Follow-up fee of \$50.00 is Retail Food Establishment Inspection Report Image: City of Rockwall Followup City of Rockwall Image: City of Rockwall												
Date: 10/26/2020		ense/Permit # 5 8803						Bar Low Page <u>1</u> of <u>2</u>				
Purpose of Inspect Establishment Nar		wner Name:	4	-Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:				
Hilton bar	Pest control :	b	Но	bod		G	ireas	se trap : Follow-up: Yes ✓ 5/95/A				
Summer lee See main				Na See ma								
Compliance Mark the appropriate	points in the OUT box for each numbered item	$NO = not$ Mark $\sqrt{in a}$	pprop	oriate	box f	for I	N, NO					
Compliance Status	N N C						rrect itus C	twe Action not to exceed 3 days				
U N O A O T S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O U T	N	N O	N A	Employee Health					
	1. Proper cooling time and temperature			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	2. Proper Cold Holding temperature(41°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	3. Proper Hot Holding temperature(135°F)			•			<u> </u>	Policy Preventing Contamination by Hands				
	4. Proper cooking time and temperature			~				14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)					
	6. Time as a Public Health Control; procedures & rec	cords		•				Gloves				
								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
	Approved Source	in .				V		Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite destruction See main	In						Chemicals				
	8. Food Received at proper temperature At receiving			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination			~				Water 18. Toxic substances properly identified, stored and used None observed				
	 Food Separated & protected, prevented during food preparation, storage, display, and tasting 	1		<u> -</u>		<u> </u>		Water/ Plumbing				
	10. Food contact surfaces and Returnables ; Cleaned a Sanitized at <u>Na</u> ppm/temperature	and		~				19. Water from approved source; Plumbing installed; proper backflow device				
~	11. Proper disposition of returned, previously served reconditioned	or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
O I N N C	Priority Foundation Items	(2 Points) R	violat 0		Req N		Cor	rrective Action within 10 days				
U N O A O T S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge		Ŭ T	N	0	A	0 S	Food Temperature Control/ Identification				
	and perform duties/ Certified Food Manager (CFM) 3	suge,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personne All	1			~			28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In coolers				
~	23. Hot and Cold Water available; adequate pressure, See					1		Permit Requirement, Prerequisite for Operation				
	24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled	te		~				30. Food Establishment Permit (Current/ insp sign posted) To post				
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	nd	2					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Need paper towels				
	Consumer Advisory			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	26. Posting of Consumer Advisories; raw or under co foods (Disclosure/Reminder/Buffet Plate)/ Allergen L Ingredients available			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Glass washer working				
	Core Items (1 Point) Violations Require Corr											
O I N N C U N O A O T S	Prevention of Food Contamination	R	O U T	N	N O	N A	C O S	Food Identification				
1	34. No Evidence of Insect contamination, rodent/othe animals Fruit flies				~			41.Original container labeling (Bulk Food)				
	35. Personal Cleanliness/eating, drinking or tobacco u	.se						Physical Facilities				
	36. Wiping Cloths; properly used and stored None set up - using wipes premix 37. Environmental contamination	(ed	1	-				42. Non-Food Contact surfaces cleanSee43. Adequate ventilation and lighting; designated areas used				
	38. Approved thawing method			/				43. Adequate ventuation and lighting, designated areas usedWatch44. Garbage and Refuse properly disposed; facilities maintained				
			-	~		-		45. Physical facilities installed, maintained, and clean				
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stor	ed,	-					Minor cleaning under equipment and drains 46. Toilet Facilities; properly constructed, supplied, and clean				
W	dried, & handled/ In use utensils; properly used Watch glassware exposed 40. Single-service & single-use articles; properly stor and used	ed		~				Equipped 47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Cleo Rosales	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Hilton Bar			Physical Address: Summer lee			License/Permit #	Page .	Page <u>2</u> of <u>2</u>		
		Summ				Fs 8803				
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion		Temp F		
		<u>10mp r</u>		<u>1emp r</u>	Licii/Local	1011		тетр г		
Cooler	5									
	1	37								
	2	34								
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR <mark>ES'</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AN	I <mark>D</mark>		
	Hot water -100 at hand	d sink								
	Dishmachine 50-100 ppm									
	Watch ice and keep co		hen not operating bar							
	Watch faucet at dump									
42		-	chillers under bar netting							
31	Need paper towels at I									
W			eved would be best but st	orage and	handling	of those without				
W	Odor from drain when									
		-	hed areas and surfaces							
34	Watch for fruit flies - of									
	Watch for Maint oppor	tunities								
Received	bv:		Print:		I	Title: Person In Charge/	Owner			
(signature)	^{by:} See abov	/e								
Inspected	by:	~	Print:							
(signature)	Kelly Kírkþa	ıtríck	RS .							
	(Povised 09, 2015)					Samples: Y N #	collecte	d		