Followup cost \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City	of	Rockwall

4/25		4		8:40	11:40	FS-87						4	All	Page <u>1</u> of <u>2</u>	<u>.</u>
				tion: 1-Routine	2-Follow Up	3-Complain	nt	_	nvest	gatio	n	5-CO/Construction	6-Other	TOTAL/SCOR	E
Establishment Name: Contact/Owner Name: Hilton Rockwall Grab&Go,Outside B Driftwood						ame:					Number of Repeat Violations: Number of Violations COS:		2/00//		
Phys. 205	ical .	Addro	ess:	er Lee Dr Rock	Pest cont Regions 4	trol : 4/1/24		Hoo N/a	d	So	rease outhe	e trap :/ waste oil astern 4/22/24 200g	Follow-up: Yes No	2/98/A	١
	Co	mplia	nce S	Status: Out = not in compoints in the OUT box for e	IN = in compliance	iance NO	= not o					plicable COS = corrected or ox for IN, NO, NA, COS M	n site \mathbf{R} = repeat vio	plation W= Watch	h
								e Im	media	te Co	rrect	ive Action not to exceed 3 de		e box for K	
O I U N	N	N	C O	Time and Temp	perature for Food Sa	fety	R	O U		nce Sta	C	Emi	ployee Health		R
T			Š	(F = de	grees Fahrenheit) nd temperature			Ť		-	Š	12. Management, food emplo		employees;	
		/			•				/			knowledge, responsibilities,	and reporting		
V	•			2. Proper Cold Holding t See	temperature(41°F/ 45°	°F)			/			13. Proper use of restriction eyes, nose, and mouth	and exclusion; No disc	charge from	
_				3. Proper Hot Holding te See	emperature(135°F)							Preventing Co	ontamination by Han	nds	
		1		4. Proper cooking time a	and temperature				/		П	14. Hands cleaned and prop	erly washed/ Gloves u	ised properly	
		~		5. Proper reheating proce Hours)	edure for hot holding ((165°F in 2			'			15. No bare hand contact wit alternate method properly for Gloves			
V	-			6. Time as a Public Heal Half & Half for coffee	th Control; procedures	s & records							ceptible Populations		
				Арр	proved Source				/			16. Pasteurized foods used; pasteurized eggs used when		fered	_
•				7. Food and ice obtained good condition, safe, and destruction Sysco								Eggs	Chemicals		
V				8. Food Received at prop Checking	per temperature				/			17. Food additives; approved & Vegetables Water	d and properly stored;	Washing Fruits	
				Protection	from Contamination	ı			~			18. Toxic substances properl	y identified, stored an	id used	
V				9. Food Separated & pro preparation, storage, disp	play, and tasting							Wat	er/ Plumbing		
V				10. Food contact surface Sanitized at 200 p		leaned and			~			19. Water from approved sou backflow device City approved	urce; Plumbing install	ed; proper	
V	•			11. Proper disposition of reconditioned Disca	f returned, previously s rd	served or			~			20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
			C	Prio	ority Foundation l	Items (2 Poi	nts) vi	olati	ons R	equire	e Cor	rective Action within 10 day	ve		
0 1	N	l N					R	0	I I	N N	С		ys		R
O I U N T			C O S		of Knowledge/ Perso		R	O U T	I I	N N O A	C O S	Food Temperatu	ure Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Peter Andino	Print: Peter Andino	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of			
Hilton Grab&Go, Outside E	3a 2055	Summer Lee Dr TEMPERATURE OBSERV	Rockwal	ll, Tx	FS-8797				
Item/Location	Temp	Item/Location	Temp	Item/Loc	ation	Tem			
Blass merchandiser		Bottle beer cooler	39						
Reach in refrigerator									
Reach in refrigerator 2	38								
Whip	40								
Whole/Almond Milk	39								
Breakfast burritos Hot Hold	d 161								
Outdoor bar									
Keg cooler	35								
	0	BSERVATIONS AND CORREC	TIVE ACTIO	NS					
AN INSPECTION OF YOUR INTERPRETATION OF YOUR		ENT HAS BEEN MADE. YOUR ATTE 1 F	ENTION IS DIR	ECTED TO T	THE CONDITIONS OBS	SERVED AND			
45 Restrooms equipped	d Men's 6	9, Women's 71							
	Restrooms equipped Men's 69, Women's 71 Fruit cups with labels and dates, please add net weight								
Snacks are all prepa	Snacks are all prepackaged with manufacture labels on back								
	Using tphc for half½ sticker marked with expired time								
Handsink equipped	121, quat	sani 200ppm							
	Using sani towel to clean steam wand on espresso machine after every use								
	Breakfast burritos prepared at 8am, hot hold and discard at 10am if not already sold								
	Time to paint interior cabinets, cover exposed wood, needs to be scrubable								
· · · · · · · · · · · · · · · · · · ·	Display case only, no refrigeration, fruits and danish								
	Employee serves danish, croissant ext to guest, no self serve								
<u> </u>		side, teat strips current							
Food is served in a d		•							
3comp sink not set u	-								
Hand sink equipped	•								
Using draft plugs who									
			eeded						
	Food contact surfaces cleaned every four hours or as needed Discussed new allergen awareness form, will email								
Bloodsood flow dilots	gon aware	win ornan							
Received by:	\ <u></u>	Print:	hovo		Title: Person In Char	rge/ Owner			
See Abo	<u>ve</u> ,	See Al	<u> </u>						
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