

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: 8:40	Time out: 11:40	License/Permit # FS-8796	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 Heirloom Kitchen & Expo	Contact/Owner Name: Driftwood	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: 0	7/93/A
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Physical Address: 2055 Summer Lee Dr Rockwall, TX	Pest control : Regions 4/1/2024	Hood Hood Boss 11/23	Grease trap :/ waste oil Southeastern 4/22/24 200g	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 <b>See</b>			✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓					2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>			✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓					3. Proper Hot Holding temperature(135°F) <b>See</b>		<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) <b>See</b>			✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>	
	✓					6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>							
						<b>Approved Source</b>			✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Eggs</b>	
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Sysco</b>		<b>Chemicals</b>							
	✓					8. Food Received at proper temperature <b>Checking</b>			✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>	
						<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 <b>City approved</b>	
	✓					11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>			✓					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) <b>4</b>			✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓					22. Food Handler/ no unauthorized persons/ personnel <b>All within 30 days</b>			✓					28. Proper Date Marking and disposition <b>Great date marking</b>	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, strips current</b>	
	✓					23. Hot and Cold Water available; adequate pressure, safe <b>122 good pressure</b>		<b>Permit Requirement, Prerequisite for Operation</b>							
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>			✓					30. Food Establishment Permit/Inspection Current/ insp posted <b>Current, not posted</b>	
						<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 <b>Temps taken 4x daily</b>			✓					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
						<b>Consumer Advisory</b>			2					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 On menu			✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Dishwasher confirmed 160 st</b>	

**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 <b>Stored in solution</b>		1						42. Non-Food Contact surfaces clean	
1						37. Environmental contamination <b>See</b>		1						43. Adequate ventilation and lighting; designated areas used <b>Light out</b>	
	✓					38. Approved thawing method <b>Refrigerator</b>			✓					44. Garbage and Refuse properly disposed; facilities maintained	
						<b>Proper Use of Utensils</b>			1					45. Physical facilities installed, maintained, and clean	
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓					46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
1						40. Single-service & single-use articles; properly stored and used <b>See</b>					✓			47. Other Violations	

