Each Followup Cost \$50.00 After First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

10/20/23			8:15 12:00				3803					3	All	Page <u>1</u> of <u>2</u>					
					ion: 1-Routine 2-Follow Up 3-C			mplaint		4-Investiga		ation		5-CO/Construction	6-Other	TOTAL/SCORE			
Establishment Name: Contact/Owner N Hilton Main Bar, Banquet Driftwood								er Nam	e: 						Number of Repeat Violations: Number of Violations COS:		8/92/A		
Physical Address: 2055 Summer Lee Dr Rockwall, Pest control: Regions Pest 10/18/23							/23							e trap :/ waste oil easte 10/4/23 2000g	Follow-up: Yes ✓ No ☐	UIJZIA			
Ma	ırk tl	Com	plian	nce S	Status: Out = not in cor points in the OUT box for	mpliance IN = in c	ompliance em Ma	NO = r rk '✓' a							plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	lation W= Watch		
Priority Items (3 Points) violations I										e Im	medi	iate	Corr	ecti	ctive Action not to exceed 3 days				
O U	I N	N				R		O U	mpli: I N	N O	N A	C O	Employee Health						
Т		~		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т	~			S	12. Management, food employ knowledge, responsibilities, ar		employees;		
3				✓	2. Proper Cold Holding See	temperature(41°)	F/ 45°F)				/				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from		
		~			3. Proper Hot Holding to	emperature(135°	F)								Preventing Con	tamination by Han	ıds		
		/			4. Proper cooking time a	and temperature					~				14. Hands cleaned and proper	ly washed/ Gloves u	ised properly		
		~			5. Proper reheating proc Hours)	edure for hot hol	ding (165°F in 2				~				15. No bare hand contact with alternate method properly follo Gloves				
	/				6. Time as a Public Hear	lth Control; proc	edures & record	s								eptible Populations			
					Approved Source						~				16. Pasteurized foods used; pro Pasteurized eggs used when re EQQS		fered		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco										Chemicals				
	~	8. Food Received at proper temperature Checking on delivery											17. Food additives; approved a & Vegetables Water only	and properly stored;	Washing Fruits				
		Protection from Contamination								~				18. Toxic substances properly	identified, stored an	d used			
	/				9. Food Separated & propreparation, storage, dis	play, and tasting	-									r/ Plumbing			
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 100						~	City approved				• •			
	/				11. Proper disposition of returned, previously served or reconditioned Discard						~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper		
		Priority Foundation Items (2 Poi											_						
0	ī	N	N	С	Pric	ority Foundat	tion Items (2		_			_			rective Action within 10 days		l R		
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	_	License/Permit #	Page 2 of					
Hilton	Main Bar & Banquet	2055	Summer Lee Dr	Rockwall	, Tx	FS-8803						
Item/Loc	ation	Temp	TEMPERATURE OBS	ERVATIONS Temp	Item/Loc	ation	Tem					
	vare fridge	34	Tem Docation	Temp	Ttem/Loc		Tem					
		34										
	Beer fridge	31										
	Mixes cooler	36										
Rluel	berries as reference	36										
	Conference WIC	36										
	Fridge 1											
	Half and half	50										
	Fridge 2	32										
	9-		BSERVATIONS AND CORI	RECTIVE ACTION	is .							
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW: all temperature											
	Soaking soda guns in Handsink equipped 1		ernigni									
	• • • • • • • • • • • • • • • • • • • •											
	Using draft beer plugs		m									
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	Floor underneath and				•							
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	Menu contains consur			1000s and alle	rgies							
00	Buffet setup still the sa		<u> </u>									
26	Need buffet sign to us		•									
39	Need to cover plates of			ted alegenius								
	Sneeze guards in place	•			0 - 2							
0	All light fixtures have a	•		•	ttering							
2cos	Reach in refrigerator 1			nair & nair								
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34/45	Interior doors to dump		•									
W	Dumpster area looks of		<u> </u>	spent grease c	ontaine	Γ						
	Receiving dock doors	look gre	at, no gaps									
Received (signature)		<u>΄</u>	Print:	above		Title: Person In Charg	ge/ Owner					
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(signature)		9	Rich	ard Hill								