Followup cost \$50.00 after Retail Food Establishment Inspection Report First aid kit															
•			a	fte	)r	<b>Retail Fo</b>	ood Esta	blisl	hm	ent	In	spe	ecti	tion Report First aid kit	
							City of Rockwall						Vomit clean up		
Date:   Time in:   Time out:   License/Pe     10/20/23   8:15   12:00   FS-87												CPFM Food handlers Page 1 of 2	-		
	10/20/23   8:15   12:00   FS-8     Purpose of Inspection:   1-Routine   2-Follow Up   3-Complai									n	5-CO/Construction 6-Other TOTAL/SCORE	C			
Establishment Name: Hilton Heirloom Kitchen & Expo												Number of Repeat Violations: Number of Violations COS:			
Ph	Physical Address: 2055 Summer Lee Dr Rockwall, Regions Pest 10/18/23								Ho 7/20					se trap :/ waste oil Follow-up: Yes	ļ
Compliance Status: Out = not in compliance $IN$ = in compliance $NO$ = not observed $NA$ = not applicable $COS$ = corrected on site $R$ = repeat violation $W$ = Watch															
Ma	Mark the appropriate points in the OUT box for each numbered item Mark '\$\screwssilon' a checkmark in appropriate box for IN, NO, NA, COS Mark an \$\screwssilon' in appropriate box for R   Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days														
Co O U	Compliance Status   Time and Temperature for Food Safety     I   N   A   O						R	C O U	Compl	lianco N O	e Sta N A		R		
T	14	0	Â	s	(F = de 1. Proper cooling time a		T		Ŭ	/*	12. Management, food employees and conditional employees;				
	~				See	×				~		knowledge, responsibilities, and reporting			
Γ	~				2. Proper Cold Holding See		ſ	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
┝	~		$\dashv$	3. Proper Hot Holding temperature(135°F) See							Preventing Contamination by Hands				
╞	•	~	+		4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly	
┢	~		1		5. Proper reheating proc Hours) <b>See</b>	cedure for hot holding (	165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)	-
			$\dashv$		6. Time as a Public Health Control; procedures & records					<b>•</b>				Gloves	_
	V									Γ.				Highly Susceptible Populations     16. Pasteurized foods used; prohibited food not offered	
		Approved Source								~				Pasteurized eggs used when required Eggs	
	~				7. Food and ice obtained good condition, safe, and destruction Sysco								Chemicals		
╞	~				8. Food Received at pro	oper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contamination				· /				Water only     18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro	otected, prevented durir									
	~				preparation, storage, dis	1.0. 11 01	· 1			-				Water/ Plumbing	
3					10. Food contact surface Sanitized at <u>200</u> p	es and Returnables ; Cie ppm/temperature <b>1</b> 6	eaned and			~				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
╞─	~				11. Proper disposition of	of returned, previously s	served or							20. Approved Sewage/Wastewater Disposal System, proper disposal	
				_	reconditioned Disca			ints) 1	violat	tions	Rea	wire	- Col	prrective Action within 10 days	
O U	I N	N O	N A	C O		of Knowledge/ Person		R	O U	I N	N O	N A	C O	Food Temperature Control/ Identification	R
Т				S	21. Person in charge pre				Т				S	27. Proper cooling method used; Equipment Adequate to	
			$\square$		and perform duties/ Certified Food Manager (CFM) 2 22 Food Handler/ no unauthorized persons/ personnel					~				Maintain Product Temperature   28. Proper Date Marking and disposition	
	22. Food Handler/ no unauthorized persons/ personnel							~				Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/			
Safe Water, Recordkeeping and Food Package Labeling								~				Thermal test strips Digital thermo, strips current			
23. Hot and Cold Good pres				23. Hot and Cold Water Good pressur	available; adequate pre	essure, safe			_				Permit Requirement, Prerequisite for Operation		
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			$\Box$	ſ	~				30. Food Establishment Permit/Inspection Current/ insp posted Current, not posted	-
						with Approved Proced								Utensils, Equipment, and Vending	
	~				25. Compliance with Va HACCP plan; Variance	obtained for specialize	ed							31. Adequate handwashing facilities: Accessible and properly supplied, used	-
					processing methods; ma Temps taken	4x daily				•				Equipped	
					Cons	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>	
	~				26. Posting of Consumer foods (Disclosure/Remin On menu				<b>[</b> _	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	_
0	I	N	N	C	Core Items (1 Poin	t) Violations Requir	e Corrective	Action R	n Not		Ν	ed 90 N	0 Da C	ays or Next Inspection , Whichever Comes First	R
Ŭ T	N	0	A	0 S		of Food Contamination			Ŭ T	N	0	A	o s	Food Identification	
	~				34. No Evidence of Inse animals					~				41.Original container labeling (Bulk Food)	_
	~				35. Personal Cleanliness 36. Wiping Cloths; prop		Jacco use				1		1	Physical Facilities     42. Non-Food Contact surfaces clean	
	~				Stored in soluti 37. Environmental conta	ion			1					43. Adequate ventilation and lighting; designated areas used	
1					See				1					44. Garbage and Refuse properly disposed; facilities maintained	
	~			_	38. Approved thawing n Refrigerator				_	~				45. Physical facilities installed, maintained, and clean	
-					Proper 39. Utensils, equipment,	er Use of Utensils t, & linens; properly use	ed, stored,	$\left  - \right $	1	-				46. Toilet Facilities; properly constructed, supplied, and clean	
	~				dried, & handled/ In use	se utensils; properly use	ed			~				Equipped	
	~				40. Single-service & sin and used	igle-use articles; proper	ly stored					~		47. Other Violations	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Hilton Heirloom Kitchen & E		Physical A 2055 \$		City/State: Rockwall	, Tx	License/Permit # FS-8796	Page	2 of 2				
			TEMPERATURE OBSERVAT	TIONS								
Item/Loc		Temp	Item/Location	Temp	Item/Location			Temp				
Desse	rt Refrigerator	37	Whole tomatoes	36	Milk			38				
	Whip cream	38	Diced Tomatoes	40	Pastry fridge							
	Chirirso	128	Chop eggs	39	Cream/strawber		ry	39/37				
	WIC 1	32	Chicken/bacon wraps	40	Salad fidge			N/a				
	Raw chicken	36	WIF	-1	Pizza prep			Тор				
	Brisket/ wings	36/36	Room service fridge	39	Sauce/cheese			40/40				
E	Buttermilk/butter	38/35	No tcs foods		Below							
	WIC 2	35	HK service fridge	9 39	Whip/yogurt			39/40				
T.	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT F	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	ED AN	١D				
	Hand sink equipped 1	05, 115,	, 110									
	3comp sink setup 125	5, quat s	ani 200ppm									
	Dishwasher confirme	d 160 su	rface temp									
42	Fan needs detailed cl	eaning i	n dish area									
10	Slime in the ice machine, burn ice and w / r / s											
42	Hood filters showing	signs of	dusty needs to be cleaned	1								
		-	s and bacon wrapped chic	ken shal	llow pan	s under WIC fans						
32	WIC 2 need to address rusting shelves											
42	General cleaning of shelves top and bottom WIc 2											
45			derneath shelves for spilled									
43/37	Ŭ	, ,	pipes and floor, food protect	ted								
	Cleaning soda dispens		<b>v</b> .									
	Using yellow digital the		•									
	•		e 40, salmon, 38, shrimp ,3			mburger 38						
			5, oatmeal 167, black refried									
			d chicken 38, pasta, 38, cov				541					
	Eggs 40, below sausage 37, dice Tom 37, ham 37, hard boil egg 40, heavy whip cream 39											
32	HK reach in refrigerator amb 38dice rom 38, ham 38, Pico 39, milk 38											
52	Time to replace or sand cutting boards											
Received	hv.		Print:		I	Title: Person In Charge/ (	Wner					
(signature)	See Abov	/e	See ab	ove			1101					
Inspected (signature)		9	S Richarc	I ЦШ								
Form EH-06	6 (Revised 09-2015)	N		4 1 1111		Samples: Y N # c	collecte	d				
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