

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

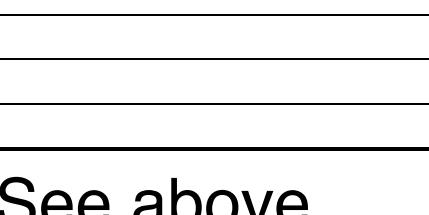
Date: <b>12/2/25</b>	Time in: <b>8:45</b>	Time out: <b>9:20</b>	License/Permit # <b>FS-7820</b>	CPFM <b>1</b>	Food handlers <b>3</b>	Page <b>1</b> of <b>2</b>																																																																																																																																																																																																											
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						<b>TOTAL/SCORE</b>																																																																																																																																																																																																											
Establishment Name: <b>Laquinta Inn &amp; Suites - Breakfast</b>			Contact/Owner Name: <b>Jay Soun</b>			<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____																																																																																																																																																																																																											
Physical Address: <b>689 IH30 Rockwall, Tx</b>			Pest control : <b>Ecolab monthly</b>	Hood <b>N/a</b>	Grease trap /: waste oil <b>N/a</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>																																																																																																																																																																																																											
<b>Compliance Status:</b> <b>Out</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation <b>W</b> = Watch Mark the appropriate points in the <b>OUT</b> box for each numbered item      Mark '✓' a checkmark in appropriate box for <b>IN</b> , <b>NO</b> , <b>NA</b> , <b>COS</b> Mark an <input checked="" type="checkbox"/> in appropriate box for <b>R</b>																																																																																																																																																																																																																	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Jay Soun</b>	Print: <b>Jay Soun</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <b>Richard Hill</b>	Print: <b>Richard Hill</b>	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>
<b>TEMPERATURE OBSERVATIONS</b>					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler		UR Fridge		Hard Boiled Eggs	40
Cream Cheese	39	Liquid eggs	38	2 Door Freezer HTT	10.1
Yogurt/HBE	38/38	Shredded cheese	39		
Hot holding		Whole Milk	38	Market Fridge non tcs	43
Eggs	184	Residential Combo		Market Freezer HTT	9.8
Sausage	149	Freezer HTT	7.4		
French Toast	138	Refrigerator			
Potato's	150	Butter/Cream cheese	39/39		
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
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)