



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Adriana Olmos</b> <small>(Printed / covid)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Best western plus</b>	Physical Address: <b>996 E I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9083</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright cooler	31	Buffet		Deep freezer	-7.1
Butter	42	Glass front cooler	39	Upright freezer	11
Gravy	42	Butter	41		
Personal Hot foods in pans		Hot holding water	140		
Sausage / eggs/ potatoes	88/89/90	Potatoes /	135		
Placed into unit at 8:30		Eggs/ sausage	135/128		
Gravy 41 at exit		Gravy	155		
Using self contained oven					

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 TAKEN IN F
	Hot water 110 in kitchen
39 /32	To toss old scrub brushes behind three comp sink
	Set up sanitizer for tables at insp 200 ppm
32/45	Still need to paint wall in kitchen with epoxy or add FRP to make it washable
32/45	Not washable with exposed sheet rock
45	Also need to dust wall behind prep table
32	Also time to seal wood cabinets and address peeling paint
42/47	To clean out all cabinets and organize /observed food crumbs
	Clean cotton towels used for tables are stored in cabinet
W	Discussed wetting cloth in sanitizer in sink before placing into bucket of sanitizer To avoid quats binding with cotton towels
47 /39	Cloth towels must be trimmed to avoid using fraying cloths
	Hot pans of sausage , potatoes and eggs were placed into upright cooler and temps of product were 88/ hot foods will heat this unit
	These pans should be placed into all freezer to cool aggressively- these pans are for staff for lunch
	No left overs are served to customers
47	Avoid over stocking the upright cooler in the kitchen ...to avoid blocking the air flow
	All hot foods on buffet that are remaining after meal are discarded - no left overs served
	Advised to increase temps of water under pans to keep hot food hot ...BUT using tphc and discarding at 4 hrs
	Must verify that foods are being cooked to correct temp at 6 am when placing into hot holding
	Dark interiors make it difficult to see to clean
	Making waffle mix daily ... made after buffet the day before it is served - placed into cooler for next day and then
	Placed into unit with frozen ice packs on each side to keep cold / this is only keeping it at 55 F sooo tphc is required
42	Minor cleaning needed inside cabinets
37	Again watch storing food in work room as it appears to be becoming excessively dirty _ best to move foods to another location
37	Time to defrost freezer deep freezer
W	Avoid over stocking freezers too
45	Need to clean under plastic trays under food ... l
W	Avoid use of residential food containers etc
	All snacks are commercially packaged / buffet foods are received precooked and frozen and reheated to serve

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