

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>10/25/2022</b>	Time in: <b>8:58</b>	Time out: <b>2:15</b>	License/Permit # <b>FS 8797</b>	Food handlers <b>?</b>	Food managers <b>?</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: <b>Hilton Grab n go and outside bar</b>	Contact/Owner Name: <b>Driftwood</b>	* Number of Repeat Violations: _____	<b>18/82/B</b>
✓ Number of Violations COS: _____			

Physical Address: <b>Summer lee</b>	Pest control : Need info	Hood Na	Grease trap/ waste oil: Need info	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>					
		✓				✓					
	✓					✓					
3											
		✓				✓					
		✓					✓				
W											
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
	✓								✓		
<b>Protection from Contamination</b>											
	✓										
3						3					
		✓				✓					

**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>						W	✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
2						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					W	✓				
<b>Consumer Advisory</b>						2					
	✓						✓				

**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>					
W							✓				
	✓					<b>Physical Facilities</b>					
1						1					
		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						1					
	✓						✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed) <b>Zach Benner</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 n go, outside bar</b>	Physical Address: <b>Summer lee</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 8797</b>	Page <b>3</b> of <b>2</b>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice freezer	9.8				
Glass front cooler fruit cup	41				
Hot holding wrapped burritos.	122	Will discard at 4 hrs			
Small reach in cooler	46	Recovered to	37		
Milk	44				
Glass front cooler	38				
Milk 40					

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water in restrooms is 75 F - to be 100 F / also slow drain / being addressed at insp
24	Labeling to be more inclusive especially with allergens for self service
	Hot water at hand sink 108 F
W/36	To have a clear sign of which sink is for hand washing - avoid storing wiping cloth on splash guard
40	Watch and protect the CUP lids next to hand sink
45	Fill Small holes in walls
10	To provide sanitizer for espresso machine wand
W	To label spray bottles as required
	Small cooler is being heavily used
03	Burritos are made at 7:00 am and discarded at 12 noon -to reduce time to 4 hrs and or keep at 135 or higher
	All Pastries are served by staff not self serve - with tongs
	Burritos are also served by staff
	Ingredients by request for burritos
10/32	To clean deflector panel inside ice machine / address any rust
32	To also replace missing panel on ice machine / to address rust on and inside machine
	Outside bar not in use and is closed for the season
19	Need air gap at outside bar sink drain pipe and also ice bins
45	To clean under ice machine
45	Back room showing age — ceiling tiles to be in place and washable / chipped walls
	Cabinet surfaces to be addressed
39	To store ice scoop to allow to protect
42	To clean inside cabinets as well
	Need employee health poster at hand sink
W	Burrito unit is kept at higher temps ... or will use time as control ( discarded prior to 4 hrs)

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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