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
Employee health

04/	: /07	7/20	)22	Time in: 2 9:15	Time out: <b>12:53</b>		FS 87							Food handlers Food managers Page 1 of 2	2_
			_	ction: 1-Routine	2-Follow U		3-Complain		4-]	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOI	RE
		nment neirle		n kitchen and expo		Driftw	ct/Owner N vood	ame:						* Number of Repeat Violations:  Y Number of Violations COS:  Paran Follow-un: Yes 7	΄Λ
Phys Sumr		Addr lee	ess:		Reg	est contro gions 04/0	05/2022		Hoc 02/20			Gr Sou	ease uthw	e trap : Follow-up: Yes 7 10/90/7	$\overline{}$
Mark	Co the	omplia approj	nce S priate	Status: Out = not in core points in the OUT box for	прпансе	compliance tem	NO	= not o						plicable COS = corrected on site R = repeat violation W-Watco, NA, COS Mark an vin appropriate box for R	h
Com	nlio	nce Sta	tuc	Prior	rity Items (3	Points)	violations	Requir				<i>Cori</i> e Stat		ive Action not to exceed 3 days	
O I	Î :	N N O A	C	Time and Tem	perature for Fe		ty	R	O U	_	N O	N A	C O	Employee Health	R
Т			S	1. Proper cooling time a Discussed coo	nd temperature				Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		4		2. Proper Cold Holding		°F/ 45°F)				•				Proper use of restriction and exclusion; No discharge from	
3				Various	temperature( ) i	1, 10 1)			w	~				eyes, nose, and mouth Employee health poster to be at hand sink	
	ı	/		3. Proper Hot Holding to To confirm steam table										Preventing Contamination by Hands	
L	1			4. Proper cooking time a See attached						<b>'</b>				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
	ı	/		5. Proper reheating proc Hours)	edure for hot ho	olding (16	55°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
	ı	/		6. Time as a Public Hear Emailed form to chef	lth Control; pro	cedures &	& records							Highly Susceptible Populations	
		<u> </u>	<u> </u>		proved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
$\vdash$			Г	7. Food and ice obtained										Cooking or CA in menu	
·	1			good condition, safe, and destruction Comme	rcial									Chemicals	
	1			8. Food Received at pro	per temperature	2				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
			<u> </u>	Protection	from Contami	ination				~				18. Toxic substances properly identified, stored and used Watch	
·				9. Food Separated & propreparation, storage, dis			food							Water/ Plumbing	
·	1			10. Food contact surface Sanitized at 200	es and Returnab ppm/temperatur	oles ; Clear re <b>170</b>	ned and			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	ı	/		11. Proper disposition of reconditioned Disca	f returned, previ arded	iously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	_			Duit	wite Founda		_			ions	Dag				_
0 1	I :	N N	С	FIIC	ority Founda	ation Ite	ems (2 Poi	nts) vi	olati		N	N	Cor	rective Action within 10 days	R
		N N O A	C O S	Demonstration	of Knowledge/	/ Personn	iel							Food Temperature Control/ Identification	R
U			О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	/ Personn	nel nowledge,		O U	I	N	N	C O	Food Temperature Control/ Identification  27 Proper cooling method used: Equipment Adequate to	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		ge <u>2</u> of <u>2</u>					
Hilton	h heirloom / expo	Summ		Rockwa	ll 8796						
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA  Item/Location	Temp F	Item/Location	Temp 1					
Catch all cooler Chicken / pasta		30	O Pizza table borderlin		Dessert upright	37					
		35/34	Cheese / mozz			35					
	h/ egg whites	35/38	Eggs	43/	Hot cabinets potatoes	149					
S	auté station		Dessert cooler	33	Protein wic						
Sausa	ge cooked 1.5 hrs prior	58	Tres leches	34	Sausage / chicker						
	sh / cut tomatoes (just cut)	39/50	Ice cream freeze		Cart Chicken par cooked / potatoe						
	irill drawers		Server cooler mill		Veggies wic	34					
/ ch	nicken / turkey		Cooked chicker			34/35/34					
Item	AN INCRECTION OF VOLUE		SERVATIONS AND CORRECTI			CNID.					
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 -discus	ssed whe	n setting up								
W/cos	Need soap and towels	at front	expo hand sink - hand sink	at end e	equipped						
3/cos	Will get more info on tr	ay of pot	atoes etc that was just plac	ed into u	nit glass front at 44 F / expedition	on issue					
W	Avoid placing hot foods In col	d top unit to	cool down to use during breakfast l	Ex sausage	at 58 F ( good timeBut can warm up item	s around )					
W	Cold top is not working and	l two new c	oolers have been ordered and a	re waiting fo	or arrival soo using ice and water unti	received					
	Advised to add more ice and water under pans to keep cold										
	New cutting boards ar	e on site	and will arrive wirh new	unit							
	Not using inside drawe	ers									
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 cre										
32	Watch material of cont	tainers us	sed for condiments etc - to	be washa	able - 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											
32	Address rusty shelving where needed in wics										
45	Minor dust on ceiling etc in wics										
	Wif8 / 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:		Print:		Title: Person In Charge/ Owne	er					
(signature)	See abov	e									
Inspected (signature)		utvíck.	Print:								
	6 (Revised 09-2015)		, -0		Samples: Y N # collect	eted					