

# Retail Food Establishment Inspection Report

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

Date: <b>12/10/2025</b>	Time in: <b>1:00</b>	Time out: <b>2:02</b>	License/Permit # <b>FS-9366</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input 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							<b>TOTAL/SCORE</b>
Establishment Name: <b>RGAC Warming Kitchen</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>26/74/C</b>
Physical Address: <b>2600 Champions Rockwall, TX</b>			Pest control : to email	Hood n/a	Grease trap : to email	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>3</b>						✓					
<b>3</b>						<b>Preventing Contamination by Hands</b>					
	✓					<b>3</b>					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓					✓					
	✓					✓					
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
<b>3</b>						✓					
	✓					✓					

### 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>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>2</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					<b>2</b>					
<b>Consumer Advisory</b>						<b>2</b>					
	✓					<b>2</b>					

### 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>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓					✓					
	✓					✓					

Received by: (signature) <i>Juan Cabrera</i>	Print: <b>Juan Cabrera</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: <b>RGAC Warming Kitchen</b>	Physical Address: <b>2600 Champions</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9366</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot dogs on rollers/	121-127	2 door reach in drink cooler	<b>33</b>		
steam wells/chile	<b>180</b>	ice cream freezer	<b>-6</b>		
soup	<b>182</b>				
2 door reach in cooler/shredded cheese	<b>41</b>				
cut melon	<b>42</b>				
reach in cooler/hot dogs	<b>72</b>				
cut melon	<b>41</b>				
ham/turkey	<b>41/41</b>				

**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:
31/14	Hand sink/only hot water at 139F/cold water not working/must repair for use/have been using 3 comp sink which only has a sprayer hose/no spigot
!	COS by turning on cold water under sink
	3 comp sink 125F
10	Need to clean and sanitize ice deflector panel/pink slime forming
10/33	Dishwasher not sanitizing/ no idea what chemical is hooked up to machine/looks like quat mixed with something else
18	Chemicals not labeled/ MUST not mix chemicals/bleach and quat cannot be used in conjunction!
3	Hot dogs on rollers/on back rollers, moved to front and reached 168F within 10 minutes/do not hot hold hot dogs on back rollers
32	Cutting boards to be replaced where badly scored/discolored
36	Need to store wiping cloths in sani buckets, not on counter dirty
W	Reminder to have certified food manager on duty during prep and service
42	To clean inside wood cabinets/ food debris
32/45	To address broken cabinets, exposed wood
2	Hot dogs in reach in cooler were out on counter/discarded as unclear how long out of temp
29	Need quats test strips, and chlorine test strips (expired 6/2025)
10	No sani bucket setup at inspection/ COS to 200ppm quats
	Using quat tabs for sanitizer
	Will have to use 3 comp sink for warewashing until dishwahser repaired
	Rolling ice bin drained daily
	4 certified food managers/8 food handlers
	Digital thermo
	All cooking is done in food trailer/just hot holding and some prep
45/42	To clean floors and in/around/on equipment

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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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