Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Da	7/1	9/2	20	21	Time in: 8:50	10:30		License/Per FS 90							Buffet Ned Page 1 of 2	2
Pu	urpo	se of	Ins	pect	tion: 1-Routine	2-Follow U	Up 3	3-Complain	nt _	4-1	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
	Establishment Name: Contact/Owner N Best western plus Himmat							ame:						* Number of Repeat Violations: Number of Violations COS:	^	
	Physical Address: Pest control: To provide							Hood Grease trap Na To provide in						<u> </u>		
Ma	ark t	Complete the app	plian prop	riate	tatus: Out = not in corpoints in the OUT box for	прпансс	tem	110	= not o						plicable $COS = corrected on site NA, COS$ $Mark an$ $R = repeat violation W-Watch Mark an V in appropriate box for R$	h
- C-	15	•	C4-4		Prior	rity Items (3	Points)	violations I	Requir	_					ive Action not to exceed 3 days	T
O U	N O A O Time and Temperature for Food Safety				y	R	O U	U N O A O		C O	Employee Health	R				
Т					T				S	12. Management, food employees and conditional employees;						
		2 Proper Cold Holding temperature(A1°E/A5°E)					~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
3	2. Proper Cold Holding temperature(41°F/45°F) Moved all Tcs to freezer						eyes, nose, and mouth Policy and wearing masks				eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands					
	4. Proper cooking time and temperature						14. Hands clean				14. Hands cleaned and properly washed/ Gloves used properly	ed and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			5°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)					
	6. Time as a Public Health Control; procedures & records			t records							Gloves Highly Susceptible Populations					
					Length of meal										16. Pasteurized foods used; prohibited food not offered	
						proved Source					•				Pasteurized eggs used when required Precooked	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial				ood in							Chemicals				
	/				8. Food Received at pro To always chec						\				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					,	from Contami				W	✓				Water for apples 18. Toxic substances properly identified, stored and used	
		9. Food Separated & protected, prevented during food				food		VValcii use on lood contact					Water/ Plumbing			
		preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and										19. Water from approved source; Plumbing installed; proper				
W	~	Sanitized at Na ppm/temperature Not set up					~				backflow device City approved					
		~			11. Proper disposition or reconditioned Disca			ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
								ms (2 Poir	nts) vi	olati	ions .	Req	uire	Cor	rective Action within 10 days	
O U T	I N	[N N C		el	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R				
	/				21. Person in charge pre and perform duties/ Cer					W	/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Only cooler is holding high temps	
	/				???? 22. Food Handler/ no ur 1 on site	nauthorized pers	sons/ perso	onnel		W		_			28. Proper Date Marking and disposition	
															Using within 24 hrs of thawing or opening or date marking 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
					Safe Water, Recor	rdkeeping and	Food Pacl	kage		2						
					Safe Water, Recor	Labeling				2					Need test strips for quats	
	'				Safe Water, Recordance 23. Hot and Cold Water 110	Labeling available; adeq	quate press	ure, safe		2					Need test strips for quats Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Laura Hager	Print:	Title: Person In Charge/ Owner Breakfast staff
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: western plus	Physical A	ddress:	City/State: Rockwa	.II	License/Permit # Page 2 of 2 FS 9083						
	, , , , , , , , , , , , , , , , , , ,		TEMPERATURE OBSERVA									
Item/Loc		Temp F	Item/Location	Temp F	Item/Loc	ation	Temp I					
Milk u	nit	35/40	Hot holding uni	t 167								
ι	Jpright unit											
Eggs	frozen thawed in unit	30										
	Milk	48										
	Yogurt	46										
	Freezer	-11										
Up	right freezer	14										
	Deep	-21										
	1	OB	SERVATIONS AND CORRECT	IVE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRI	ECTED TO T	THE CONDITIONS OBSE	RVED AND					
	Breakfast 6:30-9:30											
	Sandwiches are place	d into ho	t holding unit and will be d	iscarded a	at end of	meal not to exce	ed 4 hrs					
	•											
	Apples are wrapped and all other items are prepackaged Staff assists with coffee and milk											
	Fruit cups not labeled	- to provi	de if requested									
	Odor when Running w	ater at h	and sink - okay and end of	insp								
	Hot water at 110		-	•								
31	Need hand soap at ha	ınd sink										
W	Clean minor inside cal	binets										
	Upright cooler is holdi	ng 46-48	F - removed all Tcs - unit	s frozen a	ıt back a	nd need to clean	fan guard					
40	Avoid reuse of cardboard boxes for butter etc (cream chees box)											
Gloves used to touch rte foods												
37	Deep freezer in back r	room to b	e defrosted									
40	Avoid reusing bread b	ags										
45	Address shelving cond	dition. in l	oack storage									
			n foods / only packaged ite	ems are s	tored in t	this room						
	Back room could use											
29		nitizer for	food contact to test at 20	0 ppm per	label							
	Digital thermo used											
	All foods are precooked and rethermalized for service											
	Hot water at three con	•										
W	Set upSanitizer bucke											
W Store employees drinks and food low												
37	Condensation in bottom of upright cooler keeping foods out of it on rack											
	Reminder to wash hands prior to donning gloves when handling rte foods											
Received	by:		Print:			Title: Person In Charg	ge/ Owner					
(signature)	See abou	/e										
Inspected	l by:		Print:									
(signature)	Kelly Kírkpo	utríck	$\langle RS $			Samples: Y N	# collected					