Followup Fee of																	
\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Image: Allergy policy																	
First Followup																	
City of Rockwall Employee health																	
			Time out: 9:06	License/P FB-9		1					CPI 1	FM	Food handlers 3	Page $\underline{1}$ of	2		
			tion: 🖌 1-Routine	2-Follow Up	3-Compla				5-CO/Construc	tion	6-Other	TOTAL/SCO	RE				
Establishment Name: Contact/Owner I Spring Hill Suite - Market & Bar Karen Cough									~			Number of Re	peat Viola plations CO	tions: DS:			
Physical A	ddres	s:		Pest c	ontrol :		Ноо	d				e trap :/ waste oil		Follow-up: Yes	0/100/	/A	
2601 Lakefront Trail Rockwall, TX Ecolab 12/2024 N/A Trimble 10/25/24 1000g No No Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Wate									tch								
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 in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Compliance Status Compliance Status											R						
$\begin{array}{c c c c c c c c c c c c c c c c c c c $						U T	N C)	A	0 S	Employee Health 12. Management, food employees and conditional employees;						
1. Proper cooling time and temperature						~				knowledge, responsil			employees;				
			2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
3. Proper Hot Holding temperature(135°F)										Émployee health form posted							
	v		4. Proper cooking time	• · · ·								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	•		5. Proper reheating pro-	cedure for hot holdir	ng (165°F in 2							15. No bare hand contact with ready to eat foods or approved					
	~		Hours)			alternate method properly followed (APPROVED Gloves & utensils					Y <u>N</u> ✓)						
			6. Time as a Public Hea				-	-		Hig							
				Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A					
	good c			Food and ice obtained from approved source; Food in bod condition, safe, and unadulterated; parasite estruction US Foods								Chemicals					
~			8. Food Received at pro					~		T		17. Food additives; a & Vegetables		nd properly stored;	Washing Fruits		
			Protection	n from Contaminati	on			~				Veggie was 18. Toxic substances Stored low and	properly		nd used		
			9. Food Separated & pr preparation, storage, dis		uring food		I							/ Plumbing			
			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature					~				19. Water from appro backflow device		ce; Plumbing install	ed; proper		
~			11. Proper disposition of returned, previously served or reconditioned Discard					~				City approve 20. Approved Sewag disposal		ater Disposal Syste	m, proper		
					n Items (2 Po					_		rrective Action within	ı 10 days				
O I N U N O T		C O S	Demonstration	n of Knowledge/ Pe	rsonnel	R	O U T	I N O		N A	C O S	Food Ten	nperature	e Control/ Identific	cation	R	
~			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					~				27. Proper cooling m Maintain Product Ter			quate to		
~	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition						
Safe Water, Recordke			ordkeeping and Foo Labeling			~				29. Thermometers pr Thermal test strips							
			23. Hot and Cold Water														
			24. Required records av							30. Food Establishn	nent Pern	nit/Inspection Curr	-				
			destruction); Packaged									Posted and					
		ſ	25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for special	Process, and lized			~				31. Adequate handwa supplied, used Equipped		oment, and Vendin ilities: Accessible a			
				sumer Advisory			$\left \right $	~				32. Food and Non-fo designed, constructed			e, properly		
			26. Posting of Consume foods (Disclosure/Rem				$\left \right $	- /				33. Warewashing Fac Service sink or curb	cilities; in cleaning f	stalled, maintained, acility provided	used/		
			On menu Core Items (1 Poir	nt) Violations Rea	wire Corrective	e Action	Noti	to Exc	eeo	1 90	Da	Confirmed 1	160 S				
O I N U N O		C O		of Food Contamina		R	O U	II	1	_	C O	peenor		dentification		R	
Т		S	34. No Evidence of Instantials	ect contamination, re	odent/other		Т	~			S	41.Original container	r labeling	(Bulk Food)		1	
			35. Personal Cleanlines	ss/eating, drinking or	tobacco use	\uparrow							Physic	al Facilities			
			36. Wiping Cloths; pro	perly used and stored ution	1			~				42. Non-Food Conta	ct surfaces	s clean			
			37. Environmental cont			\uparrow		~				43. Adequate ventila				T	
			38. Approved thawing	method				~				44. Garbage and Ref					
			-	er Use of Utensils				~				45. Physical facilities		, ,			
			39. Utensils, equipment dried, & handled/ In us					v				46. Toilet Facilities; Equipped	properly c	constructed, supplied	d, and clean		
~			40. Single-service & sin and used	ngle-use articles; pro	operly stored	\uparrow		v	-			47. Other Violations					
		[1 1									1	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Karen Coughlin	^{Print:} Karen Coughlin	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Springhill Suites	Physical A 2601	_akefront Trail	City/State: Rockwal	ll Tx	License/Permit # Page 2 FB-9379		2 of 2				
Item/Location	Тетр	TEMPERATURE OBSERV	ATIONS Temp	Item/Loca	tion	1	Тетр				
Market Freezer	-		Temp	Ttem/Loca			remh				
Market Coolers	9.7 41/44										
	41/44										
Keg cooler Bottle cooler	41										
Wine cooler	43										
Reach in fridge	45 39										
neach in muge	- 53										
	OP	SERVATIONS AND CODDECT	TIVE ACTION	JS							
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temperatures are taken in F											
	 MOTED BELOW: all temperatures are taken in F Market snacks and sweets commercially prepackaged manufactured with labels on back 										
Drawers are clean, da	Drawers are clean, dates are good and organized.										
Bar	Bar										
Handsink equipped, 1	06 / dum	o sink 123									
Dishwasher confirmed											
Using draft plugs on th	ne draft b	eer dispensers									
CO2 tank secure to Be											
Using drain mats to st	_										
	Area above dishwasher clean and organized										
Using peroxide multi s	Using peroxide multi surface cleaner and disinfectant for non food contact surfaces										
Received by:		Print:			Title: Person In Charg	ge/ Owner					
See abov	/e	See at	ove								
Inspected V:	ST	^{Print:} Richar	d Hill		Samples: Y N	# collecte	d				
Form EH-06 (Revised 09-2015)											