Inspection fee of \$50.00 after initial

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Eal	llow	un
T O		up

City of Rockwall

17	Date: Time in: 9:56			Time out: 3:30			ermit # 797		5 CPFM	Food handlers 12	Page <u>1</u> of <u>2</u>								
	rpose of Inspection: 1-Routine 2-Follow Up 3-Comp							tion		5-CO/Construction 6-Other		TOTAL/SCORE							
Establishment Name: Hilton Grab & Go / Pool bar Physical Address: Contact/Owner N Hilton Corp Pest control:					ame:						Number of Repeat Violations: Number of Violations COS: Trans / Number oil Follow yn Voc Z		5/95/A						
2055 Summer Lee Dr Rockwall, tx 75087 EcoLab							Hood Grease tra N/A Upon Requ					e trap :/ waste oil equest	Follow-up: Yes 7 3/93/		•				
Mar	k th	Comp ne ap	pliar prop	ice S	Status: Out = not in co points in the OUT box for	ompliance IN = in of each numbered ite	compliance em		= not						plicable COS = corrected on x for IN, NO, NA, COS Ma	site \mathbf{R} = repeat vio	lation W= Watc	h	
Cor	mli	ance	Stat	tus	Prio	ority Items (3	Points) viole	ations 1	Requi	_	n <i>mea</i> ompl				ve Action not to exceed 3 do	iys			
O U	U N O A O S (F = degrees Fahrenheit)						R	O U T	I N	N O	N A	C O S	Emp	oloyee Health		R			
		/			1. Proper cooling time	and temperature					/				12. Management, food emplo knowledge, responsibilities, a		employees;		
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See						/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		/			3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands				
		/			4. Proper cooking time	and temperature					1				14. Hands cleaned and properly washed/ Gloves used properly				
	Ì				5. Proper reheating pro-	cedure for hot ho	olding (165°F i	in 2			✓				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 & records										Highly Susceptible Populations				
					Ap	proved Source					/				16. Pasteurized foods used; p Pasteurized eggs used when		fered		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sisco										Chemicals				
	/				8. Food Received at pro- Verify on deliver						/				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits		
					•	n from Contamir	nation				/				Water 18. Toxic substances properly	y identified, stored and	d used		
	/				9. Food Separated & pr preparation, storage, di	splay, and tasting	3								Wat	er/ Plumbing			
	/				10. Food contact surfact Sanitized at 200			nd			/			ı	19. Water from approved source; Plumbing installed; proper backflow device City approved				
					11. Proper disposition of returned, previously served or reconditioned Discard Immediately						/				20. Approved Sewage/Waste	water Disposal Syster	m, proper		
•					2.00	aru iiiiiile	dialely				•				disposal				
				_				(2 Poi							rective Action within 10 day	rs			
O U T	I N	N O	N A	C O S	Pri Demonstration	ority Founda	tion Items (nts) v	violat O U T	I N	Req N O	uire N A	Cor.	rective Action within 10 day	re Control/ Identific	ation	R	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: n Grab&Go/pool bar	Physical A	ddress: Summer Lee Dr		ity/State: Rockwa	II Tx	License/Permit # FS-8797	Page <u>2</u> of <u>3</u>
	·	2000	TEMPERATURE O			, 17	1 0 0/0/	
Item/Loc		Temp	Item/Location		Temp	Item/Loc	ation	Tem
Under	counter	37						
	Milk	38						
2 Do	or Bev Cooler							
	Milk	34						
Rea	ach in Freezer	-4						
	Ice cream	HTT						
Re	ach in Fridge	33						
	Fruit cup	36						
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CO				THE COMPLETIONS OF	EDVED AND
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			JK AFTENTI	ON IS DIRI	ECTED TO T	HE CONDITIONS OBS	EKVED AND
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40	Display case for fruit a							gs.
42	Interior cabinet shelve							
04/06	Back storage room hu	•	•	ace, wall	s repair	itea, ice	scoop noider	
24/26	Need labels on fruit cu							
	Pool bar is not current	iy open u	ntii.summer months	5				
Received	by:		Print:				Title: Person In Char	ge/ Owner
(signature)		dino		er Ai	ndir	10	Chef	g
Inspected (signature)		11	Print: Rick	nard	μш			
Form FH-06	6 (Revised 09-2015)	1 P		iaiu	1 1111		Samples: Y N	# collected