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

10/	20	/23		Time in: 8:15	Time out: <b>12:00</b>	FS-87		•				CPFM 3	Food handlers	Page 1 o	f <u>2</u>
		e of In		ction: 1-Routine ne:	2-Follow Up Cor	3-Complair		4-I	Investi	igatio	n	5-CO/Construction  Number of Repeat Vio	6-Other	TOTAL/SC	ORE
Hilt	or		ck	wall Grab&Go,0		ftwood		Hoo	vd.		Franc	Number of Violations e trap :/ waste oil	COS:	8/92	/A
205	5	Sur	nn	ier Lee Dr Rocl	kwall, Regions F	Pest 10/18/23		N/a		S	outhv	vaste 10-4/23 2000g	No 🗌		
Mark	the	ompli e appro	ance priat	e points in the <b>OUT</b> box for		Mark '✓		ckma	rk in ap	propr	iate bo	ox for IN, NO, NA, COS M	on site $\mathbf{R}$ = repeat vio	lation W= W e box for R	atch
Com	plia	nce St					Requir R	Co	mplia	ice St	atus	ive Action not to exceed 3 d	lays		R
U T	T (F = degrees Fahrenheit)			K	U N O A				F - V			K			
	•	/	1. Proper cooling time and temperature  12. Management, food employees and conditiona knowledge, responsibilities, and reporting				employees;								
·	/		2. Proper Cold Holding temperature(41°F/45°F)  See  13. Proper use of restriction and exclusion; No diseyes, nose, and mouth				charge from								
·	/			3. Proper Hot Holding to See	emperature(135°F)					Preventing Contamination by Hands			ds		
		/		4. Proper cooking time a	and temperature				~	14. Hands cleaned and properly washed/ Gloves used prop			sed properly		
		/		5. Proper reheating proc Hours)	cedure for hot holding (	(165°F in 2			~		15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED CHOVES				
·	/			6. Time as a Public Hea	lth Control; procedure	s & records				ı			sceptible Populations		
				Арј	Approved Source  16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Page 16. Pasteurized eggs used when required				ered						
·		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco  Chemicals													
·	4			8. Food Received at pro Checking	pper temperature				~			17. Food additives; approved & Vegetables Water	d and properly stored;	Washing Fruits	;
					from Contamination				<b>/</b>			18. Toxic substances proper	ly identified, stored an	d used	
·	1			9. Food Separated & propreparation, storage, dis	splay, and tasting	-						Water/ Plumbing			
3				10. Food contact surface Sanitized at O		leaned and			<b>/</b>			19. Water from approved so backflow device City approved	-	• •	
·	/			11. Proper disposition o reconditioned Disca					/			20. Approved Sewage/Waste disposal	ewater Disposal Syster	n, proper	
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0	. 1	N7   N7		· · · · · · · · · · · · · · · · · · ·	ority I oundation i	items (2 Pon						rective Action within 10 da	ys		
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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: Hilton Grab&Go, Outside Ba	Physical A	Address: Summer Lee Dr	City/State: Rockwall, Tx	License/Permit # FS-8797	Page <u>2</u> of <u>2</u>
Hillon Grab&Go, Outside Ba	a 2055	Summer Lee Dr TEMPERATURE OBS		F3-0/9/	
Item/Location	Temp	Item/Location		/Location	Temp
Glass merchandiser	41				
Reach in refrigerator	38				
Reach in refrigerator 2					
Almond milk	39				
Milk	39				
Breakfast burritos Hot Hold	165				
	0	 BSERVATIONS AND CORI	PECTIVE ACTIONS		
Item AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	STABLISHM	ENT HAS BEEN MADE. YOUR .		TO THE CONDITIONS OBS	ERVED AND
Restrooms equipped	Men's 1	01, Women's 101			
Fruit cups with labels					
Snacks are all prepa			ls on back		
39 Store mop hanging u					
10 Handsink equipped 1					
10cos No sani wipes to clea			nachine		
·		· · · · · · · · · · · · · · · · · · ·		act already cold	
Breakfast burritos pre		cover exposed wood,			
		•	needs to be scrube	abie	
Display case only, no			olf com/o		
		sant ext to guest, no s	eli serve		
29 Using gloves, stem th		· · · · · · · · · · · · · · · · · · ·			
Food is served in a dis	sposable	ciamsneii			
Received by: See Abo	 /е	See A	Above	Title: Person In Char	ge/ Owner
Inspected by:	<u>-</u> l	Print:			
(signature)		> ∣ Richa	ard Hill	Samples: Y N	# collected