

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>04/07/2022</b>	Time in: <b>9:15</b>	Time out: <b>12:53</b>	License/Permit # <b>FS 8796</b>	Food handlers <b>27</b>	Food managers <b>3</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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Hilton heirloom kitchen and expo</b>	Contact/Owner Name: <b>Driftwood</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>Summer lee</b>		✓ Number of Violations COS: _____	
Pest control : <b>Regions 04/05/2022</b>		Hood <b>02/2022</b>	Grease trap : <b>Southwaste 3/24 /22 2000</b>
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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓					✓				
3						W	✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓						✓			
		✓				<b>Highly Susceptible Populations</b>					
							✓				
		✓				<b>Chemicals</b>					
		✓					✓				
							✓				
		✓				<b>Water/ Plumbing</b>					
		✓					✓				
		✓					✓				

**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>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓					✓				
W						W	✓				
<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>					
1								✓			
		✓				<b>Physical Facilities</b>					
		✓				1					
1							✓				
		✓					✓				
<b>Proper Use of Utensils</b>						1					
		✓				1					
		✓						✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Peter Andino</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 heirloom / expo</b>	Physical Address: <b>Summer lee</b>	City/State: <b>Rockwall</b>	License/Permit # <b>8796</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Catch all cooler	30	Pizza table borderline		Dessert upright	37
Chicken / pasta	35/34	Cheese / mozz	40/43	Butter	35
Fish/ egg whites	35/38	Eggs	43/	Hot cabinets potatoes	149
Sauté station		Dessert cooler	33	Protein wic	
Sausage cooked 1.5 hrs prior	58	Tres leches	34	Sausage / chicken	37/34
Egg wash / cut tomatoes (just cut)	39/50	Ice cream freezer	5.6	Cart Chicken par cooked / potatoes	34/35
Grill drawers		Server cooler milk	40	Veggies wic	34
/ chicken / turkey	39/43	Cooked chicken	179	Melon/ tomato / lettuce	34/35/34

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	No buffet today -discussed when setting up
W/cos	Need soap and towels at front expo hand sink - hand sink at end equipped
3/cos	Will get more info on tray of potatoes etc that was just placed into unit glass front at 44 F / expedition issue
W	Avoid placing hot foods In cold top unit to cool down to use during breakfast Ex sausage at 58 F ( good timeBut can warm up items around )
W	Cold top is not working and two new coolers have been ordered and are waiting for arrival soo using ice and water until received
	Advised to add more ice and water under pans to keep cold
	New cutting boards are on site ... and will arrive wirh new unit
	Not using inside drawers
Emailed	Using tphc for hollandaise sauce 1 he
3	Drawer unit for grill is holding 39-44F - will have unit checked and Check defrost
	Moved Tcs items in drawers in pizza Table over to dessert unit
37	Time to defrost ice cream freezer
32	Watch material of containers used for condiments etc - to be washable - Ex wood
	Discussed allergy policy - chef discusses with customers
	Washable wicker best for breads etc
	Tested sanitizer in all buckets in kitchen 200 ppm and also at three Comp sink
32	Rusty shelving in dessert upright ...
32	Address rusty shelving where needed in wics
45	Minor dust on ceiling etc in wics
	Wif - -8 / still having major ice on pipe under condenser box
	Beer wic 36 F
W	Discussed wooden Serving boards using paper
	Dishmachine confirmed using 160 sticker
34	Gap at back delivery door to address

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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