Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 12/20/23				S-8827 1 3					Food handlers 3	Page <u>1</u> of <u>2</u>									
					tion: 1-Routine	2-Follow U	Contact/O	omplair	-		-In	vestig	atio	n	5-CO/Cons		6-Other	TOTAL/SC	ORE
Establishment Name: Hampton Inn Physical Address: 1549 Laguna Dr Rockwall, Tx Contact/Owner N Henry Perez Pest control: ABC Pest 11/27/23						erez	Z Ho				Number of Repeat Violations: Number of Violations COS: etrap://waste oil total/2009.055		2/98/A						
1549	Ť					$\frac{\text{ABC}}{\text{ompliance}} \text{IN} = \text{in} \cdot $			- nc	N/A		1 N			e 12/18/23 25g	_ aamaatad am	No P = remost vic	olation W/ W/	. 4 a la
Mark	the	omp app	orop	riate	points in the OUT box for	r each numbered it	tem	Mark '✓	′' a c		nark	in app	ropr	iate b	ox for IN, NO, NA	, COS Ma	ark an \mathbf{R} = repeat vio	te box for R	itch
O I U N	Compliance Status O I N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety					R		Complian O I N U N O		N C						R			
T				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature No leftovers cooled						r			S	12. Managemen	nt, food emplo	oyees and conditional	employees;	
	,				2. Proper Cold Holding		°F/ 45°F)				+			H	13. Proper use of	of restriction a	and exclusion; No dis	charge from	+
'					See 3. Proper Hot Holding	temperature(135°	°F)				V				eyes, nose, and State poste	er at hand		,	
		/			4. Proper cooking time	and temperature					T.	<u> </u>		Г			erly washed/ Gloves i		
	•				5. Proper reheating pro	cedure for hot ho	olding (165°F	in 2									h ready to eat foods of		+
•	/				6. Time as a Public Hea	alth Control; proc	cedures & rec	cords	H						alternate method properly followed (APPROVED Y N.) Gloves available Highly Susceptible Populations				
					Approved Source						L				16. Pasteurized Pasteurized egg	foods used; p	prohibited food not of		
					7. Food and ice obtaine		source: Food	in							Eggs	3 dised when i	геципси		
•					good condition, safe, and destruction Sysco	* *										C	Chemicals		
V					8. Food Received at pro Checking	oper temperature					V				& Vegetables		and properly stored;	Washing Fruits	
						n from Contamin	nation				V				Water on 18. Toxic substa	ances properly	y identified, stored ar	nd used	+
V	1				9. Food Separated & pr preparation, storage, di			i								Wate	er/ Plumbing		
V					10. Food contact surfact Sanitized at _200_	ces and Returnabl ppm/temperature	les ; Cleaned a e	and			V	/			19. Water from approved source; Plumbing installed; proper backflow device City approved grease tank				
V					11. Proper disposition of reconditioned Disc			or			v	/			20. Approved S disposal	ewage/Waste	ewater Disposal Syste	m, proper	
										_			Ь						
<u> </u>					Pri	iority Founda	tion Items	(2 Poi	nts)	viole	ıtior	ıs Re	quir	e Coi	rrective Action w	vithin 10 day	vs		
O I N T	1 (N O	N A	C O S	Demonstration	n of Knowledge/	Personnel		nts) R		tion D I U N	N	N				vs are Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Henry Perez	Print: Henry Perez	Title: Person In Charge/ Owner Maintenance Director
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Hampton Inn 1549 Laguna Dr Rockwall, Tx FS-8827	Establish	nent Name:	Dhysical A	ddrase:	City/State:		License/Permit #	Page 2 of			
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2Door Freezer htt 16 Sausage link 153 Freezer 2Door Refrigerator 41 Potatos 151 All items htt Cream cheese 40 Waffle batter Tphc Waffle mix prep 64 Milk/juice cooler 33 Chest freezer htt -2 Oatmeal 160 UR freezer htt -2 Market Hot holding Bev cooler 43 Omelette 155 Non tos items OBSERVATIONS AND CORRECTIVE ACTIONS OMELOW All adempedations are lake in F Restrooms water temp greater than 105, equipped Hand sink 102 partially equipped no paper towels 3 sormp sink not setup 112 using quat sani 150-400ppm 150ppm today 29 Digital thermo strips expired march 2023 Service hours between 6a-10a Using paper plates and disposable cutlery Buffet sign present next to hot holding No cooling left overs, all discarded daily at 10am including waffle mix Using tybe on waffle mix Disposable cutlery stored with handles up All food precooked and simply reheated according to corp requirements and hot held 135 or higher Market freezer needs a thermometer inside Market treezer needs a thermometer inside Ma	T4/T					(4 /T					
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