

Date: 6/18/25	Time in: 8:40	Time out: 9:25	License/Permit # FS2024-31	CPFM 2	Food handlers 2	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input checked="" type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Town Place Suites			Contact/Owner Name: Don Sigler		<div>Number of Repeat Violations: _____</div> <div>Number of Violations COS: _____</div>	
Physical Address: 908 E I30		Pest control : Ecolab 6/2/25	Hood N/a	Grease trap :/ waste oil Trimble 10/11/23 1000g	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	0/100/A
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 <input checked="" type="checkbox"/> 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		OUT	IN	NO	NA	COS	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓			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) See		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	✓				3. Proper Hot Holding temperature(135°F) See	Preventing Contamination by Hands					
		✓			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.✓) Gloves, utensils
	✓				6. Time as a Public Health Control; procedures & records Using for milk, creamer, cheese	Highly Susceptible Populations					
Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods	Chemicals					
	✓				8. Food Received at proper temperature Checking		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water
Protection from Contamination							✓				18. Toxic substances properly identified, stored and used
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing					
	✓				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 City approved
	✓				11. Proper disposition of returned, previously served or reconditioned No returns		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓				22. Food Handler/ no unauthorized persons/ personnel 2		✓				28. Proper Date Marking and disposition Great labels
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, stripes current
	✓				23. Hot and Cold Water available; adequate pressure, safe 125, Good pressure	Permit Requirement, Prerequisite for Operation					
	✓				24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Commercial label		✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓				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 Equipped
Consumer Advisory							✓				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/Bufett Plate)/ Allergen Label Buffet plate / ingredients upon request		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 160 st

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Prevention of Food Contamination						Food Identification					
	✓				34. No Evidence of Insect contamination, rodent/other animals		✓				41.Original container labeling (Bulk Food)
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities					
	✓				36. Wiping Cloths; properly used and stored Stored in solution		✓				42. Non-Food Contact surfaces clean
	✓				37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used
	✓				38. Approved thawing method Refrigerator		✓				44. Garbage and Refuse properly disposed; facilities maintained
Proper Use of Utensils							✓				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 N/A

**City of Rockwall**