Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	2/1				Time in: 2:35	Time out: 3:27	F	cense/Per	169						Est. Type	Risk Category	Page 1 o	
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner 1								4-	Inve	stiga	ation		5-CO/Construction * Number of Repeat Violat	6-Other tions:	TOTAL/SC	ORE		
RGAC Snack/Bar														✓ Number of Violations CO	er of Violations COS:		3/R	
	Physical Address: Pest control: on main insp								Hood Grease on mai						Follow-up: Yes I 4/O		ט ונ	
M					tatus: Out = not in corpoints in the OUT box for	mpliance IN = in	compliance		= not						plicable COS = corrected on s x for IN, NO, NA, COS Mark	rite R = repeat vio	lation W-W	atch
IVI	ark u	нс ар	ргор	Trace	•										ve Action not to exceed 3 day		C DOX TOT K	
О	Î	npliance Status I N N C Time and Temperature for Food Safety					R	О	O I N U N O		N C					R		
T U	N	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T T		0	A	A O Employee Health 12. Management, food employees and cond		-	amplayase:			
	~				1. Froper cooming time a	and temperature					~				knowledge, responsibilities, an		employees,	
	~	2. Proper Cold Holding temperature(-				temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding temperature(1)			emperature(135	135°F)								Preventing Contamination by Hands					
	4. Proper cooking time and temperate			and temperature	ture				V				14. Hands cleaned and properly washed/ Gloves used properly					
		5. Proper reheating procedure for ho		cedure for hot ho	t holding (165°F in 2								Is. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			+		
	Hours)			14.0 . 1	1 0								alternate method properly folio	owed (APPROVED	1N)			
	V			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 NO EQGS					
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			od in							Ch	Chemicals			
	_				destruction													
	~				8. Food Received at pro	•	2				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	S
					check at rece	ipi from Contami	ination				~				water only 18. Toxic substances properly in	identified, stored and	d used	+
					9. Food Separated & pro	otected, prevente	ed during fo	od										
	~				preparation, storage, dis											:/ Plumbing		
3					10. Food contact surface Sanitized at		,	d and		3					19. Water from approved source backflow device			
	<				11. Proper disposition or reconditioned	of returned, previ	iously served	d or			7				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
					Pri	ority Founda	ation Item	s (2 Poir	nts) v	iolat	tions	Rea	uire	Cor	rective Action within 10 days			
O U	I N	N O	N A	C O	Prio Demonstration			s (2 Poir	nts) v	O U	I N	Req N O	nire N A	C O	rective Action within 10 days Food Temperature		ation	R
O U T					Demonstration 21. Person in charge pro	of Knowledge/	/ Personnel	wledge,		0	I N	N	N	С	Food Temperature 27. Proper cooling method uses	e Control/ Identification		R
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
	C Snack/Bar		Champion	Rockwa	all, TX	FS-9169					
Item/Loc	ation	Temp F	TEMPERATURE C Item/Location	DBSERVATIONS Temp F	Item/Loca	tion	Temp F				
			Item/Location	тетр г	Item/Loca	uon	Temp r				
beer c	cooler/ambient	41									
downst	airs drink cooler/ambient	36									
drink	cooler/ ambient	35									
arınk	cooler/ ambient	37									
snack	wine cooler/ambient	35									
snack	beer cooler/ambient	38									
		OB	SERVATIONS AND CO	ORRECTIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YO	UR ATTENTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSE	RVED AND				
	Hand sink 100F ma	in bar									
32	Avoid wicker to stor		tems/condiments								
	dishwasher 100 ppi			,							
39	Protect alchohol bo										
37	Clean/organize bee			e able to clean	1						
- 01	Sani spray 200 ppn		<u> </u>	de able to olean	1						
19	Need air gap in ma		nder ice hin								
45	Clean under equipr										
42	Clean in/around eq			nts							
72	RR sinks 129	шрттстт	raiodila 30da 50	013							
	Downstairs hand si	nk 100F									
			for cooling ice only for beer buckets								
10/39	Clean hot dog rolle										
10/00	Sani bucket snack			test strins to e	nsure 1	00 nnm					
10/33	Dishwasher snack l										
10/00	Avoid use of wicker			oc apotalio diol	iiwasiic	r dritti repaired	•				
	TWOIG GSC OF WICKER	10 31010	calling attending								
Received			Print:			Title: Person In Charg	e/ Owner				
(signature)	Steve Maldonadi	7	Steve	e Maldona	do	Manager					
Inspected	1 by:		Print:			mariago	1				
(signature)	Steve Maldonado Lby: Chvisty C	orte		isty Cort	tez	Samples: Y N	# collected				