

Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

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

Date: 09/03/2020	Time in: 8:08	Time out: 9:19	License/Permit # FS 8827	Est. Type Breakfast	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: Hampton Inn	Contact/Owner Name: Patel	* Number of Repeat Violations: _____	6/94/A
		✓ Number of Violations COS: _____	

Physical Address: La Jolla point	Pest control : ABC	Hood Na	Grease trap : Trimble / bi monthly	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						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					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						✓					
	✓					✓					

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					
	✓					✓					
	✓										

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Henry Perez	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: Hampton inn	Physical Address: La Jolla	City/State: Rockwall	License/Permit # FS 8827	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk unit frozen		Two door freezer	-13		
Temps 33-50 F		2 door upright	37		
Warmer		Butter	40		
Bacon	141	Glass front in back room	35		
Eggs	174	Back up boxes			
		Deep freezer	-7		
Freezer in market	-7				

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 breakfast cafeteria style with staff serving meals / minimal customer self service / prepackaged
	Entrance and exit controlled with signage
	Hand sanitizer for customers
	Milk / fruit in cups or whole bananas or oranges by customer everything else from staff
02	Milk cooler is frozen up and top row is holding higher temps - willDiscard the top front two rows of yogurt at the end of the meal time today
	Sanitizer 200 ppm in spray bottle sink appears slightly lower but within range on labe
	Hot water 114
W	Watch use of absorbent towels under draining food containers -
37	Need to address condensation in upright freezer collecting in container on top shelf
	Ingredients are available by request
	All meats are precooked and received frozen and will be portioned/ dated and placed into another plastic
	Bag frozen and cooked from frozen in convection oven
	Egg product is pasteurized and cooked in convection oven as well to over 165
	Watch excessive storage in back room and what isn't essential to remove
	Reminder to always use commercial products
	Extra storage due to covid
	Mop is stored in mop area in laundry
45	To address condition of cabinets and shelving in cabinets
45	Seal holes in walls - electrical plates needed
42/45	Clean inside cabinets and shelving in back room and watch floor storage
	Using quats products for customer areas and also rooms between guests
	Hand sanitizer throughout facility

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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