## Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

| ✓ First aid kit                |
|--------------------------------|
| Allergy policy/training        |
| Vomit clean up Employee health |
| Employee health                |

| Date: Time in: 10/26/2020 10:55  |  |          |                 |  | License/Pe   |                                       |            |               |               |   |  |                              | Bar Risk Category  Page 1 of  | 2                               |   |   |                   |
|--|--|----------|-----------------|--|--|---------------------------------------|------------|---------------|---------------|---|--|------------------------------|---|---------------------------------|---|---|-------------------|
| 10/26/2020 10:55 11:42 Fs 87  Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain    |  |          |                 |  |  |                                       |            |               | ion           |   | Dal   IVIEU   Secondary   Se |                              |   |                                 |   |   |                   |
| Establishment Name: Hilton Grab and Go and outside bar  Contact/Owner N  Driftwood       |  |          |                 |  |  |                                       |            |               |               |   |  | 102                          |   | * Number of Repeat Violations:  |   |   |                   |
| Physical Address: Pest control:  |  |          |                 |  |  |                                       |            |               |               |   |  |                              | se trap: Follow-up: Yes 79/91/  | Α                               |   |   |                   |
| Summer lee Check main  Compliance Status: Out = not in compliance IN = in compliance No. |  |          |                 |  |  |                                       |            | <b>O</b> = no | Na<br>ot obse |   | d  |                              | See r   |                                 | ain No No Deplicable COS = corrected on site R = repeat violation W-Wat | ch  |                   |
| Mark the appropriate points in the <b>OUT</b> box for each numbered item Mark ✓ in       |  |          |                 |  |  |                                       |            |               | √ in a        | appro   | opriat   | te box                       | for   | r IN, I                         | NO  | O, NA, COS Mark an in appropriate box for R   | cn                |
| Priority Items (3 Points) violations  Compliance Status                                  |  |          |                 |  |  |                                       | ДÎ         | _ (           | Com           | ıpliar  | ice S  | Status                       |   | tve Action not to exceed 3 days |   |   |                   |
| O<br>U<br>T  | I<br>N   | N<br>O   | N<br>A          | C<br>O<br>S  |  | mperature for Fo<br>degrees Fahrenhei |            | ety           | R             | 1   |  | I N                          | ) 1   | Employee Health                 | R   |   |                   |
|  |  | /        |                 | $\Box$   | Proper cooling time and temperature  |                                       |            |               |               |   | ·  |                              | 12. Management, food employees and conditional employees;<br>knowledge, responsibilities, and reporting |                                 |   |   |                   |
| $\vdash$   | $\dashv$   |          | $\vdash \vdash$ | Щ  | 2 Proper Cold Holding temperature(41°F/45°F)   |                                       |            |               |               | F   | +  | +                            | +   | -                               | +   | 13. Proper use of restriction and exclusion; No discharge from                                | ##                |
|  | ~  |          |                 | ,  | 2. Proper Cold Holding temperature(41°F/ 45°F)  Watch  |                                       |            |               |               |   | ·  | /                            |   |                                 |   | eyes, nose, and mouth   |                   |
|  |  | <b>/</b> |                 |  | 3. Proper Hot Holding  | temperature(135°                      | °F)        |               | $\prod$       |   |  |                              |   |                                 |   | Preventing Contamination by Hands   |                   |
|  |  | <b>/</b> |                 |  | 4. Proper cooking time   | and temperature                       |            |               | $\square$     |   | ı  |                              | 14. Hands cleaned and properly washed/ Gloves used properly   |                                 |   |   |                   |
|  |  | /        | $\prod$         | ı  | 5. Proper reheating pro-<br>Hours)   | ocedure for hot ho                    | olding (1  | 65°F in 2     | $\prod$       |   | 15. No bare hand contact with ready to eat foods or approvalternate method properly followed (APPROVED Y 1).   |                              |   |                                 |   |   | $\Box$            |
|  | $\dashv$   |          | $\vdash \vdash$ | Щ  | 6. Time as a Public Health Control; procedures & records   |                                       |            |               |               | -   |  |                              | _   |                                 |   |   |                   |
|  | !  | <u> </u> | $\sqcup$        |  | V  |                                       |            |               |               |   | T  |                              | F   | T                               | 4   | Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered       |                   |
|  |  |          |                 |  | Ap   | pproved Source                        |            |               |               |   | ·  | /                            |   |                                 |   | Pasteurized eggs used when required   |                   |
|  |  |          |                 |  | 7. Food and ice obtaine good condition, safe, ar   | * *                                   |            |               |               |   |  |                              |   | -                               |   |   |                   |
|  | ~  |          |                 |  | destruction  | III unite                             | pu         |               |               |   |  |                              | Chemicals   |                                 |   |   |                   |
|  | /  |          |                 |  | 8. Food Received at pro  | oper temperature                      |            |               | $\prod$       |   | ı  |                              |   |                                 | 1   | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables                 |                   |
|  |  |          |                 |  | Protestio  | Cantomi                               |            |               |               |   | _  |                              | ł   | +                               | +   | Water  18. Toxic substances properly identified, stored and used                              | +                 |
|  |  |          |                 |  | Protection from Contamination  9. Food Separated & protected, prevented during food                        |                                       |            |               |               | 3   | 3  |                              |   |                                 |   | See   |                   |
|  | /  |          |                 | , _  | preparation, storage, di   |                                       |            |               |               |   |  |                              |   | Water/ Plumbing                 |   |   |                   |
|  | ~  |          |                 |  | 10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature                     |                                       |            |               |               | 19. Water from approved source; Plumbing in backflow device See |  |                              |   |                                 |   |   |                   |
|  | $\exists$  | _        |                 | $  \neg  $   | 11. Proper disposition of returned, previously served or reconditioned                                     |                                       |            |               |               |   |  |                              |   |                                 | T   | 20. Approved Sewage/Wastewater Disposal System, proper disposal                               |                   |
|  |  |          | $\sqcup$        | $\square$  |  | iority Founda                         | tion It    | tama (2 Pa    | ints)         | ···ial  | -tio   | P                            |   | · (                             | TOP:  | •   |                   |
| O<br>U   | I<br>N   | N<br>O   | N<br>A          | CO   | Priority Foundation Items (2 Po  |                                       |            |               | R             | 1   | 0 I<br>U I   | I N                          | <b>J</b>  | N (                             | C<br>O  |   | R                 |
| Т  | /  |          |                 | S  | 21. Person in charge pr<br>and perform duties/ Cer   | resent, demonstrat                    | ation of k | knowledge,    |               |   | T  |                              |   | 8                               | S   | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature            |                   |
|  | ./   |          | $\vdash$        | 22. Food Handler/ no unauthorized persons/ personnel |  |                                       |            | ,             | $\dashv$      | <u> </u>  | W  |                              | +   |                                 | +   | 28. Proper Date Marking and disposition   | ++                |
|  |  |          |                 |  | Safe Water, Reco   | ordkeeping and I                      | Food Pa    | ackage        |               |   | 1  |                              | +   | +                               | +   | Opened milk 29. Thermometers provided, accurate, and calibrated; Chemical/                    | +                 |
|  | Safe Water, Recordkeeping and Food Package<br>Labeling |          |                 |  |  | L                                     | •          |               |               | $\perp$   |  | Thermal test strips See main |   |                                 |   |   |                   |
|  | /  |          | Ш               |  | 23. Hot and Cold Wate  | · •                                   |            |               |               |   |  |                              |   |                                 |   | Permit Requirement, Prerequisite for Operation  |                   |
| W  |  |          |                 | ,  <br>  _   | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>TO-QO</b> |                                       |            |               |               |   | v  | /                            |   |                                 |   | 30. Food Establishment Permit (Current/ insp sign posted ) Posted                             |                   |
|  | 7  |          |                 |  | U  | with Approved F                       |            |               |               |   | 一  |                              |   | $\dot{\overline{+}}$            |   | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly |                   |
|  | ~  |          |                 |  | HACCP plan; Variance processing methods; ma  | e obtained for spe                    | ecialized  |               |               |   | ı  | /                            |   |                                 |   | supplied, used Need soap - low  |                   |
|  |  |          |                 |  | Con  | nsumer Advisory                       | ,          |               |               |   | -  |                              |   |                                 | +   | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used    | $\dagger \dagger$ |
|  |  |          |                 |  | 26. Posting of Consumo   | ner Advisories; rav                   | w or unc   | der cooked    |               | $\vdash$  | +  |                              |   | +                               | $\dagger$   | 33. Warewashing Facilities; installed, maintained, used/                                      | +                 |
|  |  |          | $\sqcup$        |  | foods (Disclosure/Rem<br>By request or on lab  | ibel                                  |            |               |               |   |  |                              |   |                                 |   | Service sink or curb cleaning facility provided See main                                      |                   |
| 0  | I  | N        | N               | C  |  |                                       | •          |               | Actio         |   | 0 1  | I N                          | 1 ]   | N (                             | С   | nys or Next Inspection , Whichever Comes First  | R                 |
| U<br>T   | N  | О        | A               | o<br>s   | Prevention  34. No Evidence of Ins   | sect contamination                    |            |               |               |   | U I  | N (                          | 1   |                                 | o<br>s  | Food Identification  41.Original container labeling (Bulk Food)                               |                   |
|  | _  |          |                 | $\sqcup$   | animals  |                                       |            |               | $\perp$       | L   | $\perp$  |                              | 1   | $\perp$                         | _   | 41.Original container labeling (Bulk 1'00u)   |                   |
|  | ~  |          |                 | $\sqcup$   | 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored       |                                       |            | acco use      | $\bigsqcup$   |   | _  |                              |   |                                 |   | Physical Facilities   |                   |
|  | /  |          |                 | ப  | Not set up yet   |                                       | orea       |               | $\bigsqcup$   | 1   | 1  | $\perp$                      |   |                                 | 4   | 42. Non-Food Contact surfaces clean See   |                   |
|  |  | <b>/</b> | Ш               |  | 37. Environmental contamination  |                                       |            |               | Ш             | L   | r  | 1                            |   |                                 | $\downarrow$  | 43. Adequate ventilation and lighting; designated areas used                                  |                   |
| 38. Approved thawing method  |  |          |                 |  |  |                                       | L          | ı             | /             |   |  | $\perp$                      | 44. Garbage and Refuse properly disposed; facilities maintained   |                                 |   |   |                   |
|  |  |          |                 |  | •  | oer Use of Utensil                    |            |               |               | 1   | 1  |                              |   |                                 |   | 45. Physical facilities installed, maintained, and clean See                                  |                   |
| 1  |  |          |                 |  | 39. Utensils, equipmendried, & handled/ In use lce bucket  |                                       |            |               |               |   | ı  | /                            |   |                                 |   | 46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>              |                   |
|  | /  |          |                 | <del> </del><br>                                     | 40. Single-service & sin<br>and used   | ngle-use articles;                    | properl    | y stored      |               |   |  | V                            | -   |                                 | $\dagger$   | 47. Other Violations  |                   |
|  |  | / P      |                 |  | i  |                                       |            |               |               |   |  |                              |   |                                 |   |   | , ,               |

## Retail Food Establishment Inspection Report

## City of Rockwall

| Received by: Cleo Rosales          | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email:                |

Form EH-06 (Revised 09-2015)

|                                   | ment Name:<br>n grab and go   | Physical Ada |   |               | City/State:<br>Rockwall | License/Permit # FS 8797 | Page <u>2</u> of <u>2</u> |  |  |  |  |  |  |
|-----------------------------------|---|--------------|---|---------------|-------------------------|--------------------------|---------------------------|--|--|--|--|--|--|
|                                   | <u> </u>  |              |   | RE OBSERVAT   |                         |                          |                           |  |  |  |  |  |  |
| Item/Loc                          | cation  | Temp F       | Item/Location                           |               | Temp F Item/            | Location                 | Temp 1                    |  |  |  |  |  |  |
| Reach                             | n in cooler empty   | 45           |   |               |                         |                          |                           |  |  |  |  |  |  |
| Clar                              | oo Frant agalar   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   | ssFront cooler  | 32           |   |               |                         |                          |                           |  |  |  |  |  |  |
| Back                              | c up bar coolers  | 41           |   |               |                         |                          |                           |  |  |  |  |  |  |
| Ice                               | cream freezer   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   | Yogurt unit   | 33           |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   | roguit unit   | 33           |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   | OBS          | ERVATIONS AN                            | D CORRECTI    | VE ACTIONS              |                          |                           |  |  |  |  |  |  |
| Item<br>Number                    | AN INSPECTION OF YOUR EST   |              |   |               |                         | TO THE CONDITIONS OBSE   | ERVED AND                 |  |  |  |  |  |  |
| Number                            | NOTED BELOW:  | dia anluu    | uand ta maka                            |               | a alca a a dita ma      | a anh a an and           |                           |  |  |  |  |  |  |
| 15                                | This area is closed an  |              | ised to make (                          | collee - prep | ackaged items           | s only served            |                           |  |  |  |  |  |  |
| 45                                | Cabinets are peeling in   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
| 42                                | Clean spills inside cab   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
| W                                 | Reminder to datemark  | •            | -                                       |               |                         |                          |                           |  |  |  |  |  |  |
| 45                                | Address rust on top of  |              |   |               |                         |                          |                           |  |  |  |  |  |  |
| 45                                | Carpet rug in front of it   | ce machin    | e to be nonab                           | sorbent       |                         |                          |                           |  |  |  |  |  |  |
| 39 Invert ice bucket              |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
| 18                                | 18 Store spray bottles of chemicals below and away from gloves and other food related items |              |   |               |                         |                          |                           |  |  |  |  |  |  |
| 18                                | To label yellow liquid in   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
| 45                                | Peeling and chipped p   |              |   | es in walls w | here needed             |                          |                           |  |  |  |  |  |  |
| Outside bar closed for the season |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
| 19                                | Need air gap at one po  | c pipe un    | be under three comp sink in outside bar |               |                         |                          |                           |  |  |  |  |  |  |
| W                                 | Need ingredients for yogurt and made on site packaged items - will print labels             |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   | Hot water at 100 at hand sink   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              | •                                       |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
|                                   |   |              |   |               |                         |                          |                           |  |  |  |  |  |  |
| D : -                             |   |              | l n · /                                 |               |                         | mu. n v co               |                           |  |  |  |  |  |  |
| Received<br>(signature)           | Coo obox  | <b>'</b>     | Print:                                  |               |                         | Title: Person In Charg   | ge/ Owner                 |  |  |  |  |  |  |
|                                   | See abov  | <u>'</u>     |   |               |                         |                          |                           |  |  |  |  |  |  |
| Inspected<br>(signature)          |   | .+           | Print:                                  |               |                         |                          |                           |  |  |  |  |  |  |
| 1                                 | кешу кикра  | urick        | べろ                                      |               |                         | Samples: Y N             | # collected               |  |  |  |  |  |  |