

Retail Food Establishment Inspection Report

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

2nd Followup \$50.00

City of Rockwall

Date: 10/26/2020	Time in: 10:55	Time out: 11:42	License/Permit # Fs 8797	Est. Type Bar	Risk Category Med	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	------------------------------------	-------------------------	-----------------------------	---------------------------

Purpose of Inspection: <input 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 <input type="checkbox"/>	TOTAL/SCORE
---	--------------------

Establishment Name: Hilton Grab and Go and outside bar	Contact/Owner Name: Driftwood	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	9/91/A
--	---	---	---------------

Physical Address: Summer lee	Pest control : Check main	Hood Na	Grease trap : See main	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
--	------------------------------	------------	---------------------------	---

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
						3					
	✓					Water/ Plumbing					
	✓					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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
W						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
	✓						✓				

