Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 1/17/25			Time in: 8:00	Time out: 9:06		icense/Pe -S-9								CPFM 1	Food handlers	Page 1	of <u>2</u>		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla				Inve	stiga	tion		5-CO/Cons	truction	6-Other	TOTAL/	SCORE						
Esta	blis	hm	ent l	Nan				Owner N							XNumber o ✓ Number o	f Repeat Viol f Violations (ations: 1 COS:	4 /0	O / A
Phys	sica	1 A	ddre	ess:	Rockwall, TX	Pesi	st control lab 7/2024	:	Hood N/a					e trap :/ waste oil e 1/22/24 1000g	rap :/ waste on			1/99/A	
Mark					Status: Out = not in co	ompliance IN = in c	compliance em	NO Mark ') = not √'a ch			N/ appr	\ = no	ot app	plicable COS =	corrected on	site \mathbf{R} = repeat vic	olation W=	Watch
										ire In	nmea	liate	Corr	recti	ive Action not to				
U	Î	N O	N A	C		nperature for Fo		,	R	O U	I N	N	A	C O		Emp	loyee Health		R
T				S	Proper cooling time	egrees Fahrenheit and temperature	t)			T				S			yees and conditional	employees;	
	•				No leftovers 2. Proper Cold Holding	temperatura(//1°F	E/ 45°E)				•				knowledge, resp		and reporting and exclusion; No dis	charge from	
·					See	; temperature(+1-1	17 43 1)				~				eyes, nose, and Employee h	mouth		charge from	
ı					3. Proper Hot Holding See	temperature(135°I	F)										ntamination by Har	nds	
	•	/			4. Proper cooking time						/						rly washed/ Gloves u		у
	•				Proper reheating pro Hours)	cedure for hot hole	lding (165	°F in 2			~					properly foll	n ready to eat foods of lowed (APPROVED		.)
ı	/				6. Time as a Public Hea	alth Control; proce	edures &	records			<u> </u>						eptible Populations		
					Ap	proved Source					~				Pasteurized eggs		rohibited food not of equired	fered	
T					7. Food and ice obtaine			ood in							Eggs				
·					good condition, safe, and destruction US Foo	-	parasite									C	Chemicals		
·					8. Food Received at pro Checking	oper temperature					~				& Vegetables	• •	and properly stored;	Washing Fr	uits
						n from Contamin	ation				1					nces properly	/ identified, stored an	ıd used	
·	/				9. Food Separated & pr preparation, storage, di			ood			1-				Stored low a	•	er/ Plumbing		
·	/				10. Food contact surfact Sanitized at 200			ed and			~				19. Water from a backflow device City appro	:	rce; Plumbing install	ed; proper	
	•	/			11. Proper disposition of reconditioned N/A	of returned, previo	ously serv	ed or			~				20. Approved Sedisposal	ewage/Waster	water Disposal Syste	m, proper	
		_	-		D								_						
					FII	ority Foundat	tion Iter	ns (2 Poi		_	_	_			rective Action w	ithin 10 day	s		
O U T	I N	N O	N A	C O S		ority Foundat n of Knowledge/ l			R R	violat O U T	I N	N O	N A	Cor. C O S			s re Control/ Identific	eation	R
U	I N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 1	n of Knowledge/ l esent, demonstrati rtified Food Mana	Personne ion of kno ager (CFM	l owledge, I)		O U	I N	N	N A	C O	Food 27. Proper coolin Maintain Produc	Temperatur	re Control/ Identific ed; Equipment Ade		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Ighill Suites	Physical A		City/State: Rockwa l	l Tx	License/Permit # FS-9378	Page 2 of					
			TEMPERATURE OBSERVAT		T =							
Item/Loc		Temp	Item/Location	Temp	Item/Loc	ation	Tem					
Hot ho	Diaing		Freezer HTT	7.8								
	Eggs	161	Fridge 1									
	Sausage	158	Cream cheese	39								
			Yogurt	40								
Co	ooking eggs	166	Fridge 2									
	<u> </u>		Milk	39								
		OF	CEDIATIONS AND CODDECTIV	TE ACTION	NC NC							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE INT HAS BEEN MADE. YOUR ATTENT			THE CONDITIONS OBSI	ERVED AND					
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											
	Restrooms equipped temps greater than 103 in both rooms											
			eater than 125 throughout ki	itchen								
	3 comp sink set up, 15		•									
	Dishwasher confirmed 100ppm											
	Buffet sign in place requesting clean plate for each visit											
	Red sani bucket filled at 3 comp sink 200ppm, towel stored in solution											
	Veggie wash strips current, tested within range, using for apples											
	Date labels look great throughout the kitchen Only serving waffles on Friday, Saturday and Sunday mix discarded daily											
	Only serving waffles on Friday, Saturday and Sunday mix discarded daily Using disposable cuttery and plates for buffet											
	Using disposable cutlery and plates for buffet											
	Using tphc for all foods, no cooling for overnight storage											
	Buffet served 6:30-9:30 daily roughly 3 hours daily Reviewed temp logs for food and equipment											
	· · ·		es frozen, reheated and hot	hold at	135 or h	igher for up to 1	houre					
	Well organized dry sto			neia at	100 01 1	ilgilei ioi up to 4	Tiours					
42	Good practice hanging mop over mop sink to drip dry Interior of cabinets need minor detail cleaning											
	Interior of cabinets need minor detail cleaning											
			In .			I mus = -	- 10					
Received (signature)		/e	See abo	ove		Title: Person In Charg	ge/ Owner					
Inspected	d løy:	<u> </u>	Print:									
21511atul V		(~	Richard	HIII								