

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 06/05/2022	Time in: 8:29	Time out: 10:04	License/Permit # FS 8827	Food handlers 1	Food managers 1	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: _____	9/91/A
Physical Address: 1520 a Laguna	Pest control : ABC 'monthly or less	✓ 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					
		✓				✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					✓					
4. Proper cooking time and temperature Rethermalizing precooked						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves and utensils					
	✓					Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked or scrambled					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records Yes cooked buffet items						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
Approved Source						18. Toxic substances properly identified, stored and used Febreeze top shelf in dry storage to move low					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device / referred to Plumbing insp					
	✓					3					
8. Food Received at proper temperature Sysco						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned											
	✓										

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 1						28. Proper Date Marking and disposition 24 hrs or date mark					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various					
			✓			2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step					
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Plate sign / ingredients by request											

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					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals Fruit flies						41. Original container labeling (Bulk Food)					
	W					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch storage						42. Non-Food Contact surfaces clean Watch					
	✓					✓					
36. Wiping Cloths; properly used and stored Store in bucket						43. Adequate ventilation and lighting; designated areas used Watch					
	✓					✓					
37. Environmental contamination Watch possibilities						44. Garbage and Refuse properly disposed; facilities maintained Watch					
	✓					✓					
38. Approved thawing method Cooler / cooking						45. Physical facilities installed, maintained, and clean Watch VCT flooring etc / clean under three comp					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
1						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						47. Other Violations					
	1						✓				
40. Single-service & single-use articles; properly stored and used See											

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: 1549 Laguna	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
Customer market area		Buffet		2 door cooler	
Freezer	-6.-	Oatmeal	154	37/37/38/39 butter	40
Beverage cooler	39	Hot holding		Upright glass front in back room	1.1
2 door upright freezer	16 / HTT	Eggs	175	Deep freezer (residential)	1.5
		Sausage	157		
		Potatoes	154		
		Yogurt fridge	39/41		
		Butter	40		

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:
	Hot water in restrooms 112 / equipped
	Producer in market appears to be commercial labeled prepackaged items
	Buffet
32	Reminder that food storage units such as decorative baskets etc are to be washable and etc Ex fruit storage unit
	Hot water at hand sink in kitchen 108 F
	All Tcs hot items are discarded at end of meal - less than 4 hrs
	Kitchen:
	Hot water at hand sink
	Sink sanitizer -200 ppm
39	Inside cabinets - organize to keep food related always separate from office supplies etc
32	Best to use plastic racks etc for drying pans and avoid fabric drying pads
	Hand sink equipped / employee poster at hand sink / first aid kit and spills kit present / emailed directions
34	Fruit flies in back storage - keep an eye on condition of fruit
	Vinyl curtain at window that is washable etc
	Keep an eye on defrosting of deep freezer in back room
39	Avoid use of cloth towel under stored items on top of glass front cooler as this is absorbent ... and could
	Prevent door to unit from closing etc ... address possible seal issue from gasket on glass front single door
	Unit in back room.
W/cos	Avoid storing bottles of febreze in packages next to zip lock bags on top shelf -cos
40	Best not to used newspaper under bananas in plastic container — not washable etc
	Mops buckets storage is empty and not in use at this time
W	Keep an eye on condition of shelving inside kitchen cabinets and keep them organized ...
	Using convention oven to cook foods / all precooked and only rethermalized on site
	Watch use of non nsf food storage containers wich handles and lid clasps for clean ability
	Using dial thermo to confirm food temp
	Spigots etc for coffee etc are cleaned daily
19	Drain at three comp needs air gap referred to plumbing insp for guidance
45	Need to clean under sinks and equipment - flooring

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

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