

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 12/2/25	Time in: 8:45	Time out: 9:20	License/Permit # FS-7820	CPFM 1	Food handlers 3	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Laquinta Inn & Suites - Breakfast			Contact/Owner Name: Jay Soun		<div>Number of Repeat Violations: <u> </u></div> <div>Number of Violations COS: <u> </u></div>	
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 X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature No Leftovers	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature See	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records Milk for cereal	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US foods	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 3	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 114, Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	
OUT	IN	NO	NA	COS	R	
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
					28. Proper Date Marking and disposition See	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				47. Other Violations N/A	

City of Rockwall

Received by: (signature) Jay Soun	Print: Jay Soun	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Richard Hill</i>	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>
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TEMPERATURE OBSERVATIONS

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		

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature)	See above	Print:	See above	Title: Person In Charge/ Owner
Inspected by: (signature)		Print:	Richard Hill	Samples: Y N # collected

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