Followup Fee of																		
•	\$50.00 after       Retail Food Establishment Inspection Report       Image: First aid kit         First Followup       Image: Allergy policy																	
1 113		01	101	vu	ip.											Allergy		
	First Followup       Ketan Food Establishment Inspection Report       Image: Allergy policy         City of Rockwall       Vomit clean up         Employee health																	
Date:         Time in:         Time out:         License/Per           6/19/24         7:30         8:10         FS-88											CPFM	Food handlers	Page 1 of	2				
				hect		8:10 2-Follow Up	FS-8		4-Investigation			1	5-CO/Cons	struction	6-Other	TOTAL/SCO		
Esta	Establishment Name: Contact/Owner						Name:					Number o	Number of Repeat Violations:       Number of Violations COS:					
	Hampton Inn         Henry Perez           Physical Address:         Pest control :							Hood Grease trap :/ waste oil						2/98/A				
1549	1549 Laguna Dr Rockwall, Tx ABC Pest 6/4/24						10	N/A			Trir	mble	e 12/18/23 25g		No			
Mark					tatus: Out = not in co points in the OUT box for	r each numbered item	Mark	$\mathbf{O} = \text{not}$ $\mathbf{V}$ a ch						oplicable COS ox for IN, NO, NA		n site $\mathbf{R}$ = repeat vie lark an $\mathbf{X}$ in appropria		cch
Priority Items (3 Points) violations Require Imm Compliance Status Compliance Status								<i>ımedi</i> omplia				tive Action not to	o exceed 3 d	ays				
0     Î     N     N     C       U     N     O     A     O   Time and Temperature for Food Safety (F. degree Echemolei)					R	O U T	I N	N O	N A	C O	Employee Health							
Т		/		S	1. Proper cooling time	and temperature			Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	No leftovers cooled     2. Proper Cold Holding temperature(41°F/45°F)						~				13. Proper use of restriction and exclusion; No discharge from							
2. Proper Cold Holding te See			See	g temperature(41°F/ 45°F)				~				eyes, nose, and mouth State poster at handsink						
L				3. Proper Hot Holding temperature(135°F) See									Preventing Contamination by Hands					
	v	/			4. Proper cooking time	and temperature				~				14. Hands clear	ned and prop	erly washed/ Gloves	used properly	T
					5. Proper reheating pro	cedure for hot holding	(165°F in 2		-					15. No bare han	nd contact wi	th ready to eat foods o blowed (APPROVEI	or approved	1
	V				Hours)							Gloves ava	<b>J</b> I <u>I</u> <u>I</u>					
ŀ					6. Time as a Public Hea Waffle mix	ann Control; procedure	es & records							16 Destandard		ceptible Populations		
					Ар	proved Source				~				Pasteurized egg		prohibited food not of required	Tered	
					7. Food and ice obtaine good condition, safe, and									Lyys				
Ľ					destruction Sysco		site									Chemicals		
					8. Food Received at pro Checking	oper temperature				~				& Vegetables		d and properly stored;	Washing Fruits	
						n from Contamination	1			~				18. Toxic subst		ly identified, stored a	nd used	+
					9. Food Separated & pr preparation, storage, di		ing food	T.		<b> </b> ♥					Wat	ter/ Plumbing		
					10. Food contact surfac	ces and Returnables ; C	leaned and	+								urce; Plumbing instal	led; proper	
					Sanitized at <u>200</u>	of returned previously	served or	+							<u>roved gr</u>	rease tank ewater Disposal Syste	em, proper	_
<ul> <li>11. Proper disposition of returned, previously served or reconditioned Discard</li> </ul>						~				disposal	C	1 5	· I I					
		N	N	C	Pri	iority Foundation	Items (2 Po	oints) 1 R	violat	_	Req N	uire N	Cor	rrective Action w	vithin 10 da	ys		R
	N (		Α	o s		n of Knowledge/ Pers		K	U T	N	0	A	o s	Food	d Temperatı	ure Control/ Identifi	cation	K
•					21. Person in charge pr and perform duties/ Ce.					~				27. Proper cooli Maintain Produ		ised; Equipment Ade	equate to	
V	/				22. Food Handler/ no u 3	inauthorized persons/ p	ersonnel			~				28. Proper Date Great date	marking	-		
					Safe Water, Reco		2					Thermal test st	rips	accurate, and calibra				
					23. Hot and Cold Wate 110, Good pres	r available; adequate p	ressure, safe							-		site, strips curr nt, Prerequisite for C		
					24. Required records a	vailable (shellstock tag	s; parasite							30. Food Estab	lishment Pe	ermit/Inspection Cur	-	
					destruction); Packaged	labels	J		W					Posted a	<u> </u>			
			Τ		25. Compliance with V		rocess, and	T.						31. Adequate ha	<b>_</b>	uipment, and Vendin facilities: Accessible a	0	
•					HACCP plan; Variance processing methods; m					~				supplied, used Equipped	d			
					Con	sumer Advisory				~				32. Food and N designed, const		tact surfaces cleanabl sed	e, properly	
					26. Posting of Consum foods (Disclosure/Rem										0	installed, maintained g facility provided	, used/	+
Ľ					Buffet sign posted		-	a A atia	n Not	to Ex		100	0.D.				_	_
O I U I				C O	Core Items (1 Poin	of Food Contaminati		R	U NOL	Ι	N O	N A	C 0	iys or nexi inspe		Identification		R
Ť		_		š	34. No Evidence of Ins				Ť		-		Š	41.Original con				-
┢┝┛		-			animals 35. Personal Cleanlines	ss/eating, drinking or to	obacco use	+ -		~					DL	sical Facilities		
┝┝					36. Wiping Cloths: pro	perly used and stored		+ +	_					42. Non-Food C		sical Facilities		
					Using spray bo 37. Environmental cont	ottle 200ppm		+ +	-	~	+			43. Adequate ve	entilation and	l lighting; designated	areas used	+
┝┝╹			+		38. Approved thawing	method		+			-			<u>^</u>		perly disposed; facilit		+
					38. Approved thawing Refrigerator						-			e	1 /	ed, maintained, and c		
					39. Utensils, equipmen					~	+			46. Toilet Facili	ities; properly	y constructed, supplie		+
┝					dried, & handled/ In us					~				Stocked 47. Other Viola		ean		_
L					40. Single-service & signal used	ngie-use articles; prop	triy stored				/			N/a	uons			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Gayla Lancione	<sup>Print:</sup> Gayla Lancione	Title: Person In Charge/ Owner Front Desk
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hampton Inn	Physical A 1549		City/State: Rockwal	l, Tx	License/Permit # FS-8827	Page <u>2</u> of <u>2</u>					
Item/Location	TEMPERATURE OBSERV		TIONS Temp	Item/Location		Temp					
2Door Freezer htt	Temp	Waffle batter	Tphc		Market	Temp					
2Door Refrigerator	40	Milk/juice cooker		Bev cooler							
Cream cheese	40	Oatmeal	152								
Waffle mix prep	63	Chest freezer htt	: 11								
Hot holding		Glass door freezer ht	t 13								
Omelets	149										
Sausage patty	158										
Potato	156			10							
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTING SERVATIONS AND CORRECTING SEEN MADE. YOUR ATTENT			E CONDITIONS OBSER	VED AND					
	AN INSI LETION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms water temp greater than 105, equipped										
	Hand sink 101, equipped										
· · ·	3comp sink not setup 110 using quat sani 200ppm         Digital thermo, strips current										
<b>a b b b b b b b b b b</b>	Service hours between 6a-10a										
Using paper plates and	d disposa	able cutlery									
Buffet sign present ne	Buffet sign present next to hot holding										
No cooling left overs, a	No cooling left overs, all discarded daily at 10am including waffle mix										
Using tphc on waffle m	Using tphc on waffle mix, mix just prepped in kitchen refrigerator										
	Disposable cutlery stored with handles up										
	All food precooked and simply reheated according to corp requirements and hot held 135 or higher										
	Oven is self contained, no need for a hood										
	Market items all commercial packaged with labels										
29 Market freezer needs a secondary thermometer inside											
(signature) See abov	′e	See ab	ove		Title: Person In Charge/	Owner					
	ST	<b>Richard</b>	Hill	SIT	Samplas: V N "	collected					
Form EH-06 (Revised 09-2015)	07	1		1	Samples: Y N #	conceted					