

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: 8:15	Time out: 12:00	License/Permit # FS-8803	CPFM 3	Food handlers All	Page <u>1</u> of <u>2</u>
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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"/>	8/92/A
Physical Address: 2055 Summer Lee Dr Rockwall, TX	Pest control : Regions Pest 10/18/23	Hood N/a	Grease trap / waste oil Southwaste 10/4/23 2000g
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

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						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					
		✓				✓					
3				✓		✓					
		✓				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						Physical Facilities					
2						✓					
		✓				✓					
		✓				✓					
		✓				W					
		✓				1					
		✓				✓					
		✓				✓					

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

