamination by Hands</b>					
		✓				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	<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				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	<b>Chemicals</b>					
	✓					8. Food Received at proper temperature <b>check at receipt</b>		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
<b>Protection from Contamination</b>							✓				18. Toxic substances properly identified, stored and used	
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	<b>Water/ Plumbing</b>					
<b>3</b>						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ 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	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>						
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>2</b>		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					22. Food Handler/ no unauthorized persons/ personnel		✓				28. Proper Date Marking and disposition
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓					23. Hot and Cold Water available; adequate pressure, safe	<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2023</b>
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>						
	✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓				31. Adequate handwashing facilities: Accessible and properly supplied, used
<b>Consumer Advisory</b>						<b>2</b>					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	<b>W</b>					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	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>						
<b>1</b>						34. No Evidence of Insect contamination, rodent/other animals		✓				41. Original container labeling (Bulk Food)
	✓					35. Personal Cleanliness/eating, drinking or tobacco use	<b>Physical Facilities</b>					
	✓					36. Wiping Cloths; properly used and stored	<b>1</b>					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
<b>Proper Use of Utensils</b>						<b>1</b>					45. Physical facilities installed, maintained, and clean	
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓				46. Toilet Facilities; properly constructed, supplied, and clean
	✓					40. Single-service & single-use articles; properly stored and used		✓				47. Other Violations

