Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/16/2021		1	Time in: 12:05	Time out: 12:32		License/Po							Est. Type Risk Ca	ategory	Page 1 of	<u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain													5-CO/Construction 6-Ot	ther	TOTAL/SC	ORE		
Establishment Name: Contact/Owner N RGAC Warming Kitchen								ame:						* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control :							Hood Grease					e trap : Follow-up:	7/93/	Ά				
2600 Champions Drive Rockwall, TX on main insp on main in											ntch							
Mark the appropriate points in the OUT box for each numbered item Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
		ance S				•			R	C	Compl	iance	Stat	us	ve Action not to exceed 5 days			R
							K	O I N N C U N O A O Employee Health						th				
	•	~	Proper cooling time and temperature							12. Management, food employees and condition knowledge, responsibilities, and reporting						employees;		
	2. Proper Cold Holding temperature(41°F/ 45°F)							~				13. Proper use of restriction and exclusion eyes, nose, and mouth	on; No disc	charge from				
	3. Proper Hot Holding temperature(135°F)					\Box						Preventing Contamination by Hands						
	4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/						
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						T5. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED											
	6. Time as a Public Health Control; procedures & records										Highly Susceptible Pop	pulations						
					Approved Source						~	v			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked			
Т					7. Food and ice obtained good condition, safe, and			Good in	П			<u> </u>						
'					destruction BeneK	eith	area, parasse								Chemicals			
Π,					8. Food Received at proj	per temperat	ture				\ <u>\</u>				17. Food additives; approved and properl & Vegetables	ly stored;	Washing Fruits	
Ц					check at recei		. ,.			2					water only 18. Toxic substances properly identified,	, stored an	d used	
	T				9. Food Separated & pro	otected, prev		food		3						,		
L l	preparation, storage, display, and tasting									Water/ Plumbing								
·	1				10. Food contact surface Sanitized at 200 p			ned and			~				19. Water from approved source; Plumbi backflow device	ing installe	ed; proper	
	/				11. Proper disposition of reconditioned disca	_	oreviously serv	ved or			~				20. Approved Sewage/Wastewater Dispodisposal	osal Syster	n, proper	
\vdash	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																	
					FIIC	ority Four	ndation Ite	ms (2 Po							rective Action within 10 days			•
	I N	N I	N A	C O S	Demonstration				R R	viola: O U T	I J N	N O	nire N A	Cor C O S	rective Action within 10 days Food Temperature Control/	/ Identifica	ation	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name: C Warming Kitchen	Physical Addr		City/State:	JI TV	License/Permit # FS-9366	Page <u>2</u> of <u>2</u>				
KGA	vvarming Kitchen	2600 C	nampions Dr TEMPERATURE OBSERV	, , , , , , , , , , , , , , , , , , , ,							
Item/Loc	ation	Temp F It	em/Location	Temp F	Item/Loca	tion	Temp F				
	reach in cooler ambient	_		- F		<u> </u>					
2 0001	Teach in cooler ambient	35									
		OBSE	RVATIONS AND CORRECT	TIVE ACTIO	NS						
Item			HAS BEEN MADE. YOUR ATTE			IE CONDITIONS OBSE	RVED AND				
Number	NOTED BELOW:										
	Hand sink 100 F										
W			hanged sanitizer. Co	<u>DS</u>							
	No dishes in dishwa	asher.									
18	Store spray sanitize	er bottles a	and chemicals low a	nd separa	ate						
	3 comp sink 122 F										
45/32	Clean/seal exposed	l wood in o	cabinets where dish	es are sto	red.						
40	Clean/seal exposed wood in cabinets where dishes are stored. Protect mouth parts of to go coffee cups from sitting on wood shelf that needs to be cleaned										
	•										
	Soda nozzles WRS after each event All food is cooked in kitchen then transported by cambros and/or covered										
	All food is cooked in kitchen then transported by cambros and/or covered. Hot held at 135+F in hot holding upright unit										
	Avoid wicker baske										
	Avoid wicker baske	to III KILCIII	511								
Received	by:		Print:			Title: Person In Charg	e/ Owner				
(signature)				aldona	do	_					
T	oveve jyluvaondao	′	Dictor IVIO	aidolla	40	<u>Manage</u>					
Inspected (signature)	Steve Maldonado Oby: Christy Cov	ton. no	Print: Christy	`orto=	De						
	Cru isty Cov	very, KS	S Christy C	ortez,	ro	Samples: Y N	# collected				