	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
Date: Time in: Time out: License/Permit # 6/14/2023 1:15 2:30 FS-9180													Est. Type Risk Category Page <u>1</u> of <u>2</u>	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🛄 3-Compla								4-I1	nves	tiga	tior	1	5-CO/Construction 6-Other TOTAL/SCOR	E				
Establishment Name: Contact/Owner N Rockwall Golf & Athletic Club Nineteen							lame	:						* Number of Repeat Violations: ✓ Number of Violations COS:	r			
Physical Address: Pest control : 2600 Champion Dr Rockwall, TX to provide									Hood pr		de	Gi to	reas prc	se trap : Follow-up: Yes / 15/85/E	C			
Compliance Status: Out = not in compliance IN = in compliance NO							ot obs	serve	ed	NA	. = n	ot ap	upplicable $COS = corrected on site R = repeat violation W-Watch$	1				
Mark the appropriate points in the OUT box for each numbered item Mark '\' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Co O U	Compliance Status Time and Temperature for Food Safety 0 I N N C							_	Compli O I U N		nce Stat		tus C O					
T	1	0	А	š	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T		0	12. Management, food employees and conditional employees;						
	~									~	knowledge, responsibilities, and reporting							
3					2. Proper Cold Holding temperature(41°F/ 45°F)					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				3		14. Hands cleaned and properly washed/ Gloves used properly	_						
		~			5. Proper reheating procedure for hot holding (165' Hours)	°F 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		_		-					_			
	~							Highly Susceptible Population 16. Pasteurized foods used; prohibited food not						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source					~			Pasteurized eggs used when required					
	۲	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction												Chemicals				
		destruction BeneKeith/Sysco 8. Food Received at proper temperature							T	-				17. Food additives; approved and properly stored; Washing Fruits				
	~									~				& Vegetables water only				
	Protection from Contamination							3 18. Toxic substances properly identified, stor						18. Toxic substances properly identified, stored and used				
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing						Water/ Plumbing				
	1				10. Food contact surfaces and Returnables ; Cleane Sanitized at <u>200</u> ppm/temperature	ed and			,	~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously server reconditioned discarded	ed or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
	I	Priority Foundation Items (2 Po				ns (2 Poi	ints) R) viol	latio	ons i	Req N	uire N	Cor C		R			
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel				U T	N	0	A	o s	Food Temperature Control/ Identification	A			
	~				21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager/ Poste				2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	6 22. Food Handler/ no unauthorized persons/ personnel				nnel				~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital						
	~	23. Hot and Cold Water available; adequate pressure, safe			re, safe								Permit Requirement, Prerequisite for Operation	Operation				
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					,	~			30. Food Establishment Permit (Current/insp report sign posted)	nsp report sign posted)				
			Conformance with Approved Procedures						L					Utensils, Equipment, and Vending				
	~			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				١	W					31. Adequate handwashing facilities: Accessible and properly supplied, used				
		Consumer Advisory								~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerger					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Core Items (1 Point) Violations Require Corrective				Actio R	on N	lot t	to Exceed 90 Da										
U T	I N	N O	N A	C O S	Prevention of Food Contamination		ĸ		U T	N	0	A	o s	Food Identification	R			
1					34. No Evidence of Insect contamination, rodent/or animals					~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacc	o use								Physical Facilities				
1					36. Wiping Cloths; properly used and stored			ŀ	1					42. Non-Food Contact surfaces clean				
L	~				37. Environmental contamination					~				43. Adequate ventilation and lighting; designated areas used				
	38. Approved thawing method							Ļ		~				44. Garbage and Refuse properly disposed; facilities maintained				
	Proper Use of Utensils				torad		ŀ	1					45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean					
	~	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				torea,				~				40. Tonet racinities; properly constructed, supplied, and clean				
	~				40. Single-service & single-use articles; properly st and used	tored				~				47. Other Violations				

1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Blake Nofziger	^{Print:} Blake Nofziger	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: I Golf & Athletic Club Nineteen	Physical A 2600	Champion Dr	City/State: License/Permit # Pa.				<u>2</u> of <u>2</u>					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion		Temp F					
		-		_				-					
steam	wells/rice	41	grill drawers/chicken	72	reach in freezer ambient			12					
	beans	41	beef	41	fry cold top/raw chicker			39					
	gravy	41	cheese	41	calamari			41					
p	ulled pork	41	shrimp	41	dessert reach in cooler/cheescake			46					
Pizza	a cold top/cheese	41	cold top/pico	41	milk/pico			52/50					
	shrimp	41	diced tomatoes	41	WIC/beans/rice			41/41					
	hummus	41	ham/turkey	41/41				41/41/41					
drav	vers/pasta/pasta	41/41	under/wings/picc	41/41				6					
OBSERVATIONS AND CORRECTIVE ACTIONS													
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Hand sink equipped with soap and paper towels. Hot water at 122F. Need to post employee health poster.												
14	Must use gloved for ready to eat foods and prep of ready to eat foods												
27	Chicken cooked and diced 1.5 hours ago. Moved to sheet pan and placed in WIC as still within 2 hrs to 70 then 4 hours to 41F or below												
45	Maintenance to ceiling/hanging plaster												
42	No sticker for vent hood cleaning. Refer to fire/lots of buildup under hood vents (were off to clean them)												
	Refer to fire												
	Dishwasher sanitizing at 100 ppm chlorine sanitizer												
	3 comp sink 127 F												
W	Sani buckets at 200 ppm quats Keep back hand sink accessible/avoid blocking												
vv	Back hand sink 126												
18	Label all spray bott		opeu										
34	Flies	63											
0-1		oler is ol	d. Needs to cold hold at	411 or b	elow C	Consider replaci	na						
2			cooler as unknown amo										
W			k in WIC for cooling pre			<u></u>							
	· · ·		ow for proper circulation and			top/not under cold	l food	s					
36	Store wiping cloths	in sani l	ouckets										
45	Need to clean floors	s, foods	debris. to clean walls a	as well									
42	To clean in/around/on equipment												
Received (signature)	•		Blake N	lofzi		Title: Person In Charge/ Manager							
Inspected (signature)	Blake Nofziger ^{Thy:} Chrísty Cov	tez, 1	RS Christy C	ortez,	-		t collect	ed					
Form EH-06	5 (Revised 09-2015)	-	1										