

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>6/14/2023</b>	Time in: <b>2:30</b>	Time out: <b>3:15</b>	License/Permit # <b>FS-9169</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Rockwall Golf &amp; Athletic Snack/Bar</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>17/83/B</b>
Physical Address: <b>2600 Champion Dr Rockwall, TX</b>		✓ Number of Violations COS: _____	
Pest control : to provide		Hood n/a	Grease trap : to provide
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
	✓					<b>Chemicals</b>					
	✓						✓				
	✓						✓				
	✓					<b>Water/ Plumbing</b>					
3				✓		3					
	✓						✓				

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓					W					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>							✓				
	✓					2					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
1							✓				

1st followup if free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Blake Nofziger</i>	Print: <b>Blake Nofziger</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Golf & Athletic Snack/Bar	Physical Address: 2600 Champions Dr	City/State: Rockwall, TX	License/Permit # FS-9169	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
reach in cooler/turkey sandwich	41				
glass front cooler	41				
glass front cooler	41				
glass front cooler	40				
hot dogs on roller	146/154				
bar cooler ambient	38				
bar cooler ambient	35				
bar cooler ambient	36				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Snack Bar (Pub) Back hand sink 100F equipped
	Gloves on site
	Rolling ice bin emptied nightly
39/10	Need to clean bar utensils/ store clean
42	Clean behind bar/window/spider webs and egg nests
10	Sani bucket not setup. COS to 200 ppm quats
29	Need chemical test strips for chlorine (dishwasher) and quats for sanitizer bucket
	Beer taps are cleaned and maintained by supplier
	Margarita machines broken down and cleaned weekly or when empty
40	Unsleeved straws to be stored behind bar/not on counter in middle of dining room (downstairs)
	Main Bar
19	Hand sink plumbing not draining to a drain/water goes all over the floor making it un-useable
31	Must have a designated hand sink/can use a bucket for dump and use dump sink as hand sink until repaired
	To empty dumb bucket ever 2-3 hours
10/33	Dishwasher not sanitizing/COS by priming and cleaning out food debris and straws inside
	Keep dishwasher clear of food and straws to ensure proper wash cycle
29	Need chemical test strips
40	Remove un-sleeved cocktail straws from bar top/to be handled by non mouth part only by bartenders
34	Some fruit flies
45	To clean walls and under equipment
42	Clean in/around/on equipment and inside coolers

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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