

Retail Food Establishment Inspection Report

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

Date: 6/27/2025	Time in: 2:13	Time out: 3:10	License/Permit # FS-9366	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: RGAC-Warming Kitchen			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2600 Champions Rockwall, TX			Pest control : Ecolab/monthly	Hood n/a	Grease trap : Dar Pro/5-2025	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 6	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓	✓			46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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

Form EH-06 (Revised 09-2015)

Establishment Name: RGAC-Warming Kitchen		Physical Address: 2600 Champions		City/State: Rockwall, TX		License/Permit # FS-9366		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
ice cream freezer		-2	2 door cooler		37				
wings on ice slurry		61-92	under counter cooler		34				
on ice /ham		32							
steam wells/chicken		140							
chile		156							
hot dogs on rollers hot holding		141							
reach in cooler/all TCS		46-50							
2 door cooler ambient		35							
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:								
	Hand sink 136F equipped								
	3 comp sink 126F								
10/33	Dishwasher not sanitizing at 100ppm chlorine/no sani hooked up to machine								
	Can use 3 comp sink until fixed/working by end of inspection								
	Using quats tabs for sanitizer								
18	Sani buckets setup far too strong/using a whole tab/instead use 1/4 to 1/2 tab								
	Test strips on site/current, quats and chlorine								
	Gloves used for prep and RTE								
27	Wings made an hour previous/in ice slurry but not up to product level/moved to more shallow metal pans and to freezer								
	2 hours to 70F then 4 hours to 41F or below								
34	Flies/to address								
32	To clean cutting boards where discolored/ scored								
45	To clean floors and under equipment								
32	To address chipped wood/exposed wood cabinets								
W	All personal in kitchen to have food handlers license/employees								
2	Will move all TCS to new 2 door cooler and whole veggies to single door reach in cooler (as not TCS)								
	Old single door reach in cooler to be replaced/ years of temp abuse								
	Rolling ice bin emptied nightly								
35	No screw tops for employee drinks/use a cup with lid and straw instead/ store low and separate								
	No cooking here/just prep and some storage in coolers								
	All dishes washed in dishwasher								
29	Need metal stem thermo								
42	To clean in/around/on equipment and hot holding units								
Received by: (signature) <i>Juan Cabrera</i>			Print: Juan Cabrera			Title: Person In Charge/ Owner			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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