Followup cost \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Ci	tv	of	Rockwall
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10/28/25			9:30	1:15		FS-8							5	Food handlers 30	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int	4	-Inv	estiga	atior	n	5-CO/Construction	6-Other	TOTAL/SCORE					
Establishment Name: Contact/Owner I Hilton Grab&Go,Outside Bar Driftwood							Vame	:					XNumber of Repeat Violations: ✓ Number of Violations COS:		1/00//				
Physical Address: 2055 Summer Lee Dr Rockwall, Regions bi-weekly							Hood N/a					ase trap ./ waste on		1/99/A					
Compliance Status: Out = not in compliance IN = in compliance NO									N/a Southwaste 8/18/25 2000g No ot observed NA = not applicable COS = corrected on site R = repeat vio checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate						olation W= Watch				
Mar	rk tł	ne ap	prop	riate	points in the OUT box for e	each numbered it	tem	Mark '							ox for IN, NO, NA, COS Maive Action not to exceed 3 da		e box for R		
0	Î	ance N O	Sta N	tus C O	Time and Temperature for Food Safety						Compliance Status					R			
U T	N	U	A	s	, ,	grees Fahrenhe nd temperature	it)			_ 7		U	A	S	12. Management, food emplo	employees:			
		'			Proper cooling time and temperature						•				knowledge, responsibilities, a	and reporting			
(~				2. Proper Cold Holding temperature(41°F/45°F) See						•				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from		
	/				3. Proper Hot Holding temperature(135°F) See										Preventing Co.	ntamination by Han	nds		
		~			4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used p								
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approalternate method properly followed (APPROVED Y Gloves & utensils					or approved O Y_ N_)			
	/				6. Time as a Public Heal	th Control; pro	cedures	& records							Highly Susceptible Populations				
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
-	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco											Chemicals							
,	~				8. Food Received at prop Checking	per temperature	;				•				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits		
	L				Protection			~	4 1			18. Toxic substances properly identified, stored and used							
(~				Food Separated & pro preparation, storage, disp			Water/ Plumbing											
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _200_ ppm/temperature						~	19. Water from approved source; Plumbing installed; plackflow device City approved				ed; proper			
9					11. Proper disposition of returned, previously served or reconditioned Discard										20. Approved Sewage/Waste	water Disposal System	m, proper		
•	•				reconditioned Disca	rd	iousiy se				~	'			disposal	water Disposar Syste.			
	·	N	N	C	reconditioned Disca	rd			_		tion	_	_				R		
O U T	IN	N O	N A	C O S	Prio Demonstration	rd ority Founda of Knowledge/	ntion It	ems (2 Po	ints)		tion:	_	nuire N A	C C O S	disposal rective Action within 10 day		ration		
OU	· I			0	Prio Demonstration 21. Person in charge presand perform duties/ Cert 5	rd ority Founda of Knowledge/ sent, demonstra ified Food Man	Person	nel cnowledge,	_	Ţ	tion:	N	N	C	rective Action within 10 day Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	sed; Equipment Adere	eation		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Peter Andino	Print: Peter Andino	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Grab&Go, Outside Ba	Physical A 2055 S		City/State: Rockwall	Tx	License/Permit # FS-8797	Page	<u>2</u> of <u>2</u>				
Tillton	Grabado, Galoide Be	2000 (TEMPERATURE OBSERV		, 17	100101						
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loc	ation		Temp				
Glass	merchandiser non tcs	45-47	Icecream freezer HT	T 7.9								
Frid	ge under espresso	36										
\	Whole / 2% Milk	39/39										
	Upright Fridge											
Ha	alf&Half / Oat milk	38/38										
	Outdoor Bar											
В	ottle beer cooler	OFF										
	Keg cooler	33										
Item	AN DISPESSION OF MOVID FO		SSERVATIONS AND CORRECT			THE CONTRIBUTION OF CR	DITED 13	ID.				
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTE F	ENTION IS DIRE	CTED TO	THE CONDITIONS OBSE	ERVED A	۸D				
	1 1 1		reater than 101 in each									
	Fruit cups no longer of	offered a	s a self serve item, prep	ared as or	dered							
	Snacks are all prepac	ckaged b	y manufacture with nutr	itional labe	ls on ba	ack						
	No longer using tphc for half½, now stored in refrigerator											
	Handsink equipped 1	06, sani	bucket filled at 3 comp	kitchen sinl	k 200pp	om						
	Using sani towel to cl	Using sani towel to clean steam wand on espresso machine after every use 200ppm										
			· · · · · · · · · · · · · · · · · · ·									
42	Breakfast burritos prepared at 6am, hot hold and discard at 9am if not already sold Exposed wood in cabinets, paint or replace cabinets code requires surfaces to be durable and cleanable											
	Display case only, no refrigeration, fruits and danish											
		sh and croissant to guest, no self serve										
	Using gloves, stem the											
W			ning stage in fridge under	espresso n	nachine							
	Outside Bar			<u> </u>								
	Hand sink equipped 1	15, 3 cor	5, 3 comp confirmed 115									
				s weekly								
	Using draft plugs when not open, Andrew's cleaning lines weekly All Food contact surfaces cleaned every 4 hours or as needed											
W	·											
	Ice machine looks great, air gap confirmed											
	Outdoor bar now closed for season, keg cooler 33											
Received	by:		Print:			Title: Person In Charg	e/ Owner					
(signature)		/e	See Al	oove								
Inspected (signature)	M H	JR	Richar Richar	d Hill	RS							
L	. , , , ,	- '	1.101141	<u> </u>		Samples: Y N	# collecte	ed				