

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Best Western Plus	Physical Address: 996 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
Cooked potatoes in pans in kitchen	129	Buffet temps		Freezer in storage room	9.5
Cooked eggs	112	Potatoes	146	Chest freezer	6.7
Cooked sausage	116	Eggs and sausage	136-137		
Upright cooler		Gravy	122		
Cream cheese	40	Yogurt unit			
Egg product	40	Yogurt	45		
		Cream cheese	43		

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 temps F
	Hot water at 110 in kitchen
10/cos	Sanitizer only at 100 ppm added more chemical to water to finally reach 200 ppm - 10 pumps total
45	Wall needs to be addressed where door was — add FRP or epoxy paint to sheet rock to full height
Tphc	Tcs foods to be kept at correct temps or must keep time labels to confirm less than 4 hrs in dangerzone after heating for the day
29	Test strips out of date to replace
	Using digital thermo
40	Avoid using card board boxes to store pans and etc inside
42	Need to clean inside oven
47	Need to repair door on upright cooler in kitchen - inside part is cracked
W	All cooked eggs and sausage and potatoes will be discarded today at end of meal
W	Buffet 6:30 - 9:30 am -3 hrs cooking Tcs foods at 5:30 therefore discarded by 9/30
W	Turned gravy up to keep higher as not at temp BUT using tphc and discarding at 4 hrs
	Advised to keep all at 135 f using oven and also keep serving equipment up to hold these temps
	Using tphc as well and discarding all Tcs foods daily after meal 4 hrs
W	Small cooler is holding higher temps therefor all Tcs are to be discarded daily ... confirmed with food handler
	May hold over the margarine - reserve
	Flushing out juice dispenser daily
	Not using cold creamer
42	Need to clean inside drawers where needed in dining and also in kitchen
	Pancake mix in machine indicates to use RT water
	Reminder that cabinet interiors are dark and hard to see to clean - doing good job
	New plate sign posted
37	Time to defrost freezer
37	Reminder to keep any and all non food items separated in dry storage
	All Tcs hot foods are precooked when receiving with exception of scrambled eggs

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