## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

				3:2	28	Time out: 3;55		FS-9	366	3_					Est. Type	Risk Category	Page 1 o	
					1-Routine	2-Follow U		3-Compla act/Owner I		4-	Inve	stiga	ation		5-CO/Construction  * Number of Repeat Violat	6-Other	TOTAL/SC	ORE
RGAC Warming Kitchen  Physical Address: Pest control:						·unic.	Hood Grease			Gr	ease	✓ Number of Violations CO	mber of Violations COS: Follow-up: Yes 🗸		/A			
26Ŏ(			_		wall, TX		main ir		_	n/a			w/r	mai	n insp	No 🗌		
Mark				Status: points in	the <b>OUT</b> box for	ompliance IN = in each numbered in	tem	Mark '		eckma	ark in	appr	opria	te bo	plicable COS = corrected on s ox for IN, NO, NA, COS Mark		lation W-W e box for R	atch
Com	plian	ice Sta	atus		Prio	ority Items (3	Points	) violations	Requi	_	nmea ompl		e Stat		ive Action not to exceed 3 day.	<sup>2</sup> S		
O I U I T	N O A O Time and Temperature for Food Safety					R	O U T	N			C O S	<b>Employee Health</b>			R			
	v	/		1. Prop	er cooling time	and temperature					~			-	12. Management, food employe knowledge, responsibilities, an		employees;	
	v	•		2. Prop	2. Proper Cold Holding temperature (41 $^{\circ}\text{F}/$ 45 $^{\circ}\text{F})$						~				13. Proper use of restriction and eyes, nose, and mouth	nd exclusion; No disc	charge from	
	v			3. Prop	er Hot Holding	temperature(135	°F)								Preventing Cont	tamination by Han	ıds	
	v	/		Proper cooking time and temperature						~				14. Hands cleaned and properl				
		,		5. Prop Hours)	er reheating pro	cedure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with a alternate method properly follo	ready to eat foods or	r approved Y N )	
	,			Ź	e as a Public Hea	alth Control; pro	cedures	& records								`		
٠															16. Pasteurized foods used; pro	eptible Populations ohibited food not off	fered	
					Ap	proved Source					~				Pasteurized eggs used when receggs cooked			
·						ed from approved and unadulterated										nemicals		
				destruc	Bener	Ceith/Sysc					1							
·	1				Received at pro	oper temperature					~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	S
				Cric		n from Contami	nation				~				water only 18. Toxic substances properly	identified, stored and	d used	
	1					rotected, prevente splay, and tasting		g food							Water	·/ Plumbing		
·				10. Foo	od contact surfaced at <u>200</u>	es and Returnab ppm/temperatur	les ; Clea	aned and			~			·	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
·	-			11. Pro recondi	per disposition o	of returned, previ	iously se	erved or			~			İ	20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
			<u> </u>					(2.5	<u> </u>			_	_					
					Pri	ority Founda	tion It	ems (2 Po	ints) v						rective Action within 10 days			
O I I I		N N A	C O S			ority Founda n of Knowledge/			ints) v	O U	I N	Req N O	N A	C O	rective Action within 10 days Food Temperature		ation	R
	1 (			and per	Demonstration		Person	nel		0	I N	N	N	C		e Control/ Identifica		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)

Establishment Name: RGAC Warming Kitchen		Physical A	Address: Champion	City/State: Rockwa	ıll, TX	License/Permit # FS-9366	Page <u>2</u> of <u>2</u>					
		•	TEMPERATURE O	BSERVATIONS	·							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
bee co	ooler	36										
Item	AN INSPECTION OF YOUR ES		SSERVATIONS AND CO			HE CONDITIONS OBSE	RVFD AND					
Number	NOTED BELOW:	TABLISHIVII	ENT HAS BEEN WADE. TOO	K ATTENTION IS DIKE	CILD IO II	IL CONDITIONS OBSE	K V LD AI V D					
	hand sink 100+ F											
	3 comp sink 110+ F	:										
42/32			/seal exposed wo	od								
	Sani bucket 200 pp											
	Soda/tea nozzles W	•										
	1		- <b>*</b>	ferred to Warn	nina kita	hen						
	All food is cooked in main kitchen then transferred to Warming kitchen All food covered/transported in cambros											
	Hands washed to and from transport before gloving											
	Gloves on site. Used for prep and RTE											
	If needed food hot held in stand up warmer.											
	in needed lood not held in stand up warmer.											
-												
	I											
Received (signature)	by:		Print:		,	Title: Person In Charg						
Received (signature)	steve Maldonado	7		e Maldona	do	_						
	Steve Maldonado	,		e Maldona		Title: Person In Charg						