Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V V	Vomit clean up
<u>~</u>	Employee health

Da 6 /		3/2	202	21		Time out: 1:05		FS-9							Est. Type	Risk Category	Page 1	of <u>2</u>
						2-Follow U		3-Compla	_	4-	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE
R	Establishment Name: RGAC-Warming Kitchen Physical Address: Contact/Owner N Pest control:					Name:				La		* Number of Repeat Violati ✓ Number of Violations CO	ns COS:		Λ/Δ			
Ro	Rockwall, TX on main insp							Hood Grease n/a on mai			on	ma	e trap : Fain insp	Follow-up: Yes V 10/8				
Ma	ark ti	Com he ap	plia prop	ice S riate	tatus: Out = not in comp points in the OUT box for ea	pliance IN = in one ach numbered it	compliar em	nce NO Mark '	O = not ✓'a ch			NA appr	= no opriat	t ap	plicable COS = corrected on si x for IN, NO, NA, COS Mark	te \mathbf{R} = repeat vio	lation W-V e box for R	Watch
Co		iamaa	Ctor	****	Priori	ty Items (3	Points) violations	Requi	_					ve Action not to exceed 3 days	S		
O U						R	Compliance Status					yee Health		R				
1	~			5	1. Proper cooling time and temperature					1	12. Management, food employees and condition knowledge, responsibilities, and reporting					employees;		
3					2. Proper Cold Holding temperature(41°F/ 45°F)					\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth				
F		3. Proper Hot Holding temperature(135°F)				Н		Preventing Contamination by Han-					ds					
		~			Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves Gloves USEC				y washed/ Gloves u	sed properly			
	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					& records							Highly Suscep	otible Populations				
					Appr	roved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when req		ered	
	7. Food and ice obtained from approved sour good condition, safe, and unadulterated; para destruction BeneKeith/Sysco				parasite								Che	emicals				
	~		8. Food Received at proper temperature						~		T		17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fru	its		
		check at receipt Protection from Contamination							18. Toxic substances properly identified, stored and					d used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing				Plumbing				
	~				10. Food contact surfaces Sanitized at pp			aned and		3				i	19. Water from approved sourc backflow device	e; Plumbing installe	ed; proper	
	~	11. Proper disposition of returned, previously served or reconditioned						~				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper				
					Prior	rity Founda	tion It	ems (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration of	f Knowledge/	Person	nel	R	U T	N	N O	A	C O S	Food Temperature	Control/ Identific	ation	R
	~				21. Person in charge prese and perform duties/ Certif 3						~				27. Proper cooling method used Maintain Product Temperature	l; Equipment Adec	quate to	
	~				22. Food Handler/ no unat	uthorized perso	ons/ pers	sonnel			~				28. Proper Date Marking and di			
					Safe Water, Record L	lkeeping and I Labeling	Food Pa	ckage			<				29. Thermometers provided, ac Thermal test strips best to have therm	curate, and calibrat		/
	~				23. Hot and Cold Water a										DOGL TO HAVE THEFT	nometer in I	kitchen	
	~					ıvailable; adeqı	ate pres	ssure, safe							Permit Requirement, l			
					24. Required records avail destruction); Packaged Fo	ilable (shellstoo					~				30. Food Establishment Perm	Prerequisite for O	peration	ted)
					destruction); Packaged Fo	ilable (shellstoo ood labeled	ck tags;	parasite			~				30. Food Establishment Perm 12/31/2021	Prerequisite for Opinit (Current/insp re	peration port sign pos	sted)
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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)

	ment Name: C-Warming Kitchen	Physical A	Address: Champions	City/State: Rockwa	all, 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				
2 doo	r cooler/tartar sauce	58									
2 000	- COOICI/tartar Sauce										
С	up of soup	58									
	l l										
		OF	SSERVATIONS AND CO	ORRECTIVE ACTIO	NS						
Item	AN INSPECTION OF YOUR ES					HE CONDITIONS OBSE	RVED AND				
Number	NOTED BELOW:										
	hand sink 128 F										
	3 comp sink 130 F										
	dishwasher 100 ppi	m bleac	h								
19	Need air gap under										
	Kitchen not current			ods. etc. Us	ed for si	pecial events o	nlv				
45											
2	Clean floors, little food debris 2 door cooler not cold holding at 41 or below. Must not use for any TCS foods until repaired. Discarded cup of soup and tartar sauce at 58.6										
	Only beer/wine in cooler after discarding sauce and soup										
32				ice and soup							
	Seal exposed wood			- d/f d - d - b:-							
42	Clean inside cabine										
W	Discussed having a thermo in warming kitchen. They do have one in main kitchen.										
42	Clean carts/some for		ris								
	Gloves used/on site) .									
Received	•		Print:		_	Title: Person In Charg	e/ Owner				
(signature)	Steve Maldonado	1	Steve	e Maldona	ado l	Manage	۲				
Inspected	Steve Maldonado 1 by: Christy Cov		Print:				•				
(signature)	Christy Con	tez 1	RS Chrie	ty Cortez,	RS						
	J. 1. 2029 231	0, 1		.,		Samples: Y N	# collected				