

Each 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-8803	CPFM 3	Food handlers All	Page <u>1</u> of <u>2</u>
-------------------	------------------	--------------------	-----------------------------	-----------	----------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Hilton Main Bar, Banquet	Contact/Owner Name: Driftwood	Number of Repeat Violations: <input checked="" type="checkbox"/> Number of Violations COS: <input checked="" type="checkbox"/>	3/97/A
Physical Address: 2055 Summer Lee Dr Rockwall, TX	Pest control : Regions Pest 4/21/24	Hood N/a	Grease trap / waste oil Southwaste 4/2/24 2000g
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

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					
	✓					✓					
	✓					✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Food Identification					
	✓					✓					
	✓					✓					

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					
1						✓					
	✓					Physical Facilities					
	✓					✓					
	✓					✓					
		✓				1					
Proper Use of Utensils						1					
	✓					✓					
	✓								✓		

