Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/14/2023		23	Time in: 3:15	Time out: 4:00		ense/Perm		6					Est. Type Risk Category Page 1 of 2	<u>2</u>		
										5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:	КE					
RGAC-Warming Kitchen Physical Address: Pest control:										Hood Grease t					Number of Violations COS: Q/Q1/L	1
2600 Champions Rockwall, TX to provide										Hood Grease trap : to provide					ovide No	
Ma					Status: Out = not in copoints in the OUT box for Prior	each numbered it	item		a chec	ckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h
O U	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$						Employee Health									
T	N O A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T	S				12. Management, food employees and conditional employees;				
		~								~				knowledge, responsibilities, and reporting		
		~			2. Proper Cold Holding temperature(41°F/ 45°F)						7				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				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					in 2			~				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				cords							Highly Susceptible Populations				
					Approved Source						<				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				l in							Chemicals		
	~	8. Food Received at proper temperature						_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		Protection from Contamination						~				18. Toxic substances properly identified, stored and used				
	~			Food Separated & protected, prevented during food preparation, storage, display, and tasting			d							Water/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature 19. Water from approved so backflow device			19. Water from approved source; Plumbing installed; proper backflow device								
	~				11. Proper disposition or reconditioned	of returned, previ	riously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										1						
					Pri	iority Founda	ation Items	(2 Point	s) vi	olati	ions	Req	uire	Cor	rrective Action within 10 days	
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Received by: (signature) Blake Nofziger	Print: Blake Nofziger	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: RGAC-Warming Kitchen	Physical Addre	nampions Dr	City/State: Rockwall, TX	License/Permit # FS-9366	Page <u>2</u> of <u>2</u>
NGAC-Wairing Michell	2009 CI	TEMPERATURE OBS		1 3-9300	
Item/Location	Temp F Ite	em/Location	Temp F Item/Loc	cation	Temp F
reach in cooler ambient	35				
Tedori in ecoler ambient					
	OBCE	RVATIONS AND COR	DECTIVE ACTIONS		
			ATTENTION IS DIRECTED TO	THE CONDITIONS OBSE	RVED AND
Number NOTED BELOW:					
Hand sink 100+F e		•			
W Avoid use of wicke	r for utensi	ls			
39 Discard chipped pl					
42 Clean inside cabin	ets where _l	plates are stored	<u>d</u>		
39 Store coffee cups	separate ar	nd not in cabinet	t with chemicals		
10/33 Dishwasher not sanitiz	ing . Sanitize	r completely out. W	/ill change out sani sour	ce and re-wash dist	nes
29 Need chemical tes	t strips				
All food cooked in main	kitchen, transp	oorted covered/ held	hot in reach in hot holding	g unit (not on at insp	ection)
Food to be held ho	t holding a	t 135+F			
Only beer and sod	a in reach i	n cooler			
Received by:		Print:	N. C.	Title: Person In Charge	e/ Owner
(signature) Blake Nokziger	;	⊢ Blak	e Nofziger		
Inspected by:		Print:			
Blake Nofziger Inspected by: (signature) Christy Con	rtez, RS	5 ∣ Christ	y Cortez, RS	Samples: Y N	# collected