

\$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

Date: 01/26/2021	Time in: 8:28	Time out: 10:24	License/Permit # FS 9083 to post 2021	Est. Type PP	Risk Category Low	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Best western	Contact/Owner Name: Himmat	* Number of Repeat Violations: _____	10/90/A
Physical Address: I-30		✓ Number of Violations COS: _____	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3				✓		✓					
W	✓					Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
W	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						W			✓		
W						Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					W	✓				
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
	✓					Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
1						✓					
	✓					✓					
Proper Use of Utensils						✓					
1						✓					
1						1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Himmat	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	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		Cooler in office for yogurt			
Eggs	39	Yogurt	53/53		
Sausage	41	To discard all at 4 hrs			
Butter	41	Will need to used tphc or temp			
Cheese	40	Hot holding behind counter ambient	145-198	(the closer the food to the warmer the better)	
Deep freezer	-32	Sausage egg and cheese	136	Will be using tphc for hot sandwiches	
Upright freezer	-11	Egg and cheese	135	These are discarded daily at 4 hrs	
Clean inside upright freezer				Special procedure for covid service	

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:
	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
	Ingredients are available by request (if removing from box to keep labeled for ingredients)
2	Milk and yogurt are also available from small cooler in office - this was holding 52 F - discarded and will use ice baths or tphc
	All commercially packaged except sandwiches which are handed to customer in bag
	Apples are wrapped/. Coffee cup served to customers and condiments added by customers
	Stirrs are not wrapped at this time
	Market is all prepackaged items
	Kitchen
	Hot water 112
W	Avoid storing sanitizer spray in upper cabinet next to cereal units etc - cos
32	Time to replace some of the badly stained and burned food containers and keep an eye on wooden 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 cleaning needed 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 significant solvent odor / best to separate food storage
40	Keep brooms etc away from to go containers in this room as well
37	Time to defrost deep freezer in back room

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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