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: Time in: Time out:					License/Permit #						Est. Type	Risk Category	Page 1 of	2			
						eed 2021				Bar	Low						
Es	Establishment Name: Contact/Owner N						Owner Na		4-In	vestig	atior	1	5-CO/Construction * Number of Repeat Vio		TOTAL/SCO	URE	
Hilton Bar Driftwood Physical Address: Pest control:							1 1	Носл		C-	rocc	✓ Number of Violations	COS: Follow-up: Yes	6/94/	Ά		
Physical Address: Summer lee Pest control: See mai.							Hood A			rease e ma	e trap : ain	No No	3, 5 1,				
									not observed NA = not applicable in appropriate box for IN, NO, NA,						n site \mathbf{R} = repeat vio	olation W-Wa ate box for R	tch
					•					e Imm	ediate	Cor	recti	ive Action not to exceed 3 de			
O U		N	N	С		nperature for Fo			R	Compliance Status O I N N C U N O A O			P 1 W 10			R	
T	(F. 1					4	T	., 0	A	S	Employee Health 12. Management, food employees and conditional employees;						
	1. Proper cooling time and temperature							knowledge, responsibilities, and repo						employees,			
	2. Proper Cold Holding temperature(41°F/45°F) See attached					 	13. Proper use of restriction and exclusion; No of eyes, nose, and mouth				and exclusion; No disc	charge from					
	See attached 3. Proper Hot Holding temperature(135°F)					4	Policy										
		•					- /		4	Preventing Contamination by					<u> </u>		
	4. Proper cooking time and temperature			Eir 2		14. Hands cleaned and properly washed/ Glove Gloves utensils			•	1 1 7							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				r in 2		15. No bare hand contact with ready to eat foods of alternate method properly followed (APPROVED				or approved () Y N)						
		_			6. Time as a Public Hea	alth Control; proce	edures & r	records	╡				Highly Sus	ceptible Populations			
				<u> </u>					┪╏	T				16. Pasteurized foods used; p	prohibited food not off		
						proved Source						•		Pasteurized eggs used when	required		
					7. Food and ice obtaine good condition, safe, ar			od in							Chemicals		
					destruction Sysco	<u></u> _			_]								
	/				8. Food Received at pro At receiving	oper temperature	_		7					17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						· fmon: C				H.				In kitchen water 18. Toxic substances properl	ly identified, stored an	nd used	
	Protection from Contamination 9. Food Separated & protected, prevented during food				od	4	·				Watch	- ","					
	~				preparation, storage, dis									Wat	ter/ Plumbing		
	~	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature See 33			d and		~				19. Water from approved source; Plumbing installed; proper backflow device Watch						
	11. Proper disposition of returned, previously served or reconditioned			d or		20.		İ	20. Approved Sewage/Wastewater Disposal System, proper disposal								
																	I
					Pri	iority Foundat	tion Item							rective Action within 10 day	ys		
O U T		N O	N A	C O S		iority Foundat			nts) vio	O U	ns Red I N N O		C 0		ys nre Control/ Identific	cation	R
O U T	N	N O			Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge/ l	Personnel	wledge,		0	I N	N	C		sed; Equipment Ade		R
T	N	N O		О	Demonstration 21. Person in charge pro	n of Knowledge/ l esent, demonstrati rtified Food Mana	Personnel ion of know ager (CFM)	wledge,		O U	I N	N	C 0	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and	re Control/ Identific sed; Equipment Adeque		R
T	N /	N O		О	Demonstration 21. Person in charge preand perform duties/ Cer 2 plus 22. Food Handler/ no u	n of Knowledge/ lesent, demonstratirified Food Mana mauthorized perso	Personnel ion of know ager (CFM) ons/ personn	wledge,) nel		O U	I N	N	C 0	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided,	sed; Equipment Adecure d disposition	quate to	R
T	N /	N O		О	21. Person in charge properties of the person of the perso	esent, demonstrati rtified Food Mana mauthorized perso ordkeeping and Fo Labeling	Personnel ion of know ager (CFM) ons/ personn 'ood Packa	wledge,) nel		O U	I N	N	C 0	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital	sed; Equipment Adec ire d disposition accurate, and calibrat	quate to	R
T	N /	N O		О	Demonstration 21. Person in charge properties of the properties o	n of Knowledge/ lesent, demonstratirified Food Mana mauthorized perso ordkeeping and Fordkeeping r available; adequate	Personnel ion of know ager (CFM) ons/ person Cood Packa	wledge,) nel nge re, safe		O U	I N	N	C 0	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requirement	sed; Equipment Adeque disposition accurate, and calibrat	quate to	R
T	N /	N O		О	21. Person in charge properties of the person of the perso	esent, demonstratirified Food Mana unauthorized perso ordkeeping and Fo Labeling r available; adequavailable (shellstock	Personnel ion of know ager (CFM) ons/ person Cood Packa	wledge,) nel nge re, safe		O U	N O	N	C 0	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital	sed; Equipment Adeque disposition accurate, and calibrat	quate to	R
T	N /	N O		О	Demonstration 21. Person in charge properties of the properties o	n of Knowledge/ I resent, demonstrati rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adequa vailable (shellstock Food labeled with Approved P	Personnel ion of know ager (CFM) ons/ personn Tood Packa tate pressur ik tags; para	wledge,) nel nel e, safe asite		O U T	N O	N	C 0	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ	sed; Equipment Adeare d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s	quate to red; Chemical/ reperation rign posted)	R
T	N /	N O		О	Demonstration 21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no used all Safe Water, Reconstruction; Packaged Conformance v 25. Compliance with V HACCP plan; Variance	esent, demonstratirtified Food Mana mauthorized perso ordkeeping and Fordkeeping r available; adequavailable (shellstool Food labeled with Approved P fariance, Specialize obtained for specialize	Personnel ion of know ager (CFM) ons/ person ond Packa tate pressur ek tags; para crocedures ted Process cialized	wledge,) nel nel e, safe asite		O U T	N O	N	C 0	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used	sed; Equipment Adeare d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s	quate to red; Chemical/ reperation rign posted)	R
T	N /	N O		О	Demonstration 21. Person in charge properties of the properties o	esent, demonstratirtified Food Mana mauthorized perso ordkeeping and Fordkeeping r available; adequavailable (shellstool Food labeled with Approved P fariance, Specialize obtained for specialize	Personnel ion of know ager (CFM) ons/ person ond Packa tate pressur ek tags; para crocedures ted Process cialized	wledge,) nel nel e, safe asite		O U T	N O	N	C 0	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped	sed; Equipment Adecure d disposition accurate, and calibrat at, Prerequisite for O armit (Current/ insp s aipment, and Vendin facilities: Accessible a	quate to red; Chemical/ peration ign posted) g nd properly	R
T	N /	N O		О	Demonstration 21. Person in charge property and perform duties / Cer 2 plus 22. Food Handler / no undeed all Safe Water, Recondant / Person / Pe	esent, demonstratirtified Food Mana mauthorized perso ordkeeping and Fordkeeping r available; adequavailable (shellstool Food labeled with Approved P fariance, Specialize obtained for specialize	Personnel ion of know ager (CFM) ons/ person ond Packa tate pressur ek tags; para crocedures ted Process cialized	wledge,) nel nel e, safe asite		O U T	N O	N	C 0	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used	sed; Equipment Adeare d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s aipment, and Vendin accilities: Accessible actact surfaces cleanable	quate to red; Chemical/ peration ign posted) g nd properly	R
T	N /	N O		О	Demonstration 21. Person in charge property and perform duties/ Ceres plus 22. Food Handler/ no undeed all Safe Water, Reconstruction; Packaged Conformance volume and Cold Water Cold	esent, demonstratirtified Food Mana mauthorized perso ordkeeping and Fo Labeling r available; adequa vailable (shellstool Food labeled with Approved P fariance, Specialize e obtained for spec anufacturer instruct sumer Advisory	Personnel ion of know ager (CFM) ons/ personn ood Packa tate pressur ek tags; para Procedures ted Process cialized actions	wledge,) nel nge re, safe assite		W.	N O	N	C 0	Food Temperatu 27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Com designed, constructed, and u Watch condition	sed; Equipment Adecure d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s aipment, and Vendin acilities: Accessible actact surfaces cleanable sed	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	R
T	N /	N O		О	Demonstration 21. Person in charge property and perform duties / Cer 2 plus 22. Food Handler / no undeed all Safe Water, Recondant / Person / Pe	esent, demonstratirtified Food Mana mauthorized perso ordkeeping and Fordkeeping and Fordkeeping r available; adequativaliable (shellstool Food labeled with Approved Portainance, Specialize obtained for specialize anufacturer instructions and summer Advisory er Advisories; raw	Personnel ion of know ager (CFM) ons/ personn Tood Packa nate pressur ek tags; para Procedures ted Process cialized actions	wledge,) nel nee e, safe asite , and		O U T	N O	N	C 0	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning	sed; Equipment Adecree d disposition accurate, and calibrat att, Prerequisite for O rmit (Current/ insp s uipment, and Vendin acilities: Accessible accurate accur	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	R
T		N O		OS	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no used all Safe Water, Reconstruction); Packaged 24. Required records and destruction); Packaged Conformance vor 25. Compliance with Vor HACCP plan; Variance processing methods; market processing methods; market processing of Consumer foods (Disclosure/Remislander)	esent, demonstratirtified Food Mana mauthorized perso ordkeeping and Fo Labeling r available; adequavailable (shellstool Food labeled with Approved P fariance, Specialize e obtained for specianufacturer instructions sumer Advisory er Advisories; raw inder/Buffet Plate	Personnel ion of know ager (CFM) ons/ personn rood Packa nate pressur ek tags; para rocedures ted Process cialized actions of vor under cell of Allergen	wledge,) nel nge e, safe asite cooked h Label	R	W W	D Exce	N A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Condesigned, constructed, and u Watch condition 33. Warewashing Facilities;	sed; Equipment Adecure d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided ICHEO	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
W		N O		O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no un Need all Safe Water, Reconstruction: 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance with V HACCP plan; Variance processing methods; materials and cold water processing methods in the processing of Consumers foods (Disclosure/Remission of Core Items (1 Poins)	esent, demonstratirtified Food Mana mauthorized perso ordkeeping and Fordkeeping and Fordkeepi	Personnel ion of know ager (CFM) ons/ personn Food Packa hate pressur ek tags; para Procedures eed Process cialized actions or under ce by/ Allergen	wledge,) nel nge e, safe asite cooked h Label	R	W V V V V V V V V V V V V V V V V V V V		N A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection, White	sed; Equipment Adecure d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided ICHEO	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	R
W		N	A	O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no used all Safe Water, Reconstruction: 23. Hot and Cold Water 24. Required records as destruction); Packaged Conformance with V HACCP plan; Variance processing methods; materials and cold water consistency of Construction of Construction (Disclosure/Remillin menu) Core Items (1 Poins Prevention of St. No Evidence of Instance of I	esent, demonstratirified Food Mana mauthorized perso ordkeeping and Food Labeling r available; adequavailable (shellstool Food labeled with Approved Pariance, Specialize obtained for specianufacturer instructions and the special s	Personnel ion of know ager (CFM) ons/ personn Cood Packa late pressur ek tags; para Procedures ted Process cialized actions or under c e)/ Allergen Require Co ination	wledge,) nel nge re, safe asite asite cooked Label	R	W V	D Exce	N A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection, White	sed; Equipment Adecire d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided achec chechecy Comes First Identification	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
T W		N	A	O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no used all Safe Water, Reconstruction); Packaged 24. Required records and destruction); Packaged Conformance vor 25. Compliance with V HACCP plan; Variance processing methods; machine processing methods in the processing of Consumer foods (Disclosure/Remister) Core Items (1 Point Prevention of Core Items (1 Point Prevention of Core 2 plus in charge procession of Consumer foods (Disclosure/Remister) Core Items (1 Point Prevention of Core 2 plus in charge procession of Consumer foods (Disclosure/Remister) Core Items (1 Point Prevention of Core 2 plus in Core 2	esent, demonstratirified Food Mana mauthorized perso ordkeeping and Fo Labeling r available; adequavailable (shellstock Food labeled with Approved P dariance, Specialize e obtained for spec anufacturer instruct sumer Advisory er Advisories; raw inder/Buffet Plate of Food Contami ect contamination uit flies	Personnel ion of know ager (CFM) ons/ personnel cood Packa nate pressur ek tags; para Procedures red Process cialized actions v or under c ex)/ Allergen ination n, rodent/oth	wledge,) nel nge re, safe asite cooked n Label prrective A	R	W V V V V V V V V V V V V V V V V V V V	D Exce	N A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection, White Food 41. Original container labeling	sed; Equipment Adecire d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided achec chechecy Comes First Identification	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
T W		N	A	O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no un Need all Safe Water, Reconstruction); Packaged 24. Required records and destruction); Packaged Conformance vor 25. Compliance with Vortice Handler (Construction); Packaged Conformance vor 25. Compliance with Vortice Handler (Construction); Packaged Conformance vor 26. Posting of Consumer foods (Disclosure/Remillar menu) Core Items (1 Point Prevention of 24. No Evidence of Instantians Watch for fruit 35. Personal Cleanlines 36. Wining Cloths: property and personal cleanlines 36. Wining Cloths: p	resent, demonstratirified Food Mana mauthorized perso ordkeeping and Fordkeeping and Fordkeepi	Personnel ion of know ager (CFM) ons/ personn Food Packa late pressur ik tags; para red Procedures red Process cialized actions v or under c b)/ Allergen Require Co ination in, rodent/oth g or tobacco	wledge,) nel nge re, safe asite cooked n Label prrective A	R	W 2	D Exce	N A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection , White Food 41. Original container labelin Phys 42. Non-Food Contact surface	sed; Equipment Adecided disposition accurate, and calibrated. Perequisite for Opermit (Current/inspiral facilities: Accessible activates surfaces cleanable sed installed, maintained, gracility provided achect comes First aldentification and (Bulk Food)	quate to red; Chemical/ reperation rign posted) reg nd properly e, properly	
T W		N	A	O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no un Need all Safe Water, Reconstruction); Packaged 24. Required records and destruction); Packaged Conformance vor 25. Compliance with Vortain Hacconstruction; Variance processing methods; materials and Construction of	esent, demonstratirified Food Mana mauthorized person ordkeeping and Formal Labeling are available; adequavailable (shellstool Food labeled with Approved Porariance, Specialize obtained for specianufacturer instructions and Food Contamination of Food Contamination	Personnel ion of know ager (CFM) ons/ personn Food Packa late pressur ik tags; para red Procedures red Process cialized actions v or under c b)/ Allergen Require Co ination in, rodent/oth g or tobacco	wledge,) nel nge re, safe asite cooked n Label prrective A	R	W V V V V V V V V V V V V V V V V V V V	D Exce	N A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection, White Food 41. Original container labelin	sed; Equipment Adecided in Ade	quate to red; Chemical/ reperation rign posted) reg nd properly re, properly used/	
T W		N	A	O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no un Need all Safe Water, Reconstruction); Packaged 24. Required records and destruction); Packaged Conformance vor 25. Compliance with Vortice Handler (Construction); Packaged Conformance vor 25. Compliance with Vortice Handler (Construction); Packaged Conformance vor 26. Posting of Consumer foods (Disclosure/Remillar menu) Core Items (1 Point Prevention of 24. No Evidence of Instantians Watch for fruit 35. Personal Cleanlines 36. Wining Cloths: property and personal cleanlines 36. Wining Cloths: p	esent, demonstratirified Food Mana mauthorized person ordkeeping and Formal Labeling are available; adequate vailable (shellstood labeled with Approved Porariance, Specialize obtained for specianufacturer instructions and Food Contamination of Food Contamination perly used and stootamination dit flies several perly used and stootamination ditamination ditamination distance of Food Contamination of Food Contamination ditamination ditamination distance of Food Contamination ditamination distance of Food Contamination ditamination ditamination distance of Food Contamination dis	Personnel ion of know ager (CFM) ons/ personn Food Packa late pressur ik tags; para red Procedures red Process cialized actions v or under c b)/ Allergen Require Co ination in, rodent/oth g or tobacco	wledge,) nel nge re, safe asite cooked n Label prrective A	R	W 2	D Exce	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection , White Food 41. Original container labelin Phys 42. Non-Food Contact surfact Minor cleaning in cooled	sed; Equipment Adecire d disposition accurate, and calibrat att, Prerequisite for O rmit (Current/ insp s uipment, and Vendin acilities: Accessible ac tact surfaces cleanable sed installed, maintained, g facility provided achec achecel chever Comes First Identification ag (Bulk Food) sical Facilities ces clean ers etc I lighting; designated active sed installed	quate to red; Chemical/ reperation rign posted) reg nd properly red, properly red, properly red, properly red, properly	
T W		N	A	O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no un Need all Safe Water, Reconstruction); Packaged 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance vor 25. Compliance with Vor HACCP plan; Variance processing methods; materials and processing methods; materials and processing methods (Disclosure/Remillan menu) Core Items (1 Point Prevention of 1.34. No Evidence of Instantials Watch for fruits 35. Personal Cleanlines 36. Wiping Cloths; property Wipes 37. Environmental cont Watch 38. Approved thawing the same processing that the same process of the sa	esent, demonstratirified Food Mana mauthorized person ordkeeping and Formal Labeling are available; adequate vailable (shellstool Food labeled with Approved Pariance, Specialize obtained for specianufacturer instructions and Food Contamination of Contamination of Food Contamination of Food Contamination of Food Contamination of Food Contamination of	Personnel ion of know ager (CFM) ons/ personnel ion of know ager (CFM) ons/ personnel ion of know ager (CFM) ions/ personnel i	wledge,) nel nge re, safe asite cooked n Label prrective A	R	W 2 Not to	D Exce	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection , White Food 41. Original container labelin Phys 42. Non-Food Contact surface Minor cleaning in coole 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities installe	sed; Equipment Adea are d disposition accurate, and calibrat at, Prerequisite for O armit (Current/ insp s aipment, and Vendin facilities: Accessible a attact surfaces cleanable sed installed, maintained, g facility provided acheer Comes First I Identification ag (Bulk Food) sical Facilities ces clean ers etc I lighting; designated a perly disposed; facilitie ed, maintained, and cle actions.	quate to red; Chemical/ rearing posted) red; Chemical/ reperation rign posted) red; Chemical/ reperation rign posted) red; Chemical/ red; Chemical/ rearing posted of the posterior	
T W		N	A	O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no un Need all Safe Water, Reconstruction); Packaged 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance vor 25. Compliance with Vortain Hacconstruction; Variance processing methods; materials and the processing methods; materials and the processing methods (Disclosure/Remillan menu) Core Items (1 Point Prevention of 1.34. No Evidence of Instantials Watch for fruits 35. Personal Cleanlines 36. Wiping Cloths; property Wipes 37. Environmental contour Watch 38. Approved thawing the property of 1.39. Utensils, equipment 1.39. Utensils, equipment 1.30.	esent, demonstratirtified Food Mana inauthorized person ordkeeping and Formal Labeling are available; adequavailable (shellstool Food labeled with Approved Portainance, Specialize obtained for specianufacturer instructions are available; adequavailable (shellstool Food labeled with Approved Portainance, Specialize obtained for specianufacturer instructions are available; advisories; rawinder/Buffet Plate and Violations Roof Food Contamination at flies and perly used and stool tamination method are Use of Utensils t, & linens; proper	Personnel ion of know ager (CFM) ons/ personn rood Packa nate pressur ek tags; para rocedures red Process cialized actions v or under c e)/ Allergen n, rodent/oth g or tobacco ored s rly used, str	wledge,) nel nge e, safe asite cooked h Label corrective A	R	W 2	D Exce	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection, White Food 41. Original container labelin Phys 42. Non-Food Contact surfact Minor cleaning in cooled 43. Adequate ventilation and 44. Garbage and Refuse prop	sed; Equipment Adecire d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided achec chever Comes First I Identification ag (Bulk Food) sical Facilities ces clean ers etc d lighting; designated a perly disposed; facilitie ed, maintained, and cle r equipment	quate to red; Chemical/ reperation rign posted) red; Chemical/ reperation rign posted) red; Chemical/ reperation rign posted) red; Chemical/ ed; Chemical/ red;	
T W		N	A	O S	21. Person in charge property and perform duties/ Cer 2 plus 22. Food Handler/ no un Need all Safe Water, Reconstruction); Packaged 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance von 25. Compliance with V HACCP plan; Variance processing methods; material processing methods; material processing methods (Disclosure/Remill norm) 26. Posting of Consume foods (Disclosure/Remill norm) Core Items (1 Point Prevention of 183. No Evidence of Insanimals Watch for fruits 35. Personal Cleanlines 36. Wiping Cloths; property Wipes 37. Environmental content Watch 38. Approved thawing in Property in the	esent, demonstratirtified Food Mana inauthorized person ordkeeping and Formal Labeling are available; adequavailable (shellstool Food labeled with Approved Portainance, Specialize obtained for specianufacturer instructions are available; adequavailable (shellstool Food labeled with Approved Portainance, Specialize obtained for specianufacturer instructions are available; advisories; rawinder/Buffet Plate and Violations Roof Food Contamination at flies and perly used and stool tamination method are Use of Utensils t, & linens; proper	Personnel ion of know ager (CFM) ons/ personn rood Packa nate pressur ek tags; para rocedures red Process cialized actions v or under c e)/ Allergen n, rodent/oth g or tobacco ored s rly used, str	wledge,) nel nge e, safe asite cooked h Label corrective A	R	W 2 Not to	D Exce	N A A	C O S	27. Proper cooling method u Maintain Product Temperatu 28. Proper Date Marking and Nondairy 29. Thermometers provided, Thermal test strips Yellow digital Permit Requiremen 30. Food Establishment Pe Need 2021 Utensils, Equ 31. Adequate handwashing f supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and u Watch condition 33. Warewashing Facilities; Service sink or curb cleaning No sanitizer atta ys or Next Inspection, White Food 41. Original container labelin Phys 42. Non-Food Contact surfact Minor cleaning in coole 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities installe Minor cleaning under	sed; Equipment Adecire d disposition accurate, and calibrat at, Prerequisite for O rmit (Current/ insp s aipment, and Vendin facilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided achec chever Comes First I Identification ag (Bulk Food) sical Facilities ces clean ers etc d lighting; designated a perly disposed; facilitie ed, maintained, and cle r equipment	quate to red; Chemical/ reperation rign posted) red; Chemical/ reperation rign posted) red; Chemical/ reperation rign posted) red; Chemical/ ed; Chemical/ red;	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jose Serratos	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishi Hiltor	ment Name: 1 bar	Physical A Summ			City/State: Rockwall	License/Permit # Need perm	Page 2 of 2			
		_		URE OBSERVA						
Item/Loc		Temp F	Item/Location		Temp F Iter	n/Location	Temp 1			
Condi	ment cooler	37/38								
В	ottle coolers									
	38/40									
		OB	SERVATIONS A	ND CORRECTI	VE ACTIONS					
Item Number	AN INSPECTION OF YOUR ENOTED BELOW: temps in F					TO THE CONDITIONS OBSE	RVED AND			
rumber	Hot water 111									
39	Avoid using linens un	dor alace	waro							
33	-			e - container i	s not present :	- MUST be attached be	efore onening			
40	Dishmachine - no sanitizer attached at this time - container is not present - MUST be attached before opening									
10	Provide a different container for bar straws as mouth portion is to be protected (Stored away from bar top)									
	Hand sink is equipped									
39	Remove linens inside coolers too									
	Using sani wipes - 200 ppm									
	Watch Maint items grout etc									
	Snacks not observed at insp									
	Bar will not be open during hot water heater replacement									
	If needed will set up a temporary station with hot water only for hand washing									
Received (signature)	Coo obos		Print:			Title: Person In Charg	e/ Owner			
	See abov	<u>ve</u>								
Inspected (signature)	d by:		Print:							
	kewy kurkpi	mrick	KS			Samples: Y N	# collected			