

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

City of Rockwall

Date: 12/2/25	Time in: 8:45	Time out: 9:20	License/Permit # FS-7820	CPFM 1	Food handlers 3	Page 1 of 2																																																																																																																																																																																																																																																																																															
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other						TOTAL/SCORE																																																																																																																																																																																																																																																																																															
Establishment Name: Laquinta Inn & Suites - Breakfast			Contact/Owner Name: Jay Soun			<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____																																																																																																																																																																																																																																																																																															
Physical Address: 689 IH30 Rockwall, Tx			Pest control : Ecolab monthly	Hood N/a	Grease trap /: waste oil N/a	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>																																																																																																																																																																																																																																																																																															
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																																																																																																																																																																																																																																																																																																					
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jay Soun	Print: Jay Soun	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: LaQuinta Inn	Physical Address: 689 IH-30	City/State: Rockwall, Tx	License/Permit # FS-7820	Page <u>2</u> of <u>2</u>
TEMPERATURE OBSERVATIONS				
Item/Location	Temp	Item/Location	Temp	Item/Location
Cooler		UR Fridge		Hard Boiled Eggs
Cream Cheese	39	Liquid eggs	38	2 Door Freezer HTT
Yogurt/HBE	38/38	Shredded cheese	39	
Hot holding		Whole Milk	38	Market Fridge non tcs
Eggs	184	Residential Combo		Market Freezer HTT
Sausage	149	Freezer HTT	7.4	
French Toast	138	Refrigerator		
Potato's	150	Butter/Cream cheese	39/39	
OBSERVATIONS AND CORRECTIVE ACTIONS				
Item 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 temp greater than 101 both rooms			
	Hand sink equipped greater than 108			
	3comp sink setup, 114, quat sani 200ppm, strips current 01/2026			
	Breakfast served daily 6-9am / 7-10 weekends, only 3 hours daily			
	Using tphc for milk at cereal bar, discarded when breakfast is closed within 3 hrs			
	Red sani bucket filled at 3 comp sink, 200ppm cloth stored in solution			
	Food is precooked and rethermalized onsite per manufacturer's directions and held at 135 or greater			
	Buffet sign posted requiring the use of new plate each visit			
28	Open bag of shredded cheese, open package of thawing sausage patties, no date labels			
	All hot food is discarded, no leftovers			
	Using digital thermo, gloves & utensils for Rte foods			
	Washing utensils as needed and at closed daily			
	Waffle batter is discarded daily, start with new bag every morning			
	Kitchen is clean, organized and looks good			
	Using disposable cutlery and plates for breakfast bar			
	Market items are manufactured with labels on back of package, all within date as well			
W	Using residential equipment is discouraged, when replacing equipment always use commercial rated equipment in kitchen			
Received by: (signature)	Print:	Title: Person In Charge/ Owner		
See above	See above			
Inspected by: (signature)	Print:	Samples: Y N # collected		
Richard Hill				

Form EH-06 (Revised 09-2015)