Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kitFollowupCity of RockwallVomit clean up Employee health										ing									
Date: 04/1								post							Est. Type Risk Category Limited Med Page			2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N							nt 4-Investigation			5-CO/Construction 6-Other TOT * Number of Repeat Violations:			TOTAL/SCO	ORE				
Hiltor	Hilton grab n go / outside bar Driftwood							vame:			✓ Number of Violations COS:			10/90	/Δ				
Physical Address: Pest control : Summer lee See main						Hood Grease Na See mai													
										A = not app		$\begin{array}{ll} \text{oplicable} & \text{COS} = \text{con} \\ \text{O, NA, COS} \end{array}$	prected on site \mathbf{R} = repeat violation \mathbf{W} Mark an $$ in appropriate box for			tch			
									re In	nmea	liate	Cor	rrect	tive Action not to exc		· · · ·		r	
O I U N	I N N C N O A O Time and Temperature for Food Safety				R	O U	I N	iance N O	A C	C O	Employee Health								
Т		Image: Signal of the signal set						T S 12. Management, food employees and condi knowledge, responsibilities, and reporting						employees;					
	2. Proper Cold Holding temperature(41°F/ 45°F)											Policy 13. Proper use of restriction and exclusion; No discharge from							
3	2. Proper Cold Holding temperature(41°F/45°F) Milk 45 one cooler / 1/2 and 1/2				/2		eyes, nose, and mouth												
	3. Proper Hot Holding temperature(135°F)													-	ntamination by Har				
	/			 Proper cooking time : 5. Proper reheating proc 	·	lding (165°	E in 2						Gloves						
	~	•		Hours)		lung (105	1, 111 2		15. No bare hand contact with ready to eat f alternate method properly followed (APPR						owed (APPROVED	Y <u>N</u>)			
		/		6. Time as a Public Hea Not using officially	alth Control; proc	edures & r	records		Highly St						ghly Susc	eptible Populations			
				Ap	proved Source										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals					
~	,			8. Food Received at pro	oper temperature							~		17. Food additives; & Vegetables	approved	and properly stored;	Washing Fruits		
					n from Contamir	nation				~		-		In kitchen 18. Toxic substance	s properly	identified, stored ar	id used		
	9. Food Separated & protected, prevented during food				od							Water/ Plumbing							
	Preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and				d and					19. Water from approved source; Plumbing installed; proper									
~				Sanitized at <u>200</u> 11. Proper disposition o			dor		3					backflow device Significant I 20. Approved Seway	eak at	faucet - not	turning of	ff	
	~	•			e discard		u oi			~				disposal	ge/ waster	vater Disposar Syste	ni, proper		
0 1	N	N	С	Prie	ority Founda	tion Item	ıs (2 Poi	nts) v	iolat 0		Req N	uire N		rrective Action withi	in 10 days	5		R	
U N T	0	A	o s		n of Knowledge/			ĸ	U T	Ν	0	A	o s	Food Te	mperatur	e Control/ Identific	ation	K	
~				21. Person in charge pre and perform duties/ Cer 2 plus						~				27. Proper cooling r Maintain Product Te			quate to		
W				22. Food Handler/ no un All employees	nauthorized perso	ons/ person	nel				~			28. Proper Date Mar To place on yo			thin 24 hrs		
				Safe Water, Reco	rdkeeping and F Labeling	ood Packa	ige			~				29. Thermometers p Thermal test strips	provided, a	accurate, and calibrat	ed; Chemical/		
~	1			23. Hot and Cold Water	5	ate pressur	e, safe			<u> </u>			I	Digital Permit Req	uirement	, Prerequisite for O	peration		
w				24. Required records av destruction); Packaged Place labels	/ailable (shellstoc Food labeled	k tags; par	asite		W	r				30. Food Establish	ment Per	mit (Current/ insp s	ign posted)		
					ON YOGUIT with Approved F					<u> </u>				•	nsils, Equi	pment, and Vendin	g		
		r		25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for spe	cialized	, and		W					31. Adequate handw supplied, used Not equipped	U		nd properly		
				Cons	sumer Advisory				N					32. Food and Non-fo designed, constructe	ed, and use	ed	e, properly		
~				26. Posting of Consume foods (Disclosure/Remi					-	~				Maint and w 33. Warewashing Fa Service sink or curb	acilities; ii	nstalled, maintained,	used/		
				Upon request Core Items (1 Poin	nt) Violations I	Roquiro Co	rractive	Action	Not	to F	rca	od 01	0 Da	Kitchens	on Whic	hever Comes First		_	
O I U N	N O		C O		of Food Contam		incenve 1	R	0 U	Ι	N O	N A	C O		· ·	dentification		R	
т W			S	34. No Evidence of Inse		n, rodent/ot	her		Т		~		S	41.Original containe	er labeling	(Bulk Food)			
1				animals Watch for flie	ss/eating. drinking	g or tobacco	o use			1	-				Physi	cal Facilities			
				See attached 36. Wiping Cloths; prop Wipes	perly used and sto	ored			1					42. Non-Food Conta	•				
1				37. Environmental cont Condensation	amination				F	~				See 43. Adequate ventila	ation and	lighting; designated	areas used		
	V	•		38. Approved thawing r					╞	~				44. Garbage and Re	fuse prope	erly disposed; faciliti	es maintained		
	1	<u> </u>		Prope	er Use of Utensil	s			1					45. Physical facilitie Cleaning	es installed	l, maintained, and cl	ean		
~				39. Utensils, equipment dried, & handled/ In us			ored,			~				46. Toilet Facilities; Equipped	; properly	constructed, supplie	d, and clean		
				40. Single-service & sin and used	ngle-use articles;	properly st	ored		-	\vdash	~			47. Other Violations	s			+	
				and used						1									

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jose Serrato	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name:	Physical A		City/State:		License/Permit # Page 2 of				
HIItor	grab n go	Summ		Rockwal	1	Need 2021				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS	Item/Locati	ion		Temp F		
Cake	case	N/a								
Small	under counter cooler									
C	ream/ milk	43/45								
Gla	ss front dairy	37/36								
	Customer									
	Freezer	-15								
Glas	sFront cooler									
Yogı	urt / cut melons	34/30								
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AN	D		
19		and dun	nn sink 111 F - RUT N∩T +		at this tim	le - to renair leak				
W	Hot water at hand sink and dump sink 111 F - BUT NOT turning off at this time - to repair leak No prep at this time (when prepping to equip hand sink)									
	No staff in this area at this time -									
W	Prepackaged pastries without labels due to covid / one covered cake plate with cinnamon rolls for self serve									
W	utensils or tissues for dispensing - only by employees for now									
35	Organize shelving under counter - to store personal itemsBelow napkins etc									
	Using sani wipes - tested at 200 ppm									
02	SmallMilk cooler is holding 45 F - to have unit turned down and move milk to colder unit									
42	Clean inside smallCoolerAnd inside cabinets etc									
W	Choco milk dated Apri	l 13 to dis	scard							
02			frigerated". So much use t	tphc or kee	ep in cool	er or replace with				
	Those that do not requ				•	ľ				
45	Condition of cabinets	and doors	s and Formica etc chipping	3						
	Back room not in use	at this tin	ne - watch insulation and o	cleaning et	C					
	Outside bar not open a	as of yet	- will be cleaned and set u	p to opera	te					
	Water is off at this time	e to outsi	de bar							
	Sink being used for ha	and wash	ing next to lids for coffee	to be care	ful					
37	Condensation issue in	ice crea	n freezer							
	Labels for yogurts available									
Received	hv:		Print:		T	Title: Person In Charge/	Jwner			
(signature)	^{NY:} See abov Kelly Kirkpo	/e				The reson in Charge/	o which			
Inspected	by:		Print:							
(signature)	Kelly Kírkpo	ıtríck	\mathcal{RS}			Samples: Y N #	collected	1		
						Sumptos I IN #	concelet	•		