

Followup Fee of
\$75.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 7/15/26	Time in: 8:50	Time out: 9:25	License/Permit # FS-9378	CPFM 1	Food handlers 4	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Springhill Suites Breakfast/Kitchen			Contact/Owner Name: Chris Coaston		✗ Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: _____	
Physical Address: 2601 Lakefront Trail Rockwall, TX		Pest control : Ecolab 6/16/26	Hood N/a	Grease trap /: waste oil Refer to Teddy		Follow-up: Yes ☒ No ☐
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 ✗ 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	
O U T	I N	N O	N A	C O S		
		✓			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	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records Half&half, oat milk, salsa, spinach & shredded cheese	
		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				
3				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned N/A	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O U T		I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1
	✓					22. Food Handler/ no unauthorized persons/ personnel 4
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 135, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp log 2x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label Sign for buffet clean plate each visit	
O U T		I N	N O	N A	C O S	Food Temperature Control/ Identification
				✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers
	✓					28. Proper Date Marking and disposition Good dates and labels
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current
		Permit Requirement, Prerequisite for Operation				
	✓					30. Food Establishment Permit/Inspection Current/ insp posted Posted and current
		Utensils, Equipment, and Vending				
2				✓		31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped, see
W				✓		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See
2						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not Confirmed 100ppm
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
O U T		I N	N O	N A	C O S	Prevention of Food Contamination
	✓					34. No Evidence of Insect contamination, rodent/other animals
	✓					35. Personal Cleanliness/eating, drinking or tobacco use Stored low
	✓					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
O U T		I N	N O	N A	C O S	Food Identification
	✓					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
W				✓		45. Physical facilities installed, maintained, and clean See
	✓					46. Toilet Facilities; properly constructed, supplied, and clean
		✓				47. Other Violations N/A

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Form EH-06 (Revised 09-2015)

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