

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Himmat	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

New code requires food handlers cert within 30 days of hire

Establishment Name: Best western	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 9083	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright cooler		Hot food unit			
Butter	41	Sandwiches			
Cheese	40	Upper row	98/122		
Glass front cooler ambient	39	Lower row	135/135		
Butter	43	Deep freezer	-12		
Yogurt	42				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
31	Again avoid using hand sink to store dirty dishes from the buffet - hand sink sink no must stay accessible Hot water 110 F plus
Cos	Sanitizer not set up at insp - to set up when kitchen is in operation and prep is ongoing
35	Employee drinks and coats etc to be store low and away from food related items for the business
39	Need to organize inside cabinets and Eliminate use of cloth items as liner / all washed items should be allow to air dry before storing
32	Surfaces used for storage shall be washable and nonabsorbent o sealing any exposed wood to render it so would be needed If liner is needed to be commercial grade bar netting
Cos	Need to set up Sani bucket for use
W	Thermos in glass front cooler should be in the warmest location and both are positioned in the rear and should be in front(warmest) Take care where hand sanitizer is placed a wood possible cross contamination with to go cups All items are wrapped for service -
Tphc	Hot holding sandwiches on upper level are not holding temps -- these should not be reused for the next day As they are in the dangerzone and should be discarded at end of meal today - owner confirmed no reuse
40	Also need to avoid reusing foil as it is not washable
39	Time to discard old scrub brushes
32	Time to discard old plastic hot food pans and replace with new! Badly coated, cracked etc Sink sanitizer 200 ppm confirmed with test strips - must have test strips available to use
W	Set up bucket for wiping cloths while on site and need to label Digital thermo on site Shall provide swabs for cleaning stem
?	Reminder that a manager should be on site when food area is in operation and all employees assisting should be handlers Storage room:
37	Again to keep food related items separated from Maint items such as joint compound etc All foods are in wrapped containers but contamination of outside could be possible ...
37	Deep freezer - time to defrost
42	Clean inside upright freezers Need to be able to provide ingredients by request for all items - label from box should have these
W	If using tphc for sandwiches need documentation! Or written company policy to discard hot sandwiches daily

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