



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Peter Andino</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Hilton grab and go</b>	Physical Address: <b>Summer lee</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Need</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Burritos 2 hrs tphc		<b>Outside bar</b>	35 /36		
<b>Freezer</b>	-15/21				
<b>RIC glass front</b>	30/31				
<b>Milk reach in</b>	38/42				
Beverage cooler in back room	<b>37</b>				
<b>Need to add time</b>					
<b>Labels for burritos</b>					

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
<b>!!</b>	Burritos tphc temporarily only while hot holding unit is being repaired - not labeled but ingredients by request
	Pastries served by staff / or in bags -ingredients by request
<b>!!</b>	Labels for fruit and yogurt cups needed as well
23	To have pressure issue with hand sink addressed hot water 100 but very little pressure
	Will keep separate chores in sinks / best to have hand sink on side to left
	Plans to have dump sink on right and hand sink on left for now - need hand wash sign
Cos	Set up Sani buckets for Capp machine wands and surfaces
40	Protect cups and etc next to sinks
45	Trim on shelving inside cabinets is peeling off - to address
	Keep an eye on temp of milk coolers - borderline e
COS	Metal stem thermo
32	Interior of Ice machine deflector panel to address /rust beginning to form on corner of deflector panel
39	Clean inside unit routinely / invert ice buckets
	Outside bar :
32/45	Keep an eye on grout / rusty legs / peeling black paint on cooler exposing metal that is rusty
19	Need air gap at three compartment sinks
	Repair leak faucet at three comp as well
W	Clean inside frozen drink machine — pink in dispenser tube even on rt before use
45	Make repairs to walls etc as needed
	Address standing water in keg cooler
	Hot water at 110 F at sinks in outside bar
W	Need paper towels at hand sink when open
	Best to use caps on spouts at night etc
	Keep an Eye on dark interiors of middle cabinet unit in area inside
W	Label all spray bottles inside cabinet with common name

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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