

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
- Vomit clean up
- Employee health

Date: <b>10/26/2020</b>	Time in: <b>12:01</b>	Time out: <b>12:18</b>	License/Permit # <b>FS 8803</b>	Est. Type <b>Bar</b>	Risk Category <b>Low</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other						<b>TOTAL/SCORE</b>
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Establishment Name: <b>Hilton bar</b>	Contact/Owner Name: <b>Driftwood</b>	* Number of Repeat Violations: _____	<b>5/95/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>Summer lee</b>	Pest control : <b>See main</b>	Hood <b>Na</b>	Grease trap : <b>See main</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
								✓			
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓		2					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓							✓			
						<b>Physical Facilities</b>					
						1					
	✓					✓					
		✓				✓					
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1								✓			
	✓					<b>Physical Facilities</b>					
	✓					1					
		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
W						1					
	✓					✓					
								✓			

