

Date: 6/9/26	Time in: 11:00	Time out: 11:25	License/Permit # Need	CPFM 0	Food handlers 0	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: Harbor Hill Micro Market			Contact/Owner Name: Lone Star Markets		Number of Repeat Violations: _____ Number of Violations COS: _____	
Physical Address: 2400 Summer Lee Dr, Rockwall, Tx			Pest control : Greenforest Pest - weekly	Hood N/a	Grease trap :/ waste oil N/a	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	
OUT	IN	NO	NA	COS		
			✓		1. Proper cooling time and temperature None	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			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	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Canteen	
	✓				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 _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned No returns	
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) 0	
	✓				22. Food Handler/ no unauthorized persons/ personnel 0	
		Safe Water, Recordkeeping and Food Package Labeling				
			✓		23. Hot and Cold Water available; adequate pressure, safe	
	✓				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	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Labels	
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 N/a	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Cooking	
		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	
Food Identification						
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	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✓		47. Other Violations N/a	

City of Rockwall

Received by: (signature) Miguel	Print: Miguel	Title: Person In Charge/ Owner LSM Rep
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Harbor Hills Micro Market		Physical Address: 2400 Summer Lee Dr		City/State: Rockwall, Tx		License/Permit # Need		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Refrigerator		39							
Freezer HTT		5.3							
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								
	Market under 24 Hour video surveillance with 3 camera angles								
	All products are prepackaged by manufacturer and have nutritional labels on back of each products								
	All tcs foods are within temp of 41 and below, all use by dates are valid, no expired products observed								
	All frozen foods are HTT and use by dates are valid, no expired products observed								
	Self closing doors observed on all equipment								
	Coolers with tcs items have doors that can be locked electronically								
	Cameras positioned over pos and entire market								
29	Need secondary thermometer in warmest place for tcs freezer (top shelf opposite of door hinge)								
31	To post current health permit upon receipt from city in view of consumers								
	No offsite food storage, food is purchased and delivered to onsite markets same day								
	Permits@lonestarmarkets.com								
	Miguel (601) 627-5381								
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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