Followup cost \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwai	City	of	Rockwa	ıll
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10/20/23 8:40		11:40	FS-							4	All	Page 1 of	2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				4-In	vestig	gatio	n	5-CO/Construction	6-Other	TOTAL/SCO	ORE						
Establishment Name: Hilton Heirloom Kitchen & Expo Contact/Owner N Driftwood					r Name	»:					Number of Repeat Violations: Number of Violations COS:		7/00/	7/00/4			
Physical Address: 2055 Summer Lee Dr Rockwall, Regions 4/1/2024							ood	oss 11/2			ase trap :/ waste oil Follow-up: Yes heastern 4/22/24 200g		7/93/	А			
Compliance Status: Out = not in compliance $IN = in compliance$						NO = n				-				lation W= Wa	ıtch		
Ma	ırk th	ne ap	prop	riate	points in the OUT box for	each numbered ite	em Mai								site R = repeat vio	e box for R	
Compliance Status O I N N C Time and Temperature for Food Safety				R		Con	ipliano	e St	atus C		R						
U T	N	0	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)					U I	N O	A	O S	Empl	1		
	~				1. Proper cooling time and temperature See					·	1			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 freeyes, nose, and mouth			
	/				3. Proper Hot Holding temperature(135°F) See									Preventing Con	ıds		
			/		4. Proper cooking time a	and temperature				·	/			14. Hands cleaned and prope	sed properly		
			/		5. Proper reheating procedure for hot holding (165°F in 2 Hours) See					·	/			15. No bare hand contact with alternate method properly foll Gloves			
	~				6. Time as a Public Hear	lth Control; proce	edures & record	S						Highly Susceptible Populations			
			Approved Source				·				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco Chemicals														
	~				8. Food Received at pro Checking	per temperature				ı	/			17. Food additives; approved and properly stored; Washing Fre & Vegetables Water only			
					Protection	from Contamin	ation			ı	/			18. Toxic substances properly	identified, stored an	d used	
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing			
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 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/Wastev disposal	water Disposal System	m, proper	
	Priority Foundation Items (2 Po																
0		N	N	C	Pric	ority Foundat	tion Items (2)					_		rective Action within 10 days	s		D
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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 Heirloom Kitchen & E		Physical A		ity/State: Rockwall	Tv	License/Permit # FS-8796	Page	<u>2</u> of <u>2</u>	
Tilltoit	TIEITOOTT KILCHEIT & L	./ 2000	TEMPERATURE OBSERVATI		, 1 ^	1 0-0730			
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp	
Desser	t Refrigerator		Whole tomatoes	39		Milk		39	
	Whip cream	36	Sourcream	39	Pastry fridge				
	WIC 1		Shrimp	37	Yogı	urt/cantalou	pe	35/37	
Т	hawing shrimp	35	Lettuce	39	Tı	relech cake		36	
Par	tial grilled chicken	38	WIF	10.9	F	Pizza prep			
Fra	ank steak / wings	38/38	Room service fridge	40	Sa	uce/cheese)	34/36	
С	Cheddar cheese	38	No tcs foods			Mozz pads		35	
	WIC 2	0.7	HK service fridge			Vhip below		32	
Item	AN INSPECTION OF VOLD DO		SERVATIONS AND CORRECTIVE STATE HAS BEEN MADE. YOUR ATTENTION			HE CONDITIONS ODSERV	/ED AN	VD.	
Number	NOTED BELOW: all temperature			ON IS DIKE	CIED IO I	HE CONDITIONS OBSERV	EDA	ND	
	Hand sink equipped,	temps gi	reater than 110 through kic	hen					
	3comp sink setup 122								
	Dishwasher confirme		11						
40cos	To Remove cardboard	d from ic	e top, noncleanable, not op	perating	awaitin	na new condenser	•		
	Time to sand or repla				,	.9			
	•		dusty needs to be cleaned						
	General detail cleanir								
32	WIC 2 need to addres								
			ice on pipes d floor, food is p	rotoctoc	Lundor f	an unit			
			derneath shelves for spilled i		i under i	an unii			
45			•		ماطمانم				
	<u> </u>		ips current, dishwasher test	sinps av	/allable				
	Cleaning soda dispens		<u> </u>	P P					
			non tcs foods, still have coo			•			
			ce 39, mozzarella 38, eggs 3		ro 38 bo	ttom cantaloupe 38	3, yo	gurt 37	
			aned by Hood Boss April 202						
W	W Be sure to change foil daily if continue to use on stovetop, non cleanable								
	New UC freezer 12.1								
			ve UC freezer, not hooked up	o yet					
	Sauté prep cooler top,								
	Grill prep cooler slice tomatoes 36, feta cheese 37, pico 37, bottom burger patty 36, marinated c							t chix 3	
	Hot holding oatmeal 191, hot link 167, black beans 207								
								_	
Received (signature)	See Abov	/e	See abo	ove		Title: Person In Charge/	Owner		
Inspected (signature)		<u>a</u>	Print:						
	(Revised 09-2015)	H	> Richard	ΗШ		Samples: Y N #	collecte	ed	