Followup fee of																	
	\$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second																
First Followup Allergy policy Vomit clean up																	
City of Rockwall Employee health																	
				ermit # 004097				CPFM 2	Food handlers 6	Page $\underline{1}$ of $\underline{1}$	1						
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Comple				aint 4-Investigation			atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE					
Establishment Name: Contact/Owner N XGolf Paul Copioli						Name:						Vumber of Repeat Violations: Vumber of Violations COS:			00/1		
Physical Address: 2455 Ridge Rd #155 Rockwall, T Latin Pest Control 11/23						23	Hood Grease trap :/ waste oil N/A Grease Monkey						Follow-up: Yes		A		
		Com	plia	ice S	tatus: Out = not in co	ompliance IN = in compl	iance N	$\mathbf{O} = \mathbf{no}$							site \mathbf{R} = repeat vio		ch
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											C 00X 101 K						
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O					R		Compl D I J N	lianc N O	e Sta N A	tus C O	Emp	loyee Health		R			
Т				A S (F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т				s	12. Management, food emplo	yees and conditional	employees;	-	
							~				knowledge, responsibilities, and reporting						
3	2. Proper Cold Holding temperature(41°F/ 45°F) See					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
				3. Proper Hot Holding			<u> </u>	<u> </u>	I	I	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)					~				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							<u> </u>	<u> </u>	<u> </u>		Gloves used					
	•						-				T	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		-			
						oproved Source				~				Pasteurized eggs used when r	equired		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods									С			
	~				8. Food Received at pro	oper temperature				~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
_					<u> </u>	n from Contamination	1		_				-	18. Toxic substances properly	v identified, stored ar	d used	
					9. Food Separated & pr	rotected, prevented dur				<u> </u>					(m)		-
	V				preparation, storage, di 10. Food contact surfac		lanad and						1		er/ Plumbing		
3					Sanitized at <u>??</u>	ppm/temperature	leaned and			~				19. Water from approved sou backflow device City approved	rce; Plumbing instan	ed, proper	
	 11. Proper disposition of returned, previously served or reconditioned Discard immediately 					~				20. Approved Sewage/Waster disposal	water Disposal Syste	m, proper	-				
								oints)	viola	tions	Req	uire	e Coi	rrective Action within 10 day	\$		1
O U T	0 I N N C U N O A O Demonstration of Knowledge/Personnel			R		JN	N O	N A	C O S	Food Temperatu	re Control/ Identific	ation	R				
	~			S	21. Person in charge pr and perform duties/ Ce 2				_			~	3	27. Proper cooling method us Maintain Product Temperatur	ed; Equipment Ade	quate to	Γ
	~			22. Food Handler/ no u			~				28. Proper Date Marking and Great date labels						
					Safe Water, Reco		2					29. Thermometers provided, a Thermal test strips					
_					23. Hot and Cold Wate					<u> </u>	<u> </u>	Digital thermo an Permit Requirement		•	-		
	-				Good pressu 24. Required records a	vailable (shellstock tag	s; parasite						[30. Food Establishment Per	mit/Inspection Curr	-	-
	destruction); Packaged Food labeled Commerical Conformance with Approved Procedures				~				Posted & current								
					25. Compliance with V	ariance, Specialized P	rocess, and							31. Adequate handwashing fa	ipment, and Vendin cilities: Accessible a	0	
2					HACCP plan; Variance processing methods; m WIF at 31, th	anufacturer instruction				~				Equipped with po	oster		
						Isumer Advisory				~	,			32. Food and Non-food Conta designed, constructed, and us		e, properly	
	~				26. Posting of Consum foods (Disclosure/Rem Ingredients upon re	inder/Buffet Plate)/ Al				~				33. Warewashing Facilities; i Service sink or curb cleaning Dishwasher conf	facility provided		
0	Ι	N	N	С	Core Items (1 Poin	nt) Violations Requi	re Corrective	e Actio	on No		Exce N	ed 9 N	<i>0 Da</i> [С	tys or Next Inspection , Whic	hever Comes First		R
U T	N	0	A	0 S		of Food Contamination	-		U T		0	Α	O S		Identification		
_	/				34. No Evidence of Ins animals35. Personal Cleanlines	,		\parallel		~				41.Original container labeling			
	/				35. Personal Cleanines		Jucco use	\parallel		-				Physi 42. Non-Food Contact surface	es clean		
┡	V				Stored in solut 37. Environmental con	tion		+	┝	 	<u> </u>		<u> </u>	43. Adequate ventilation and		areas used	-
	v	-			38. Approved thawing Refrigerator			+			,		-	44. Garbage and Refuse prop			+
-	•					er Use of Utensils			┝	v v	-		┝	45. Physical facilities installe	J I <i>i</i>		+
_					39. Utensils, equipmen	t, & linens; properly us		H	┢		-			46. Toilet Facilities; properly	constructed, supplied	d, and clean	+
	~				dried, & handled/ In us			Ц		~				47 Other Walston			
	~				40. Single-service & si and used	ngie-use articles; prope	my stored				~			47. Other Violations N/a			
L								1		<u> </u>	1	I	1	I			_

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Laura Frey	Print: Laura Frey	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishi X Golf	nent Name:	Physical A 2455 F	^{ddress:} Ridge Rd #115	City/State: Rockwall, Tx		License/Permit # Page <u>1</u> of <u>2</u> FS-0004097				
Idams /I a a	-4	T	TEMPERATURE OBSERVA		1 () 1 ()		T			
Item/Loc Bottle		Temp	Item/Location	Temp	Item/Locatio)n	Temp			
Dottle		40	UR fridge	36						
	Keg Cooler	42	Marinara Sauce	37						
	WIC amb	44	Ranch	38						
	Whole tomatoe	44	UR Freezer	7						
Pic	kles as reference	44	All items htt							
	WIF	31	Prep cooler							
Items	are in thawing stage		Slice Tom/queso	38/38						
			Marinara	38						
T			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTEN F	TION IS DIREC	CTED TO THE	E CONDITIONS OBSERVE	ED AND			
	Bar Dishwasher confirmed 100ppm									
	Using alcohol caps overnight, no draft plugs									
29	3comp sink not setup 110 ecolab sink and surface cleaner/sani no test strips									
	Kitchen dishwasher c	onfirmed	l surface temp 160							
10	Need test strips for ed	colab sin	k and surface sani							
10	Ice machine has mole	d inside b	ourn all ice, W/R/S entire	ice hoppe	er					
	Kitchen hand sink equipped greater than 104									
	Paper towel roll stored									
	Hand sinks in kitchen	& bar equ	upped greater than 100							
	Hand sinks in kitchen & bar equipped greater than 100 Restrooms equipped greater than 105									
2	WIC amb temp 44, let	tuce slice	e cheese and queso in dar	nger zone,	will disca	rd within 4hours				
25			wing stage, not following n				ozen			
	-									
Received (signature)	^{by:} See abov	/e	See ab	See above			wner			
Inspected (signature)	l by:	<i>a</i>	Print:	J I I:II						
	5 (Revised 09-2015)	H	Richard		5	Samples: Y N # c	ollected			