					vup										г				
	Cost \$50.00 Retail Food Establishment Inspection Report																		
Aft	er	۲I	rsi	[]-	ollowup				~i+		`t	Do			/oll		Vomit cle	ean up	
D	ate:				Time in:	Time out	:	License/F			Л	NU		n vv		PFM	Food handlers	e health	
10/31/24 9:20 12:30 FS-8						803						5 All		Page <u>1</u> of <u>2</u>					
Purpose of Inspection: I-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N Contact/Owner N Contact/Owner N									atio	n	5-CO/Construction	struction 6-Other of Repeat Violations:		TOTAL/SCORE					
Hilton Main Bar, Banquet Driftwood											rang	✓ Number of Violations COS:		OS: Follow-up: Yes	- 6/94/A				
Physical Address: 2055 Summer Lee Dr Rockwall, Regions Pest bi-weekly												waste 9/5/24 2000g							
М	Mark the appropriate points in the OUT box for each numbered item Mark '																k an 🗙 in appropriat		ch
Compliance Status								Ĺ	courrective Action not to exceed 3 days Compliance Status										
O U T	I N	I N N C Time and Temperature for Food Safety				R	1	O I U N T		N A	C O S		Empl	oyee Health		R			
		I. Proper cooling time and temperature						V				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
		2. Proper Cold Holding temperature(41°F/ 45°F)												nd exclusion; No dise	charge from				
	~	2 Proper Het Helding temperature(125°E)					_	r				eyes, nose, and more Health employ							
		3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature						T.		1		Preve							
		~			5. Proper reheating pro			(165°F in 2		_	14. Hands cleaned and property washed/ Groves 15. No bare hand contact with ready to eat foods						_		
		~			Hours)			-			r				alternate method pro	Y N)			
	6. Time as a Public Health Control; procedures					es & records	Ц		_			1			eptible Populations				
					AI			V				16. Pasteurized food Pasteurized eggs use EQQS	fered						
	1				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco														
	~				8. Food Received at pr Checking	/	ature				V	•			17. Food additives; & Vegetables Water	approved	and properly stored;	Washing Fruits	Γ
					Protection from Contamination						18. Toxic substances properly identified, stored an					d used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumb				r/ Plumbing				
	~				10. Food contact surface Sanitized at 200			cleaned and			V	•			backflow device		ce; Plumbing install	ed; proper	
	~				11. Proper disposition of returned, previously served or reconditioned Discard				_	V	-			City approv 20. Approved Sewa disposal	/ed age/Wastev	vater Disposal System	m, proper	+	
	<u> </u>						rity Foundation Items (2 Point												
O U T	I N	N O	N A	C O S	Demonstratio	n of Knowle	edge/ Pers	onnel	R	1	O I U N T		N A	C O S	Food Te	emperatur	e Control/ Identific	ation	R
	1				21. Person in charge pr and perform duties/ Ce 5	ertified Food	Manager	(CFM)			v	•			27. Proper cooling r Maintain Product Te		ed; Equipment Adea	quate to	
	~				22. Food Handler/ no u All within 30 c	unauthorized	persons/ p	personnel			V	/			28. Proper Date Ma	e	*		
					Safe Water, Reco						V	/			Thermal test strips		ccurate, and calibrat	ed; Chemical/	
	~				23. Hot and Cold Wate	0	adequate p	ressure, safe			_			L	Digital therr Permit Reg		Prerequisite for O	peration	-
				23. Hot and Cold Water available; adequate pressure, safe 115, Good pressure 24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled							30. Food Establishment Permit/Inspection Current/ insp posted								
					destruction); Packaged Food labeled Commercial Conformance with Approved Procedures								Current, not posted Utensils, Equipment, and Vending						
	~				25. Compliance with V HACCP plan; Variance processing methods; m	ariance, Spe e obtained fo	ecialized P or specializ	rocess, and red									cilities: Accessible a	0	
						nsumer Adv				_		/					ct surfaces cleanable	e, properly	+
2					26. Posting of Consum foods (Disclosure/Rem Buffet sign in place / ne					_	v	/			33. Warewashing Faster Service sink or curb	acilities; ir	stalled, maintained, facility provided	used/	
_					Buffet sign in place / ne Core Items (1 Point				e Actio	on Ne	ot to	Exce	ed 9	0 Da	Confirmed	<u>100pp</u>	m		
O U	I N	N O	N A	C O		of Food Co			R		O I U N	Ν	Ν	C O	ĺ		dentification		R
Т	~			S	34. No Evidence of Ins animals	sect contamin	nation, rod	ent/other			T V	•		S	41.Original containe	er labeling	(Bulk Food)		
	~				35. Personal Cleanline	ss/eating, dri	nking or t	obacco use			_					Physic	cal Facilities		
	~				36. Wiping Cloths; pro Stored in solut	tion	nd stored			1	1				42. Non-Food Conta See				
	~				37. Environmental con				\square	1					See		ighting; designated a		
		~			38. Approved thawing	method				1	1	_			See		erly disposed; faciliti		★
					Prop 39. Utensils, equipmen	er Use of U		sed stored		1	_				See		l, maintained, and cle constructed, supplied		
	~				dried, & handled/ In u						V	-			Equipped	, property	constructed, supplied	a, and clean	
F	~				40. Single-service & si and used	ingle-use arti	cles; prop	erly stored			1	1	~		47. Other Violations	s			
													١.	1	IN/a				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: Main Bar & Banquet	Physical A 2055 \$	^{ddress:} Summer Lee Dr	City/State: Rockwal	l, Tx	License/Permit # I FS-8803		Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA		,						
Item/Loca		Temp	Item/Location	Temp	Item/Loca	tion		Temp			
Glassw	vare fridge	36									
	Beer fridge	38									
	Mixes cooler	36									
OI	ives as reference	38									
C	Conference WIC	38									
	Fridge 1	39									
	Fridge 2	35									
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Soaking soda guns in sani overnight										
	Handsink equipped 1		g								
	Using draft beer plugs										
	Dishwasher confirmed		n								
	Floors and drains are clean under equipment, good job										
45					ls to be	repointed.					
	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 duri										
	Sneeze guards in place, bar mats used to store inverted glassware										
	All light fixtures have a	a plastic o	covering on light bulb to p	revent sha	ittering						
	U U		ence amp 39, no tcs foods								
	Reach in refrigerator 2	, confere	nce 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:		Print:			Title: Person In Charg	e/ Owner				
(signature)	See Abov	/e	See ab	ove							
Inspected (signature)		9	S Richar	ч нш							
Form FH_06	(Revised 09-2015)	N				Samples: Y N	# collecte	ed			
5m Li-00											