

Retail Food Establishment Inspection Report

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

Date: 12/16/2021	Time in: 12:05	Time out: 12:32	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
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Establishment Name: RGAC Warming Kitchen	Contact/Owner Name:	* Number of Repeat Violations: _____	✓ Number of Violations COS: _____
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Physical Address: 2600 Champions Drive Rockwall, TX	Pest control : on main insp	Hood on main insp	Grease trap : on main insp	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	7/93/A
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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 used
		✓				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 eggs cooked	
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith	Chemicals					
	✓					8. Food Received at proper temperature check at receipt		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only
Protection from Contamination						3					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 discarded		✓				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 digital	
	✓					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		✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021
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		✓				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						
	✓					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						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	
	✓					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

