Followup Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

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					tion: 1-Routine	2-Follow U _J	р 3-С	mplaint	4-	-Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCORE
					Contact/O	wner Name: er	Name:					Number of Repeat Viola Number of Violations Co	os:	0/4 00 / 4		
			ddre				st control :		Ho N/a					e trap :/ waste oil 10/11/23 1000g	Follow-up: Yes V	0/100/A
	Compliance Status: Out = not in compliance IN = in Mark the appropriate points in the OUT box for each numbered in					oliance IN = in o	n compliance NO = not observed NA								lation W= Watch	
Ma	ırk tl	he ap	oprop	riate	points in the OUT box for ea	ch numbered ite	em					_		plicable COS = corrected on s x for IN, NO, NA, COS Mar ve Action not to exceed 3 day		e box for R
Co	mpli	iance N	e Sta	tus C				R		ompli		Statu	_	701200011100100000000000000000000000000	,,,	R
Ŭ T	N	o		o s	, ,	rees Fahrenheit			U T	N	Ö	A	o s		oyee Health	
		~			Proper cooling time and	d temperature				~				12. Management, food employ knowledge, responsibilities, ar		employees;
	~				2. Proper Cold Holding ter See	mperature(41°)	F/ 45°F)			~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from
	/				3. Proper Hot Holding ten See	nperature(135°	°F)			<u> </u>				Preventing Con	ntamination by Han	nds
		/			4. Proper cooking time and	d temperature				1			Ī	14. Hands cleaned and proper	rly washed/ Gloves u	sed properly
		~			5. Proper reheating proced Hours)	lure for hot hol	lding (165°F	in 2		~				15. No bare hand contact with alternate method properly follo Gloves available	ready to eat foods o owed (APPROVED	r approved YN_ N
	/				6. Time as a Public Health Using for milk, creamer, ch	Control; proc	cedures & rec	ords							eptible Populations	
					Appro	oved Source				~				16. Pasteurized foods used; pre-		fered
	'				7. Food and ice obtained f good condition, safe, and destruction US Food	unadulterated;	parasite	in							hemicals	
	~				8. Food Received at prope Checking	er temperature				~				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits
					Protection fr	om Contamin	nation			/				18. Toxic substances properly	identified, stored an	d used
	~				9. Food Separated & prote preparation, storage, display			ı						Water	r/ Plumbing	
	~				10. Food contact surfaces Sanitized at 200 pp			and		~			-	19. Water from approved sour backflow device City approved	ce; Plumbing installe	ed; proper
	~				11. Proper disposition of r reconditioned No retu	returned, previo	ously served	or		~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper
0	I	N	N	С	Prior	rity Foundat	tion Items	(2 Points)	violai				Corr	rective Action within 10 days	3	R
	N	N		ŏ	Demonstration of	f Knowledge/	Personnel		Ü	N	N O	A	o	Food Temperatur	e Control/Identific	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) B Fordham	Print: B Fordham	Title: Person In Charge/ Owner Asst Manager
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Town Place Suites		Physical Address: 908 E 130		City/State: Rockwall	II, Tx License/Permit # FS-001650		Page	1 of 2			
			TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp			
viini Fi	ridge milk	36	Upright Fridge	38	Market			<u> </u>			
	Hot holding		Cream cheese/butter	40/40		Freezer		9.8			
Oatmeal Eggs Potatoes		146	Cheddar cheese	39	It's Fate Creamery			9 44			
		153	Upright Freezer 1 htt	7.1	Fridge 1						
		158	Upright Freezer 2 htt	7.9	Water						
	Milk	Tphc				Fridge 2					
Cream cheese		Tphc			Beverages			43			
	Waffle mix	Tphc									
Item	AN INSPECTION OF VOLDES		SERVATIONS AND CORRECT			HE CONDITIONS OBSERV	ED AN	ID			
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										
	Using tphc for milk/cream cheese & butter / milks for coffee as well. Discard within 4 hours										
	Breakfast served 6:30-9:30 Weekdays, 7-10a weekends										
	Using paper plates, b	owls, dis	sposable cutlery								
	Sign posted for buffet: clean plates each visit										
	Kitchen										
	Hand sink equipped, temp greater than 110										
	Digital thermo, stripes current										
	Dishwasher confirmed 160 surface temp										
	Coffee urns cleaned daily										
	Using water for veggies and fruits										
	3comp sink 133, Qua		• •								
	Restrooms equipped, greater than 106, in each room										
	Great date labels on all foods,										
	Red sani buckets fille	d at 3 cor	mp sink								
	All food is precooked	and rethe	rmalized onsite p/ manufac	turing dire	ections a	and hot held at 135	and	high			
	Market using all comn	nercial pa	ckaged food with labels /ic	e cream f	rom Its F	ate creamery labe	ls co	rrect			
W	Market using all commercial packaged food with labels /ice cream from Its Fate creamery labels correct Minor detail cleaning inside of LIC fridge used for employee food										
	Minor detail cleaning inside of UC fridge used for employee food										
	Ice machines on each floor internal pm every 21 days with reports, weekly maintenance dept. performs										
	pm on ice chute and exterior requirements per corporate specs										
Received	l by:		Print:			Title: Person In Charge/	Owner				
(signature)	See abou	/e	See ab	ove							
Inspected	d by:		Print:								
(signature)	$\langle \rangle - \langle \rangle$	$\subset \tau$	Richard	Hill	SIT						