

Followup cost  
\$50.00 after  
First  
Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 4/25/24	Time in: 8:40	Time out: 11:40	License/Permit # FS-8797	CPFM 4	Food handlers All	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: Hilton Rockwall Grab&Go, Outside B	Contact/Owner Name: Driftwood	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: 0	2/98/A
Physical Address: 2055 Summer Lee Dr Rockwall,	Pest control : Regions 4/1/24	Hood N/a	Grease trap / waste oil Southeastern 4/22/24 200g	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
					✓	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	
	✓					3. Proper Hot Holding temperature(135°F) See		<b>Preventing Contamination by Hands</b>							
					✓	4. Proper cooking time and temperature			✓					14. Hands cleaned and properly washed/ Gloves used properly	
					✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓					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 Half & Half for coffee		<b>Highly Susceptible Populations</b>							
						<b>Approved Source</b>			✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco		<b>Chemicals</b>							
	✓					8. Food Received at proper temperature Checking			✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
						<b>Protection from Contamination</b>			✓					18. Toxic substances properly identified, stored and used	
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>							
	✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓					19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓					11. Proper disposition of returned, previously served or reconditioned Discard			✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4			✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓					22. Food Handler/ no unauthorized persons/ personnel All within 30 days			✓					28. Proper Date Marking and disposition Great date marking	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Stem thermo strips current	
	✓					23. Hot and Cold Water available; adequate pressure, safe 121, good pressure		<b>Permit Requirement, Prerequisite for Operation</b>							
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commerical			✓					30. Food Establishment Permit/Inspection Current/ insp posted Current not posted	
						<b>Conformance with Approved Procedures</b>		<b>Utensils, Equipment, and Vending</b>							
	✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
						<b>Consumer Advisory</b>			✓					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/Buffer Plate)/ Allergen Label Ingredients available request			✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 160 st	

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
	✓					34. No Evidence of Insect contamination, rodent/other animals			✓					41. Original container labeling (Bulk Food)	
	✓					35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>							
	✓					36. Wiping Cloths; properly used and stored Stored in solution		1						42. Non-Food Contact surfaces clean	
	✓					37. Environmental contamination			✓					43. Adequate ventilation and lighting; designated areas used	
					✓	38. Approved thawing method			✓					44. Garbage and Refuse properly disposed; facilities maintained	
						<b>Proper Use of Utensils</b>			✓					45. Physical facilities installed, maintained, and clean	
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		1						46. Toilet Facilities; properly constructed, supplied, and clean Equipped, low temps	
	✓					40. Single-service & single-use articles; properly stored and used							✓	47. Other Violations N/a	

