

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: 10/20/23	Time in: 8:15	Time out: 12:00	License/Permit # FS-8797	CPFM 3	Food handlers All	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Hilton Rockwall Grab&Go, Outside B	Contact/Owner Name: Driftwood	Number of Repeat Violations: <input checked="" type="checkbox"/>	Number of Violations COS: <input type="checkbox"/>	8/92/A
Physical Address: 2055 Summer Lee Dr Rockwall,	Pest control : Regions Pest 10/18/23	Hood N/a	Grease trap / waste oil Southwaste 10-4/23 2000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
		✓				✓					
		✓				Water/ Plumbing					
3						✓					
	✓					✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
		✓				2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
		✓				Utensils, Equipment, and Vending					
	✓					✓					
		✓				✓					
	✓					✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
1						1					
	✓					✓					
		✓				✓					
		✓				✓					
	✓					✓					
	✓					✓					

