Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kitFollowupCity of RockwallVomit clean upEmployee health										ining							
Date: 06/02	Date: 06/02/2021			Time in: 9:05	Time out: 9:55								Est. Type Risk Category Cafe/buffet Med Page 1	of _2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N					1	4	-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	CORE				
Hamp	ton	Inr	ſ	с.	F	lenry Per							✓ Number of Violations COS:	n/A			
Physica La Jolla	l Ad	dre	ss:		To pro			Ho Na	ood			dreas eed i	ionow up. ics				
				tatus: Out = not in co points in the OUT box for	$\frac{IN}{IN} = in contract contract of the second se$	npliance M	NO = not ark $\sqrt{100}$ in a						pplicable COS = corrected on site \mathbf{R} = repeat violation $\mathbf{W}^{-1}\mathbf{V}$ O, NA, COS Mark an $\sqrt{\mathbf{M}}$ in appropriate box for \mathbf{R}	Watch			
Complia		Stat	110	Prio	ority Items (3 Po			ire Iı	-	diate	Co	rrect	tive Action not to exceed 3 days	r			
O Î U N	N	N C Time and Temperature for Food Safety A O (E = degrees Fabrenbeit)					R	C U	0 I N U N O			С	Employee Health				
Т			S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т	r	,		12. Management, food employees and conditional employees;					
			2 Proper Cold Holding temperature(A1°E/ 45°E)					V				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
~			2. Proper Cold Holding temperature(41°F/ 45°F)					~	•			eyes, nose, and mouth Employee health					
~	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands							
	4. Pro			4. Proper cooking time	Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly				
				5. Proper reheating prod Hours)	cedure for hot holdi	ng (165°F in	2		~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
	6. Time as a Public Health Control; procedures & records			ds			<u> </u>		<u> </u>	Gloves and utensils Highly Susceptible Populations							
				Keeping at require temps						16. Pasteurized foods use			16. Pasteurized foods used; prohibited food not offered				
				Approved Source				_	•				Pasteurized eggs used when required Precooked				
~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial									Chemicals				
~				8. Food Received at pro	oper temperature				~	,			17. Food additives; approved and properly stored; Washing Fru & Vegetables	its			
				Protection	n from Contaminat	ion		3	3			~	Water 18. Toxic substances properly identified, stored and used Deusing across battles				
				9. Food Separated & pr preparation, storage, dis	· .	luring food			1		<u>.</u>	<u> </u>	Reusing spray bottles Water/ Plumbing				
				No raw	and Datum ables	: Cleaned and	1		Т				19. Water from approved source; Plumbing installed; proper				
3			~	Sanitized at <u>50-10</u>	ppm/temperature L	Jsing qua	ts	۷		,			backflow device City approved grease trap				
				11. Proper disposition or reconditioned	of returned, previous	sly served or			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 I	N	N	С		•		Points)	C) I	N	Ν	С		1			
U N T	0	A	0 S	21. Person in charge pro	n of Knowledge/ Pe		Je	U T		0	A	O S					
~				and perform duties/ Cer			50,		~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
~				22. Food Handler/ no u	inauthorized persons	s/ personnel			V	•			28. Proper Date Marking and disposition Good				
				Safe Water, Reco	ordkeeping and Foo Labeling	od Package			~	•			29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips	/			
•/				23. Hot and Cold Water	5	e pressure, sa	fe		Ľ			<u> </u>	Dial thermo Permit Requirement, Prerequisite for Operation				
				See 24. Required records av		tags; parasite				,			30. Food Establishment Permit (Current/ insp sign posted)				
				destruction); Packaged				V					To Confirm 2021				
				25. Compliance with V		Process, and	l		Т				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
~				HACCP plan; Variance processing methods; ma No chill creame	anufacturer instructi				~	•			supplied, used Equipped				
					asumer Advisory					,			32. Food and Non-food Contact <u>surfaces cleanable, properly</u> designed, constructed, and used				
				26. Posting of Consume	er Advisories: raw o	r under cook	be		•				Watch condition 33. Warewashing Facilities; installed, maintained, used/				
W				foods (Disclosure/Remi Provide ingredients	inder/Buffet Plate)/	Allergen Lab	el	۷	N				Service sink or curb cleaning facility provided Beusing chemical spray bottles				
							tive Actio						ays or Next Inspection , Whichever Comes First				
O I U N T		N A	C 0 5	Prevention	of Food Contamina	ation	R		JN	N O	N A	C O S	Food Identification]			
1				34. No Evidence of Inse animals Fruit flies	,					~			41.Original container labeling (Bulk Food)				
1				35. Personal Cleanlines	ss/eating, drinking o	r tobacco use							Physical Facilities				
~				36. Wiping Cloths; pro Using spray al 37. Environmental cont	low to air dr	a y			~	'			42. Non-Food Contact surfaces clean				
									~	'			43. Adequate ventilation and <u>lighting; designated areas used</u>				
	_ _		_	38. Approved thawing Pull	method			_	<u> /</u>	<u> </u>		<u> </u>	 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean 	·			
				Prope 39. Utensils, equipment	er Use of Utensils	used stored		1	-	-		<u> </u> _	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean				
1	_		_	dried, & handled/ In us See attached 40. Single-service & sir	se utensils; properly	used			~	<u> </u>		_	40. Totter Facilities: property constructed, supplied, and clean Equipped 47. Other Violations				
				and used Watch	· 1	· •				1		1					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Emailed to Henry Perez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	nent Name: D ton inn	Physical A La Jol		City/State: Rockwal	I	License/Permit # 8827	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA		-							
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion	<u>Temp F</u>					
Milk co	ooler	38/39	Upright freezer	3								
S	team table	138										
Deep	freezer in back room	-2	Market cooler	38/40								
Uprigl	nt glass front cooler	35/36	Market Freezer	· -5								
Tw	o door cooler	38/39										
	Ham	38										
Item	OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F											
	Hot water in restrooms 112 F Still serving metals to guests - guests get own yogurt/ drinks and projected foods											
	•	•		nks and pr	ojected f	0005						
	All hot foods are packaged by staff and handed to guests											
24	Ingredients are on all items with exception of fruit bowls and I great are available by request											
34	Fruit flies observed											
39 10	Best to have bar netting on top of towel or eliminate towel all together under drying containers											
10	Avoid mixing water with presiding sanitizer dispenser at three comp sink it is diluting it / below 100 ppm Will need to use test strips to confirm always											
35	Store employee meals and other items in coolers below customers											
	Good date marking											
	All meats are received precooked and reheated for hot holding - fajita meat is thawed and cut and refrozen in zip loc											
	Bags to be used for th	e scramb	led eggs									
	All heated left overs are	discarded	d at end of meal times/ does	n't not exce	ed 4 hrs/	is also kept at rec	uired temps					
10	Sanitizer in sink below 100 ppm - added more sanitizer to be 200 ppm at insp											
18	Discussed not reusing spray bottles for non original chemicals(quats was in a alcohol bottle)											
45	To seal all holes in walls - plug covers needed too											
18	Please provide new be											
W	To Provide ingredients for popcorn bags											
Cos	Corrected sink sanitizer and also discarded spray bottle											
Received (signature)	See abov	/e	Print:			Title: Person In Charge/	Owner					
Inspected	by:	-	Print:									
(signature)	See abov Kelly Kirkpo	ıtríck	RS			Samples: Y N #	collected					
1												