Followup fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

7/1/24			l				4097			_		2 2	6	Page <b>1</b> of <b>1</b>	-				
Purpose of Inspection Establishment Name												tion		5-CO/Construction  Number of Repeat Viola	6-Other TOTAL/SCO		C		
XGolf Paul Copioli										х 					✓ Number of Violations Co	os:	3/97/A		
Physical Address: 2455 Ridge Rd #155 Rockwall, T Latin Pest Control 6/1.								6/14/24	H/24 N/						e trap :/ waste oil Monkey	Follow-up: Yes ✓ No ☐	3/3///		
Ma	ırk tl	Com	plia	nce S	<b>Out</b> = not in corpoints in the <b>OUT</b> box for	mpliance IN = in c	compliance em Ma	<b>NO</b> = ark '√' a							plicable COS = corrected on sox for IN, NO, NA, COS Mar	site <b>R</b> = repeat vio	plation W= Watch te box for R		
										e Im	ımed	iate	Corr	ecti	ive Action not to exceed 3 day				
O U	mpn I N	N O A O Time and Temperature for Food Safety			R		O U		N O	A	C O	Emplo	I	R					
Т	(F = degrees Fahrenheit)  1. Proper cooling time and temperature						T				S	12. Management, food employ		employees;					
		•			2. Proper Cold Holding temperature(41°F/ 45°F)						~				knowledge, responsibilities, ar  13. Proper use of restriction ar		charge from		
	~	✓ See								~				eyes, nose, and mouth	ia exercision, 110 dis-	charge from			
		/			3. Proper Hot Holding temperature(135°F)										Preventing Con	ntamination by Han	nds		
		<b>/</b>			4. Proper cooking time and temperature						•				14. Hands cleaned and proper				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with alternate method properly follo <b>Gloves</b>				
	<b>/</b>				6. Time as a Public Health Control; procedures & records			ds								eptible Populations			
*					Approved Source						/		$\top$		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in								1		N/A				
					good condition, safe, and unadulterated; parasite destruction BEK  8. Food Received at proper temperature Checking										Chemicals  17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water				
											/								
		Protection from Contamination							18. Toxic substances properly identified, stored				identified, stored an	nd used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							•			Water	r/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						~			+	19. Water from approved source backflow device City approved	ce; Plumbing install	ed; proper		
	11. Proper disposition of returned, previously served or reconditioned Discard						~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper						
0	T	N	N	С	Pri	ority Foundat	tion Items (2		•	_		_			rective Action within 10 days	,	ī	R	
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishn X Golf	nent Name:	Physical A	Ridge Rd #115	City/State: Rockwal	l, Tx	License/Permit # FS-0004097	Page <u>1</u> of <u>1</u>					
tem/Loca	ation	Temp	TEMPERATURE OBSERVA  Item/Location	TIONS Temp	Item/Loc	eation	Tem					
	Cooler	1		Temp	Tichi Loc	auon	Tem					
		44	Prep cooler									
	Keg Cooler	45	Slice Tom	39								
	WIC amb	36	Slice cheese	39								
Whole tomatoe		39	Marinara	39								
Slic	Slice cheddar cheese		Spiny artichoke dip	39								
	WIF htt	5.8										
			BSERVATIONS AND CORRECTI	VE ACTIO	NIC							
tem	AN INSPECTION OF YOUR E					THE CONDITIONS OBSERVE	D AND					
Number	AN INDITECTION OF TOOK ESTABLISHMENT HAS BEEN MADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Bar Dishwasher conf	irmed 10	00ppm									
	Using alcohol caps o	vernight	no draft plugs									
	3comp sink not setur	o, 116 us	ing Exolab sink and surfac	ce cleane	er within	n range, strips curre	nt					
	Kitchen dishwasher	confirme	d surface temp 160									
	Hand sinks equipped, greater than 104 throughout kitchen											
	Ice machines look great, no slime or mold present											
	Hand sinks equipped greater than 104 throughout kitchen											
32												
42												
	Restrooms equipped greater than 105											
	Bar hand sink greater											
	Draft lines cleaned we											
	Utensils cleaned hour											
		. <u>,</u>										
	_		1 = .			T						
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charge/ Ov	vner					
Inspected (signature)	l by:	9	> Richard	4 Hill								