

Followup Fee  
\$50.00 after  
First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>12/20/24</b>	Time in: <b>8:00</b>	Time out: <b>8:45</b>	License/Permit # <b>FS-001650</b>	CPFM <b>2</b>	Food handlers <b>2</b>	Page <b>1</b> of <b>2</b>
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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Town Place Suites</b>	Contact/Owner Name: <b>Don Sigler</b>	Number of Repeat Violations: <b>0</b>	Number of Violations COS: <b>0</b>
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Physical Address: <b>908 E I30</b>	Pest control : Ecolab 5/10/24	Hood N/a	Grease trap / waste oil Trimble 10/11/23 1000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	<b>0/100/A</b>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding temperature(135°F) <b>See</b>							<b>Preventing Contamination by Hands</b>	
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ✓) <b>Gloves available</b>	
					6. Time as a Public Health Control; procedures & records Using for milk, creamer, cheese							<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Eggs</b>	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>US Foods</b>							<b>Chemicals</b>	
					8. Food Received at proper temperature <b>Checking</b>							17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>	
					<b>Protection from Contamination</b>							18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
					11. Proper disposition of returned, previously served or reconditioned <b>No returns</b>							20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel <b>2</b>							28. Proper Date Marking and disposition <b>Great labels</b>	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, stripes current</b>	
					23. Hot and Cold Water available; adequate pressure, safe <b>129, Good pressure</b>							<b>Permit Requirement, Prerequisite for Operation</b>	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial label</b>							30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted and current</b>	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
					<b>Consumer Advisory</b>							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Buffet plate / ingredients upon request							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed 160 st</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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>	
					36. Wiping Cloths; properly used and stored <b>Stored in solution</b>							42. Non-Food Contact surfaces clean <b>See</b>	
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing method <b>Refrigerator</b>							44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>							45. Physical facilities installed, maintained, and clean	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean	
					40. Single-service & single-use articles; properly stored and used							47. Other Violations <b>N/A</b>	

