Followup Fee of																		
•	\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Image: Allergy policy																	
	i iist i olowup														 Allergy policy Vomit clean up 			
Date: Time in: Time out: License/Per 1/29/24 8:53 9:50 FS-90												CPFM	$\begin{array}{c c} Food handlers \\ \hline 2 \\ \end{array} Page \underline{1} of \underline{2} \\ \end{array}$					
					tion: 1-Routine	2-Follow Up	3-Compla						n	5-CO/Cons	truction	6-Other	TOTAL/SCO	RE
Establishment Name: Contact/Owner N Best Western Plus Himmat						Name: XNumber						Number of Number of						
Physical Address: Pest control :						Hood Grease trap :/ waste oil						e trap :/ waste oi	1	Follow-up: Yes	Follow-up: Yes 8/92/A			
								<u> </u>		N	N/a		oplicable COS	= corrected o	<u> </u>	lation W= Wat	ch	
Compliance Status: Out = not 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 ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COS Mark an \checkmark in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Con	nplia I	nce N				• •		R	_	Compl					calleu 5 u	uys		R
		0	$O \begin{vmatrix} A \\ S \end{vmatrix} $ $O \begin{vmatrix} F \\ F \end{vmatrix}$ $(F = degrees Fahrenheit)$					U T	N	Ö	A	Ö S			ployee Health			
	 Proper cooling time and temperature No leftovers 						12. Management, food employees and conditional employee knowledge, responsibilities, and reporting							employees;				
	/	2. Proper Cold Holding temperature(41°F/ 45°F) See						~	,			13. Proper use of eyes, nose, and	charge from					
					3. Proper Hot Holding temperature(135°F)					 •				P	nds	+		
		/			4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gl						perly washed/ Gloves u	ised properly	Т	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						V	,			15. No bare han alternate method						
					6. Time as a Public He			<u> </u>	<u> </u>			Gloves						
					Ар			~				16. Pasteurized Pasteurized egg Eggs	fered					
				7. Food and ice obtaine good condition, safe, a							Lyys							
					destruction US Foc 8. Food Received at pro-					T				17. Food additiv	ves; approve	d and properly stored;	Washing Fruits	
•					Checking						,			& Vegetables Water 18. Toxic subst	ances proper	ly identified, stored ar	ud used	_
					9. Food Separated & pr			V				Stored low				+		
					preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and									19. Water from		ter/ Plumbing urce; Plumbing install	ed; proper	
•	Sanitized at <u>200</u> ppm/temperature						/				backflow device	oved	ewater Disposal Syste	• •				
 Proper disposition of returned, previously served or reconditioned Discard 							~	,			disposal	ewage/wasu	ewater Disposal Syste	m, proper				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days 0 I N N C									R									
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel				U T		0	A	O S	Food	l Temperatu	ure Control/ Identific	ation	
ŀ	/				and perform duties/ \hat{Ce}	rtified Food Manager (C	CFM)			~	,			Maintain Produ	ct Temperatu		quate to	
•					22. Food Handler/ no u 2			/	•			28. Proper Date Good date	marking	d disposition	ed: Chemical/	_		
					Safe Water, Reco		2					Thermal test str	rips	ips expired				
ŀ					23. Hot and Cold Wate Good pressure			-					-	nt, Prerequisite for O	•			
					24. Required records a destruction); Packaged	vailable (shellstock tags Food labeled	; parasite			~				30. Food Estab Posted a		ermit/Inspection Curr ent	ent/ insp posted	
						with Approved Proced Variance, Specialized Pro				1			1			uipment, and Vendin facilities: Accessible a		
					HACCP plan; Variance	e obtained for specialized anufacturer instructions	d			~	,			supplied, used Equipped	-	actifics. Accessible a	na property	
					Con	sumer Advisory			2					32. Food and No designed, constr		tact surfaces cleanable	e, properly	*
					foods (Disclosure/Rem	er Advisories; raw or ur inder/Buffet Plate)/ Alle			\vdash	~	,			Service sink or	curb cleanin	installed, maintained, g facility provided	used/	+
		_	_		Sign is available	nt) Violations Requir		Action	n No	t to F	Tree	od 01	0 Da	Equipped	b			
	I N	N O	N A	C O		of Food Contaminatio		R) I	N O	N A	C O	lys of wext inspe		l Identification		R
Т	/			S	34. No Evidence of Ins	ect contamination, rode			Т				S	41.Original con	tainer labelir	ng (Bulk Food)		
					animals 35. Personal Cleanlines	ss/eating, drinking or tol	bacco use	+		1-	<u> </u>				Phy	sical Facilities		
	/				36. Wiping Cloths; pro Stored in solut	perly used and stored		+	1					42. Non-Food C	Contact surfa	ces clean		*
1	1				37. Environmental con See			★	1	-	1			43. Adequate ve See	entilation and	d lighting; designated	areas used	1
	/				38. Approved thawing Refrigerator	method		\uparrow	┢	~	1				l Refuse pro	perly disposed; faciliti	es maintained	\uparrow
						er Use of Utensils			1		1			45. Physical fac	ilities install	ed, maintained, and cl	ean	★
						t, & linens; properly use se utensils; properly use				~	1			46. Toilet Facili Cleaned		y constructed, supplied OCKED	d, and clean	1
					40. Single-service & si and used	ngle-use articles; proper	ly stored		\mid	~				47. Other Viola N/A	tions			\uparrow
LĽ																		

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Adriana Olmos	Print: Adriana Olmos	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Western Plus	Physical A 996 E		City/State: Rockwall, Tx		License/Permit # Page FS-9083		<u>2</u> of <u>2</u>			
Item/Loc	ation	Тетр	TEMPERATURE OBSERVA Item/Location					Temp			
Coolei		34		40	Item/Locat	1011		Temp			
000101			Refrigerator	_							
	Eggs	136	Eggs thawing	32							
S	ausage link	135	Milk	40							
Sa	usage patty	136	Chest freezer	9							
	HB egg	39	Upright freezer	2							
	Yogurt	40									
Cr	eam cheese	40									
	Butter	40									
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 102 in both rooms										
	Hand Sink equipped temp greater than 110										
	3comp sink set up, 113 using quat sani 200ppm										
	Breakfast served 6:30-9:30 daily										
	Discard waffle mix daily at close of breakfast 9:30am Buffet sign requiring new plate for each visit										
	Buffet sign requiring new plate for each visit Hot foods discarded at close not left overs										
42	Hot foods discarded at close not left overs Minor cleaning in upper cabinet above 3 comp sink, food crumbs observed										
32	Time for new blade on counter top can opener										
	Strips onsite but expired 7/2021										
	Using digital thermo and gloves										
43	Need the plastic cover for the 2 bulb ceiling light										
	Towel stored in sani bu		ppm								
37	Time to defrost chest freezer										
			mercially prepackaged an				back				
32			ge, time to either paint or i								
32/45	Wall in not washable w		th epoxy or cover with FR		it wasna	IDIE					
02/40		· · ·	n and reheated onsite and	hot held a	at 135						
ļ											
Received (signature)	See abov	'e	See ab	ove		Title: Person In Charg	e/ Owner				
Inspected (signature)		ST.	Richard	d Hill		Samples: Y N	# collecte	ed			
Form EH-06	(Revised 09-2015)	57	• •			<u> </u>					