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

	ate: <b>0</b> /	15	5/2	24	Time in: <b>8:30</b>	Time out: 9:10	FS-0			40				CPFM	Food handlers	Page 1 of 2	<u>2</u>
Pu	ırpo	se of	f Ins	spec	tion: 1-Routine	2-Follow Up	3-Complai	int	4	-Inve		ation	1	5-CO/Construction	6-Other	TOTAL/SCOR	RE
	tabli u by				ne:		ntact/Owner N ndon Proct		:					Number of Repeat Violat  Number of Violations CO	tions: OS:	0// 00/	_
Ph	ysic	al A	ddre	ess:		Pest con	itrol :			ood					Follow-up: Yes	0/100/	A
260					Or Rockwall, Tx  Status: Out = not in co	ExoLab 9		<b>)</b> = no	N/a ot obse		N	٠		1/2/23 1000g Plicable COS = corrected on significant COS	No R = repeat vio	olation W-Watel	h
Ma					points in the OUT box for	r each numbered item	Mark '	√' a c	checkn	nark in	appı	opria	te bo	ox for IN, NO, NA, COS Mark	k an 🗙 in appropriat	e box for R	11
	mpli				Prio	ority Items (5 Pom	us) violations	ĹĴ	(	Compl	iance	e Stat	tus	ive Action not to exceed 3 days	S		
O U T	I N	N O	N A	C O S		nperature for Food Sa legrees Fahrenheit)	afety	R	τ	Ο I U N Γ		N A	C O S	Emplo	yee Health		R
			<b>✓</b>		1. Proper cooling time No leftovers	•				/			5	12. Management, food employe knowledge, responsibilities, an		employees;	
	/				2. Proper Cold Holding	g temperature(41°F/ 45°	°F)			/				13. Proper use of restriction and eyes, nose, and mouth		charge from	
					3. Proper Hot Holding	temperature(135°F)								Employee Health form	n posted tamination by Han	. J.	
	•				4. Proper cooking time	and temperature								14. Hands cleaned and properl			
	•				5. Proper reheating pro		(165°F in 2			<b>/</b>				15. No bare hand contact with	ready to eat foods o	or approved	
			<b>/</b>		Hours)		`							alternate method properly follo Gloves	owed (APPROVED	) Y <sub>.</sub> <sub>.</sub> N <sub>.</sub> <sub>.</sub> )	
	/				6. Time as a Public Hea	alth Control; procedure	es & records								ptible Populations		
						proved Source				<b>'</b>				16. Pasteurized foods used; pro Pasteurized eggs used when red Eggs		fered	
	~				7. Food and ice obtaine good condition, safe, and destruction BEK									Ch	emicals		
	~				8. Food Received at pro Checking	oper temperature				~				17. Food additives; approved a & Vegetables Water	nd properly stored;	Washing Fruits	
	l				Protection	n from Contamination	ı			/				18. Toxic substances properly i	identified, stored an	id used	
	/				9. Food Separated & pr preparation, storage, di	· *	ing food							Water	/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_		leaned and			~			ł	19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
					11. Proper disposition of		served or						Ī	City approved  20. Approved Sewage/Wastew	ater Disposal System	m, proper	
	V					eturns				~				disposal			
							T. (2.D.						~				
O U T	I N	N O	N A	C O S		iority Foundation n of Knowledge/Perso		ints) R	) U	tions D I U N	Req N O	n N A	C C O S	rective Action within 10 days Food Temperature	e Control/ Identific	eation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Di 1 A	G:	ty/State:		License/Permit #	Dans O of O					
Tru by Hilton	Physical A		iy/State: lockwal	I, Tx	FS-0001040	Page <u>2</u> of <u>2</u>					
	1_	TEMPERATURE OBSERVATI		1							
Item/Location Breakfast cooler	Temp	Item/Location	4.7	Item/Loca	tion	Temp					
		33 Freezer #1 htt 34/34 Refrigerator #2									
Milk/yogurt –											
Eggs	170	Yogurt	39								
Sausage	168	Refrigerator #3	36								
Oatmeal	147	Milk	36								
Eggs in microwave	201	Cream Cheese	39								
Freezer #4 htt	6.3	Beverage cooler non tcs	66								
Lobby freezer	N/a	Beverage cooler alcohol	45								
_		SERVATIONS AND CORRECTIVE				•					
Number AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTION F	ON IS DIRE	CTED TO T	HE CONDITIONS OBSER	VED AND					
Restrooms equipped of	greater th	an 112 in each room									
Hand sink equipped to	emp grea	ter than 109									
· · · · · · · · · · · · · · · · · · ·		ng ecolab sink&surface clea			ips current						
Ecolab sink & surface	sanitizer	tested with required range,	strips cu	ırrent							
Using disposable cutle	ery and p	ates									
Washing fruits with wa	ater, now	wrapping apples individually	with Sa	ran wrap	)						
	No longer using skim/milk for coffee, now using shelf stable creamers										
<u> </u>	Pancake machine inoperable during inspection, sign posted										
Lobby freezer inopera		•									
New allergen poster n Using yellow digital th											
Sign posted for buffet											
ŭ '		eaner & disinfectant on gues	t tahles	chairs e	etc. not on any foo	d surfaces					
		manufacturer with labels on		CHAIIS	ito. Hot on any loo	<u>u suriaces</u>					
		ays, 7-10am Saturday & Sur									
		,									
Received by:		Print:			Title: Person In Charge/	Owner					
See abov	/e	See abo	ve								
Inspected by:	ST.	Richard Richard	Hill		Samples: Y N #	# collected					