	Retail Food Establishment Inspection Report																
2nd Followup \$50.00 City of Rockwall																	
	ate:				Time in: Time out:	License/Perm						Est. Type Breakfast	_				
	09/03/2020 8:08 9:19 FS 88 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai										<u>n</u> [Breakfast LOW Page - of 2					
E	Establishment Name: Contact/Owner N Hampton Inn Patel							4-111	vesug	auo		* Number of Repeat Violations:					
Physical Address: Pest control :						H N	lood				e trap : Follow-up: Yes 6/94/A						
	(Com	plia		ABC itatus: Out = not in compliance IN = in comp	liance NO =	not obs	served		A = r	not app	pplicable $COS = corrected on site R_= repeat violation W- Watch$					
М	ark tl	ne ap	prop	oriate	points in the OUT box for each numbered item Priority Items (3 Point	-	• •	•				D, NA, COS Mark an ✓ in appropriate box for R tive Action not to exceed 3 days					
Co O U	Compliance Status Time and Temperature for Food Safety 0 I N N C					afety R	2	0 1	plianc N N O	Ν	Employee Health	R					
T		Ŭ		s	(E. da ana as Eshmanh ait)			Т		12. Management, food employees and conditional employees;							
	~						_	V				knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding temperature(41°F/4: See attached / milk coole			V				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy / screening at arrival					
	~				3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands					
		~			4. Proper cooking time and temperature	(1 (50))		V				14. Hands cleaned and properly washed/ Gloves used properly					
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				g (165°F in 2		v				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves					
	6. Time as a Public Health Control; procedures & records Buffet time is 3 hrs and yogurt will be discarded				es & records ed						Highly Susceptible Populations						
					Approved Source		v	/	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Yes	-							
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco							<u> </u>		Chemicals						
	~				8. Food Received at proper temperature To check		1					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	Protection from Contamination			n		W	/			Water only 18. Toxic substances properly identified, stored and used							
					9. Food Separated & protected, prevented du		1					Watch storage and keep labeled Water/ Plumbing					
	~	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and			Cleaned and	4					19. Water from approved source; Plumbing installed; proper						
	~				Sanitized at 200 ppm/temperature			V				backflow device City approved					
		~			11. Proper disposition of returned, previously reconditioned Discarded	v served or		v				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С		Items (2 Point		lation	_	uire N	Cor	rrective Action within 10 days	R				
U T	N	0	A	0 S	Demonstration of Knowledge/ Pers	onnel	_	U N T	N 0	A	O S	Food Temperature Control/ Identification					
	~	 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 				w				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See attached 2							
			22. Food Handler/ no unauthorized persons/ 1 all front desk staff as well as all food	personnel service		V	/			28. Proper Date Marking and disposition Yes							
	Safe Water, Recordkeeping and Food Package Labeling			Package		v				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermos							
	~				23. Hot and Cold Water available; adequate	pressure, safe				<u> </u>		Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock tag destruction); Packaged Food labeled	gs; parasite] [V	-			30. Food Establishment Permit (Current/ insp sign posted) Posted					
					Conformance with Approved Proc		╡╞					Utensils, Equipment, and Vending					
	~			25. Compliance with Variance, Specialized F HACCP plan; Variance obtained for speciali processing methods; manufacturer instruction	zed		v				31. Adequate handwashing facilities: Accessible and properly supplied, used Supplied- Henry will address washer						
					Consumer Advisory			V				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	-				
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Available by request					v				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 200 ppm							
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 I N N C										R							
U T	N	0	A	0 S	Prevention of Food Contaminat 34. No Evidence of Insect contamination, roo			U N T		A	O S	Food Identification 41.Original container labeling (Bulk Food)					
⊢	/				animals 35. Personal Cleanliness/eating, drinking or t		┥┝	V		<u> </u>		Physical Facilities					
⊢	• •				36. Wiping Cloths; properly used and stored Stored in bucket		┥┝	1				42. Non-Food Contact surfaces clean See attached minor					
1					37. Environmental contamination		┥┝	V	/			43. Adequate ventilation and lighting; designated areas used					
F	~				38. Approved thawing method Cooking		╡┝	V	/			44. Garbage and Refuse properly disposed; facilities maintained					
	ı				Proper Use of Utensils			1				45. Physical facilities installed, maintained, and clean See attached					
	~				 Utensils, equipment, & linens; properly u dried, & handled/ In use utensils; properly u Watch 			v				46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
┢					40. Single-service & single-use articles; prop and used	erly stored	┥┝		~			47. Other Violations					
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Milk unit frozen Two door freezer -13 Termps 33-50 F 2 door upright 37 Warmer Butter 40 Bacon 141 Glass front in back room 35 Eggs 174 Back up boxes 1 Peep freezer -7 1 1 Image: Second room and whether the second room and watch floor stream and second room and watch floor stream and second room and watch floor storage 1 Image: Second room and whether the second room and watch floor storage 0 1 Image: Second room and weak room and watch floor storage 1 1 Image: Second room and weak room and weak room and watch floor storage 1 1 Image: Second room and weak room and weak room and watch floor storage on labe 1 1 Image: Second room and weak room and what room and weak room and weak room and weak room and weak room and what isn't essential to remove Batter room and weak room and weak room and what isn't essential to remove 1 Hord store and cocked from frozen in convection oven as well to over 165 1 </td <td></td> <td></td> <td></td> <td></td> <td colspan="3"></td> <td></td>													
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