Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V V	Vomit clean up
٧	Employee health

	ate:	312	201	2	Time in:	Time out:		icense/Pe							Est. Type	Risk Category	Page 1	of 2	
12/13/2022 3:16 3:53 FS-93 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						_	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE					
Establishment Name: Contact/Owner N RGAC-Warming Kitchen								* Number of Repeat Violations: Vumber of Violations COS:											
Ph	Physical Address: 2600 Champions Dr Rockwall, TX Pest control: Versacor/monthly							Hoo n/a						8/92/A					
Ma					Status: Out = not in copoints in the OUT box for	лириансс	n compliance item	110) = not €	obser eckma	ved ark in	NA appro	= no	t ap	plicable COS = corrected on site ox for IN, NO, NA, COS Mark a	R = repeat vio	lation W-V	Watch	
C	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																		
O U T	U N O A O						R	O I N N C U N O A O Employee Health							R				
	1. Proper cooling time and temperature						П		12. Management, food employees and conditional employee knowledge, responsibilities, and reporting						employees;	Т			
		2. Proper Cold Holding temperature(41°F/ 45°F)								_				13. Proper use of restriction and eyes, nose, and mouth	exclusion; No disc	charge from	+		
		ر د			3. Proper Hot Holding	temperature(135	5°F)			Preventing Contamination by Hands						J.,			
		~			4. Proper cooking time	and temperature	e			14. Hands cleaned and properly washed/ Gloves used p									
		~			5. Proper reheating pro- Hours)	cedure for hot he	olding (165°	F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N N				
		~			6. Time as a Public Hea	alth Control; pro	ocedures & 1	records							Highly Suscept	tible Populations			
					Ap	proved Source	ļ				~				16. Pasteurized foods used; prohi Pasteurized eggs used when requ		ered		
					7. Food and ice obtaine good condition, safe, ar			od in											
	~				destruction	id unadunerated	i, parasite								Cher	micals			
	~				8. Food Received at pro		e				~				17. Food additives; approved and & Vegetables	d properly stored;	Washing Fru	its	
				check at receipt Protection from Contamination						~				18. Toxic substances properly ide	d used				
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing								
3					10. Food contact surfact Sanitized at			ed and			/				19. Water from approved source; backflow device	; Plumbing installe	ed; proper		
	./				11. Proper disposition of reconditioned	of returned, prev	viously serve	ed or			./			Ì	20. Approved Sewage/Wastewate disposal	er Disposal Syster	n, proper	+	
	Ľ	Ш				· · · · · · · · · · · · · · · · · · ·	-4° T4	· · · (2 D ·	4)	• 7 /		n		G	•			ightharpoonup	
O U	I N	N O	N A	C O		n of Knowledge			R R	O U		N O	N A	C O	rective Action within 10 days Food Temperature (Control/ Identific	ation	R	
Т	~			S	21. Person in charge pr and perform duties/ Ce	resent, demonstr	ration of kno anager/ Poste	owledge,		Т	_			S	27. Proper cooling method used;	Equipment Adea	quate to		
	·				22. Food Handler/ no u	nauthorized per	sons/ person	nel			Maintain Product Temperature 28. Proper Date Marking and disposition				+				
	Ľ				Safe Water, Reco		Safe Water, Recordkeeping and Food Package				~				29. Thermometers provided, according test strips	urate, and calibrate	ed; Chemical	/	
	V				Labeling 23. Hot and Cold Water available; adequate pressure, safe										_				
			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			r available; adec	quate pressur	re, safe							Permit Requirement, Pr	rerequisite for O	peration		
	~					vailable (shellsto					·				Permit Requirement, Pr			ted)	
	'				destruction); Packaged Conformance	vailable (shellsto Food labeled	ock tags; para	rasite			·				30. Food Establishment Permit 12/31/2023 Utensils, Equipm	t (Current/insp re	port sign pos	ted)	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				destruction); Packaged	vailable (shellsto Food labeled with Approved Variance, Special e obtained for sp	ock tags; para	rasite			\rightarrow \right				30. Food Establishment Permit	t (Current/insp re	port sign pos	ted)	
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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Will Haven	Will Haven	Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	<u>2</u> of <u>2</u>			
	C-Warming Kitchen		Champions	Rockwal	I, TX	FS-9366	Tage.	<u>z</u> 01 <u>z</u>			
			TEMPERATURE OBSER		•						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp F			
2 doo	cooler/alcohol only										
		OF	SSERVATIONS AND CORRE	CTIVE ACTIONS	2						
Item			ENT HAS BEEN MADE. YOUR AT			IE CONDITIONS OBSE	RVED AN	1D			
Number	NOTED BELOW:										
	Hand sink 129 F wi	th soap	and paper towels								
42	Need to clean insid	e cabine	ets where clean dishe	es are stored	t						
32	Need to make cabi	nets clea	anable/exposed woo	d where dish	nes are	stored					
10	Dishwasher not sanitizing.	Ran it 3 tim	nes and primed. Need to repa	ir before use aga	in and us	se 3 comp sink until ı	repaired				
42/34	Dishwasher drainer	basket	to be cleaned of foo	d debris. Co	uld Att	tract pests					
34	Live bug on wall ne	ar alcoh	iol			•					
	3 comp sink 129 F										
45	Need to Clean floor	s/some	food debris								
42	Need to clean 3 comp sink and sanitize/ food debris										
			ed cover to Warming Kitchen. Foo		ding reach	in unit. Must hot hold a	at 135+F				
	Must have sanitize	r setup o	during events and to	clean after e	events						
			g								
Received (signature)			Print:			Title: Person In Charg					
	Will Haven		Will H	<u>ave</u> n		Manage	<u>r_</u> _				
Inspected (signature)			Print:								
. (3	Christy Cov	tez, T	KS Christy	Cortez, I	≺ S	Samples: Y N	# collecte	ed			