

Each Followup
 Cost \$50.00
 After First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/31/24	Time in: 9:20	Time out: 12:30	License/Permit # FS-8803	CPFM 5	Food handlers All	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Hilton Main Bar, Banquet	Contact/Owner Name: Driftwood	Number of Repeat Violations: <input checked="" type="checkbox"/>	Number of Violations COS: <input type="checkbox"/>	6/94/A
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Physical Address: 2055 Summer Lee Dr Rockwall, TX	Pest control : Regions Pest bi-weekly	Hood N/a	Grease trap / waste oil Southwaste 9/5/24 2000g	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Proper Use of Utensils					
2						✓					
						✓					

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
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
	✓					1					
		✓				1					★
Proper Use of Utensils						Other Violations					
	✓					✓					
	✓								✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Peter Andinoc	Print: Peter Andinoc	Title: Person In Charge/ Owner Chef
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hilton Main Bar & Banquet	Physical Address: 2055 Summer Lee Dr	City/State: Rockwall, Tx	License/Permit # FS-8803	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Glassware fridge	36				
Beer fridge	38				
Mixes cooler	36				
Olives as reference	38				
Conference WIC	38				
Fridge 1	39				
Fridge 2	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: all temperatures are taken in F
	Soaking soda guns in sani overnight
	Handsink equipped 110
	Using draft beer plugs
	Dishwasher confirmed 100ppm
	Floors and drains are clean under equipment, good job
45	Grout lines are dirty and trapped food particles. Floor grout needs to be repointed.
	Napkins and straws are behind bar to prevent customers grabbing them
	All drinkware stored upside down on bar mats
26	Menu does NOT contains consumer advisory for undercook/raw foods and allergies
42	Minor detail cleaning in bottom of bottle beer coolers
	Buffet sign to use clean plate every visit present
	Top Plate inverted during no use
	Sneeze guards in place, bar mats used to store inverted glassware
	All light fixtures have a plastic covering on light bulb to prevent shattering
	Reach in refrigerator 1, conference amp 39, no tcs foods stored
	Reach in refrigerator 2, conference amb 35, no tcs foods stored
	Interior doors to dumpster area have newly installed door sweeps to close gaps
44	Dumpster area looks great, minor cleaning on top of spent grease container
	Receiving dock doors look great, no gaps
45	Missing a few button covers in conference wic
43	2 burned out light bulbs in conference wic
45	Floor grout low trapping food particles, time to repoint floor grout
	Confirmed air gap at ice machine in conference area
	Conference hand sink equipped, temp greater than 105
W	Health permit not posted in public view, Need to post

Received by: (signature) See Above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Richard Hill	Samples: Y N # collected

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