Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

| ✓ First aid kit |
|--|
| Allergy policy/training |
| Allergy policy/training Vomit clean up Employee health |
| Employee health |

| Date 04 | | 7/2 | 20 | 22 | Time in: 9:15 | Time out: 12:53 | | FS 88 | | | | | | | Food handlers 7 Food managers 3 Page 1 of _ | 2 |
|-------------------------------|--|--|--------|--------------|---|-----------------------------------|-------------------------------|-----------------------|----------|---|--|--|--|-----------------------------|--|----------|
| | | | | | 3-Complai | | | | | | n | 5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations: | TOTAL/SCORE | | | |
| | Establishment Name: Contact/Ow Hilton bar and banquet Driftwood | | | | | | tact/Owner N t wood | ame: | : | | | | | ✓ Number of Violations COS: | ^ | |
| Physical Address: Pest contro | | | | | rol : | | | | | | | Follow-up: Yes 🗸 | 4 | | | |
| Summer lee See main | | | | | | | | observed NA = not app | | | | | _ | .1. | | |
| Mark | th | omp e app | rop | riate | points in the OUT box for | each numbered i | tem | Mark X | | | | | | | poplicable COS = corrected on site R = repeat violation W-Wate, NA, COS Mark an in appropriate box for R | en |
| Com | Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status | | | | | | | | | | | | | | | |
| 0 | II N O A O Time and Temperature for Food Safety | | | | | | R | O U | I N | N O | Employee Health | R | | | | |
| T | `` | | | Š | , | egrees Fahrenhe | | | | U N O A O Employee Health 12. Management, food employees and conditional emplo | | | | | | |
| | 1. Proper cooling time and temperature | | | | | | | | / | | | | knowledge, responsibilities, and reporting | | | |
| | _ | 1 | | | 2. Proper Cold Holding | temperature(41 | °F/ 45°I | F) | | | | | | | 13. Proper use of restriction and exclusion; No discharge from | + |
| · | | | | | | | | | | | ~ | | | | eyes, nose, and mouth | |
| | • | / | | | 3. Proper Hot Holding t | emperature(135 | °F) | | | | | | | | Preventing Contamination by Hands | |
| | • | / | | | 4. Proper cooking time | and temperature | · | | | | / | 14. Hands cleaned and properly washed/ Gloves used properly | Т | | | |
| | _ | | | | 5. Proper reheating proc | cedure for hot he | olding (1 | 165°F in 2 | | | • | | | | 15. No bare hand contact with ready to eat foods or approved | + |
| | • | | | | Hours) | | | | | | | | | | alternate method properly followed (APPROVED Y N) | |
| | • | / | | | 6. Time as a Public Hea | alth Control; pro | cedures | & records | | | Highly Susceptible Populations | | | | | |
| | | | | | | | | | | | | | | | 16. Pasteurized foods used; prohibited food not offered | |
| | | | | | Арр | proved Source | | | | | | | • | | Pasteurized eggs used when required | |
| | | | | | 7. Food and ice obtained good condition, safe, an | | | | | | | | | | | |
| · | | | | | destruction Comme | rcial | , purusit | | | | | | | | Chemicals | |
| | | | | | 8. Food Received at pro | | · | | | | | | | | 17. Food additives; approved and properly stored; Washing Fruits | |
| · | | | | | To check | | | | | | ~ | | | | & Vegetables Water only | |
| | | | | | Protection | from Contami | ination | | | W | | | | | 18. Toxic substances properly identified, stored and used Watch storage in bar area | |
| T. | | 9. Food Separated & protected, prevented during food | | | | | ng food | | | | | | | | | |
| · | | | | | preparation, storage, dis | | _ | | | | | | | | Water/ Plumbing | |
| 3 | | | | | 10. Food contact surface Sanitized at0 | es and Returnab ppm/temperatur | oles ; Cle | eaned and | | W | | | | | 19. Water from approved source; Plumbing installed; proper backflow device | |
| H | | | | | 11. Proper disposition o | | | | | | | | | | City approved / odor still at bar sink 20. Approved Sewage/Wastewater Disposal System, proper | + |
| | • | | | | reconditioned | retained, pro | 104019 0 | | | | / | | | | disposal | |
| | | | | | Pri | ority Founda | ation I | tems (2 Poi | nts) vie | olati | ions | Req | uire | Cor | rrective Action within 10 days | _ |
| U | | N O | N A | C O | Demonstration | of Knowledge | / Persor | nnel | R | O U | I N | N O | N A | C 0 | Food Temperature Control/ Identification | R |
| Т | | | | S | 21. Person in charge pre | | | | | Т | | | | S | | |
| · | | | | | and perform duties/ Cer | tified Food Mar | nager (C | CFM) | | | ~ | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | | |
| ı | / | | | | 22. Food Handler/ no un | nauthorized pers | sons/ per | rsonnel | | | | / | | | 28. Proper Date Marking and disposition | |
| | | | | | Safe Water, Reco | rdkeening and | Food Pa | ackage | | | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ | t |
| | Safe Water, Recordkeeping and Food Package Labeling | | | | ge | | | | | | | Thermal test strips Test strips | | | | |
| ı | 23. Hot and Cold Water available; adequate pressure, s | | | essure, safe | | | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | 24. Required records available (shellstock tag | | | ock tags; | ; parasite | | | | | | | 30. Food Establishment Permit (Current/ insp sign posted) | | | | |
| ľ | | | | | destruction); Packaged Watch | rood labeled | | | | | | | | | To post | |
| | | | | | 25. Compliance with Va | | | | | | | | | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly | |
| | | | | | HACCP plan; Variance processing methods; ma | obtained for sp | ecialized | d | | | / | | | | supplied, used | |
| Ш | | | | | | | | | | | _ | | | | Equipped | |
| | | | | | Cons | sumer Advisory | y | | | 2 | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | |
| | | | 1 | | 26. Posting of Consume | er Advisories: ra | w or un | der cooked | | | | | | | See 33. Warewashing Facilities; installed, maintained, used/ | - |
| · | | | | | foods (Disclosure/Remi | | | | | W | | | | | Service sink or curb cleaning facility provided Replace chemical and primed | |
| | t | | | | Core Items (1 Poin | nt) Violations | Require | e Corrective | Action 2 | Not | to E. | xcee | ed 90 |) Da | nys or Next Inspection, Whichever Comes First | |
| U | | | N A | C O | Prevention of | of Food Contan | nination | n | R | O U | I N | N O | N A | CO | Food Identification | R |
| W | | | | S | 34. No Evidence of Inse | ect contamination | on, roder | nt/other | | T | | | | S | 41.Original container labeling (Bulk Food) | - |
| ۷۷ | | | | | animals Watch for flie 35. Personal Cleanlines | eS s/eating drinkin | ng or tob | acco use | | | | • | | | | _ |
| P | 4 | | | | | | | acco use | | | | | | | Physical Facilities | |
| · | 1 | | | | 36. Wiping Cloths; prop Stored in buck | ets | iored | | | 1 | | | | | 42. Non-Food Contact surfaces clean See | |
| | | | | | 37. Environmental cont | amination | | | | | • | | | | 43. Adequate ventilation and lighting; designated areas used | |
| | | | | | 38. Approved thawing r | method | | | | | / | | | | 44. Garbage and Refuse properly disposed; facilities maintained | T |
| | | | | | Prone | er Use of Utensi | ils | | | 1 | - | | | | 45. Physical facilities installed, maintained, and clean | + |
| | T | | | | 39. Utensils, equipment | , & linens; prop | erly use | | | \vdash | | | | | Clean under bar equipment etc minor 46. Toilet Facilities; properly constructed, supplied, and clean | + |
| 1 | | | | | dried, & handled/ In us See | | | | | W | | | | | Hot water in front restrooms to be 100 | |
| | | | | 7 | 40. Single-service & sin | ngle-use articles | ; proper | ly stored | | | | | | | 47. Other Violations | <u> </u> |
| ı | | | | | and used | | | | | | | ~ | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Peter Andino | Print: | Title: Person In Charge/ Owner |
|---------------------------------------|--------|--------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: n bar and Banquet | Physical A Sumn | address: n er lee | City/State: Rockwall | License/Permit # 8803 | Page <u>2</u> of <u>2</u> | | | | | | | | |
|--------------------------|---|-----------------|-----------------------------|----------------------|-----------------------|---------------------------|--|--|--|--|--|--|--|--|
| | | | TEMPERATURE OBSI | ERVATIONS | | | | | | | | | | |
| Item/Loc | cation | Temp F | Item/Location | Temp F Item | n/Location | Temp 1 | | | | | | | | |
| Wic | | 35 | Main bar | | | | | | | | | | | |
| Usi | ng 1 two door | 32 | | | | | | | | | | | | |
| | ottle slide top | 36 | | | | | | | | | | | | |
| Bott | le cooler rt side | 37 | | | | | | | | | | | | |
| Bottl | eCooler left side | 40 | | | | | | | | | | | | |
| Rea | ach in mix unit | 35 | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| T4 | | | SERVATIONS AND CORF | | | | | | | | | | | |
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: | | | | | | | | | | | | | |
| | Anything stored in banquet room with exposed ceiling is washed prior to using | | | | | | | | | | | | | |
| | To remove shipping liner from table | | | | | | | | | | | | | |
| 32 | Watch and address any rusty shelving in wic etc | | | | | | | | | | | | | |
| | Cleaning inside ice machine weekly or more often | | | | | | | | | | | | | |
| | Sanitizer bucket in banquets room | | | | | | | | | | | | | |
| | Hot water at hand sink in banquet room - 118 F | | | | | | | | | | | | | |
| | Strainer used for dump sink | | | | | | | | | | | | | |
| W | To label salt unit | | | | | | | | | | | | | |
| | Main bar: | | | | | | | | | | | | | |
| W | Sewer gas issue still at drains | | | | | | | | | | | | | |
| | Straws are not exposed to customers and are handled to prevent contact with mouth portion | | | | | | | | | | | | | |
| 39 | Store forks used for customers with handle up | | | | | | | | | | | | | |
| | All food is now ordered | d from ki | chen | | | | | | | | | | | |
| 42 | Minor cleaning inside | 2 door m | ixer cooler | | | | | | | | | | | |
| 32 | | | | eeling paint and st | arting to rust | | | | | | | | | |
| 10/cos | Time to replace any straw and napkin holder that is peeling paint and starting to rust Glass washer not sanitizing - added new sanitizer container and primed | | | | | | | | | | | | | |
| | Confirmed 100 ppm | | | | | | | | | | | | | |
| | 11 | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
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| Received (signature) | lby: | · | Print: | | Title: Person In Char | ge/ Owner | | | | | | | | |
| L | see abov | 'e | | | | | | | | | | | | |
| Inspected (signature) | | ıtrick | Print: | | | | | | | | | | | |
| | . c. sey . ser 1. per | | | | Samples: Y N | # collected | | | | | | | | |