Follow-up fee of \$50.00 is required after 1st       Retail Food Establishment Inspection Report       Image: City of Rockwall         Followup       City of Rockwall       Image: City of Rockwall										ng								
	Date:         Time in:         Time out:         License/P           04/07/2022         9:15         12:53         FS 8													ood Manage	ers Food Handlers <b>3</b>	Page <u>1</u> of	3	
Purp	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						aint	4-Investigation				n		5-CO/Construction     6-Other     TO     * Number of Repeat Violations:				
Establishment Name: Contact/Owner M Hilton grab n go and outside bar Driftwood						Name:	me:				<ul> <li>★ Number of Re</li> <li>✓ Number of Vi</li> </ul>	10/90/	/ ^					
Physical Address: Pest control : Summer lee See mail						Hood Na				reas e ma	e trap : ain		Follow-up: Yes		A			
Mark								ot observed $NA = not apple$										
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											r							
O I U N	Ν	I N	A 0 (E degree Estrembeit)						Comp D I I N	lianc N O	e Sta N A	C O	Employee Health					
Т			S						T     S       12. Management, food employees and conditi knowledge, responsibilities, and reporting							employees;		
		2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and exclusion; No dischar							
~		See							eyes, nose, and mouth To post at hand sink									
~	•			3. Proper Hot Holding t See	-	'F)			Preventing Contamination by						•			
	V			4. Proper cooking time	-	1ding (165°E in 2			14. Hands cleaned and properly w     15. No bare hand contact with read					-				
	V			5. Proper reheating proc Hours)	cedure for not no				~						lowed (APPROVED			
	6. Time as a Public Health Control; procedures & records							Highly Susceptible Popula						eptible Populations				
	Approved Source							16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required							fered			
r	•		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial							<u> </u>	<u> </u>							
V	•			8. Food Received at pro	oper temperature						~		& Vegetables		and properly stored;	C		
					n from Contami	nation		_	~	1					g water if cuttin identified, stored an			
~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<u> </u>		Water/ Plumbing								
3				10. Food contact surfac Sanitized at 200	es and Returnab ppm/temperature	es ; Cleaned and		V					backflow device		rce; Plumbing install			
	V	/		11. Proper disposition of reconditioned					~	,					water Disposal Syste		/	
0 1	N	IN	C	Pri	ority Founda	tion Items (2 Po	oints) ı R	violar 0		Req N		Cor	rrective Action withi	in 10 days	S		R	
U N T		A	0 S		1 of Knowledge/			U T	N	0	A	O S	Food Te	emperatur	re Control/ Identific	ation		
~	•			21. Person in charge pre and perform duties/ Cer	rtified Food Man	ager (CFM)			~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				quate to		
~	22. Food Handler/ no unauthorized persons/ personnel								~			28. Proper Date Ma	-	-				
				Safe Water, Reco	rdkeeping and l Labeling	Food Package			~				29. Thermometers p Thermal test strips Thermos and		accurate, and calibrat	ed; Chemical/		
~	_			23. Hot and Cold Water					1		1		-		, Prerequisite for O	•		
W				24. Required records av destruction): Packaged Checking wit	Food labeled	ck tags; parasite		w					30. Food Establish TO post	ment Per	mit (Current/ insp s	ign posted )		
				Conformance v 25. Compliance with V	with Approved										ipment, and Vendin cilities: Accessible a			
	•			HACCP plan; Variance processing methods; ma	obtained for spe	ecialized			~				supplied, used Equipped	U	act surfaces cleanable			
								2					designed, constructe See	ed, and use	ed			
V	•			26. Posting of Consume foods (Disclosure/Remi separation and labe	inder/Buffet Plat					~			Service sink or curb	cleaning	nstalled, maintained, facility provided			
0 I	N		C	Core Items (1 Poin			e Actior	1 Not	) I	Ν	ed 9( N	0 Da C		on , Whic	hever Comes First		R	
O I U N T	•		O S	Prevention of 34. No Evidence of Inse	of Food Contan			U T		0	A	O S	41.Original containe		Identification			
				animals Watch for flie 35. Personal Cleanlines	es	*	+			~					, ,			
			-	36. Wiping Cloths; pror	-		+						42. Non-Food Conta	act surface				
			-	Buckets 37, Environmental cont			+	╞	./	-			43. Adequate ventil		and inside cabine lighting; designated		+	
w			-	38. Approved thawing r			+	$\vdash$	•				Watch 44. Garbage and Re	fuse prope	erly disposed; faciliti	es maintained	+	
		1	I	Prope	er Use of Utensi	s		-							d, maintained, and cl	ean	+	
1				39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used, stored,		1	$\left  \right $					; properly	constructed, supplied			
1				40. Single-service & sir		5	+						47. Other Violations		100 currently	y 04		
~				and used						~								

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Jordan Cotton	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Hilton grab n go and outside bar		Physical Address: Summer lee		City/State: Rockwall			License/Permit # Page 2.0		<u>2</u> of <u>2</u>	
			TEMPERATURE OBSERVA							
Item/Loca	ation	<u>Temp F</u>	Item/Location	Tem	) F	Item/Locat	ion		<u>Temp F</u>	
Hot ho	Iding burritos	159								
Sma	ll under counter									
2 (	door upright	34/35								
Cus	tomer freezer	-11								
Yo	ogurt cooler	38								
<b>T</b> .			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F									
	Hot water 118 at hand sink									
	Sanitizer in compartment for dump sink 200 ppm									
14/	Not using display until									
W	Replacing damaged cabinets doors and interiors									
37	Repair condensation issue inside freezer to remove towel									
32	Again watch materials chosen for food storage - wood and baskets									
W	Ingredients list for yogurt not entirely complete - to discuss - referred to state for direction									
	Not using back roomExcept for ice machine									
20/10	Not using outside bar at this time									
32/10 39	Need to address rust on deflector panel in ice machine - to clean as well To invert ice bucket on ice machine									
39				ooiling	tilo	e in back	room			
	Watch non essential items stored in back room / to watch ceiling tiles in back room									
	These two doors are not accessible by customers to acces to pool locke when not manned									
	Bar - empty —- equipment being installed									
	Need really good sealer for floor         Min - three comp / hand sink/ dump sink									
	Coolers on casters									
	Great new FRP									
						<u> </u>				
Received (signature)	See abov	/e	Print:				Title: Person In Charge/	Owner		
Inspected	by:	-	Print:							
(signature)	See abov <sup>by:</sup> Kelly kirkpo	ıtríck	'RS				Samples: Y N #	t collecte	b	
	(Povised 09, 2015)						Samples. I IN †	concell	лі	