\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

1 178	ate:				Time in: Time out: Licens	se/Permit	#						isk Category		
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									•		_			TOTAL IGGO	DE
	urpo stabli				tion: 1-Routine 2-Follow Up 3-Com			-Inve	estiga	ition		* Number of Repeat Violations	6-Other	TOTAL/SCO	KE
_	est v				Himmat	ier i varrie.						✓ Number of Violations COS:		10/00	/ ^
	nysic	al A	ddre	ess:	Pest control:			ood			ease	Follo	ow-up: Yes	10/90/	A
1-3		C	1.	C	Orkin biweekly Status: Out = not in compliance IN = in compliance	NO	Na	,	N	Na	,			1 177 177	1
Ma					points in the OUT box for each numbered item More and in Compliance	$NO = no$ ark $\sqrt{ in }$						plicable COS = corrected on site Mark an	R = repeat vio ✓in appropria	olation W-Wate ate box for R	ch
					Priority Items (3 Points) violate	ions Requ						ve Action not to exceed 3 days			
Co	ompli I	iance N	Stat	tus C	Time and Temperature for Food Safety	R		Compl	liance N		us C				R
U T	N	О	A	o s	(F = degrees Fahrenheit)		T		О		o S	Employee	Health		
					1. Proper cooling time and temperature			. ,				12. Management, food employees a		employees;	
		\						•				knowledge, responsibilities, and rep	porung		
3				/	2. Proper Cold Holding temperature(41°F/ 45°F) Yogurt in cooler will need to be discarded	be						13. Proper use of restriction and exeyes, nose, and mouth	clusion; No disc	charge from	
					Ţ	,,						Posting			
W	/				3. Proper Hot Holding temperature(135°F) Warmers are borderline - discarding at 4 hrs							Preventing Contami	ination by Han	nds	
		/			4. Proper cooking time and temperature			/				14. Hands cleaned and properly wa	ashed/ Gloves u	ised properly	
					5. Proper reheating procedure for hot holding (165°F in	2						15. No bare hand contact with read	y to eat foods o	r approved	+
		'			Hours)				~			alternate method properly followed Gloves and utensils			
۱۸/	/				6. Time as a Public Health Control; procedures & recon Buffet isl less than 4 hrs	ds			<u> </u>			Highly Susceptible	la Populatione		
					Duriet ISI 1855 tridff 4 fil'S							16. Pasteurized foods used; prohibi			
					Approved Source			~				Pasteurized eggs used when require			
					7. Food and ice obtained from approved source; Food in							Precooked			
	/				good condition, safe, and unadulterated; parasite							Chemi	cals		
					destruction Commercial grade										
					8. Food Received at proper temperature							17. Food additives; approved and p & Vegetables	roperly stored;	Washing Fruits	
L					To confirm			~				Water			
					Protection from Contamination		٧	٧			/	18. Toxic substances properly identification Avoid Stored next to food it			
W					9. Food Separated & protected, prevented during food										
L۷۱					preparation, storage, display, and tasting Watch storage in back room							Water/ Plu			
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>Na</u> ppm/temperature Not set u	i		/			,	Water from approved source; P backflow device	lumbing installe	ed; proper	
												City approved			
		/			11. Proper disposition of returned, previously served or reconditioned Discarded			/				20. Approved Sewage/Wastewater disposal	Disposal Syster	m, proper	
L															<u> </u>
0	I	N	N	С	Priority Foundation Items (2	Points)		tions	Req		Cor	rective Action within 10 days			R
Ŭ	N	o		ŏ	Demonstration of Knowledge/ Personnel							Food Temperature Con			
			A	S			τ		0		o S		ntrol/ Identific	cation	
	. ,		A	S	21. Person in charge present, demonstration of knowleds	ge,	T	7	0		S	27. Proper cooling method used; I	Equipment Ade	quate to	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Himmat	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Best western		Physical Address:		City/State: Rockwa l		License/Permit # Page Fs 9083		2 of 2		
		1	TEMPERATURE OBSERVAT	TIONS						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	<u>n</u>		Temp		
Uprigh	nt cooler		Cooler in office for yogur	t						
Eggs		39	Yogurt	53/53						
	Sausage	41	To discard all at 4 hrs	6						
	Butter	41	Will need to used tphc or temp	D						
	Cheese	40	Hot holding behind counter ambier	t 145-198	(the closer the	he better)				
D	eep freezer	-32	32 Sausage egg and cheese 136			Will be using tphc for hot sandwiches				
Up	oright freezer	-11	Egg and cheese	135						
_	inside upright freezer				Special procedure for covid service					
		OF	 	VE ACTION						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Serving from front desk currently - all prewrapped - hand sanitizer provided at front counter for employees and customers									
	No buffet service at this time									
	Hot sandwiches made in kitchen and placed into food grade pouches and when asked they are handed to customers									
2	Ingredients are available by request (if removing from box to keep labeled for ingredients)									
	Milk and yogurt are also available from small cooler in office - this was holding 52 F - discarded and will use ice baths or tpho All commercially packaged except sandwiches which are handed to customer in bag									
			•							
	• • • • • • • • • • • • • • • • • • • •		up served to customers and	conaim	ents added	by customer	S			
	Stirrs are not wrapped at this time									
	Market is all prepackaged items									
	Kitchen									
	Hot water 112									
W	•	· · ·	upper cabinet next to cerea							
32	•		dly stained and burned food		ers and ke	ep an eye on	wooder	ı etc		
W	Reminder to seal cereals with resealable closures at night etc									
	Using quats sanitizer for three comp sink									
40	Avoid reuse of shipping box for cream cheese - being used for whipped butter today									
	These are not washable and intended for a single use which is shipping and storage of original product									
W	Reminder to date mark opened cheeses and thawed round egg product and sausage - if not using within 24 hrs									
	entirely. (also opened milk gallon) 6 days expiration date per TFER									
42	Small amount of clear	ning need	ded inside upright cooler							
W	Keep an eye on cabinet interiors and condition and organization and cleaning									
	Gloves/ Thermo? Test strips? - gloves in front area near hot holding unit / owner has test strips									
40	Toss old sponges when needed / watch repairs with tape inside upright cooler									
39	Reminder to invert plastic utensils in old buffet area - handle up!									
47	Back storage room for	food has	s significant solvent odor / b	est to se	parate food	d storage				
40										
37	Time to defrost deep freezer in back room									
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Received (signature)	See abov	/e	Print:		T	itle: Person In Char	ge/ Owner			
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