\$50.00 reinspection fee $_{ ext{Retail Food Establishment Inspection Report}}$ after 1st follow up

City of Rockwall

V	First aid kit
	Allergy policy
	Vomit clean up
	Employee health

	ate: /2	7/:	23	3	Time in: 9:56	Time out: 3:30		ense/Per							CPFM 5	Food handlers 12	Page 1 of	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple						_							TOTAL/SCO	RE				
Establishment Name: Contact/Owner N Hilton Heirloom Kitchen & Expo Hilton Corp							ame:						Number of Repeat Violat ✓ Number of Violations CC	0/0//				
Physical Address: Pest control:						<u> </u>		Hood Grease trap :/ waste oil				1	Follow-up: Yes 6/94		Α			
20					Or Rockwall, Tx	$\frac{ \mathbf{E} }{ \mathbf{o} } = \mathbf{I} \mathbf{N} = \mathbf{I} \mathbf{N}$	n compliance	NO		2/23		37.	١÷		<u>'</u>	No 🔽		
M					Status: Out = not in co points in the OUT box for	mpliance reach numbered	item			obser neckm					plicable COS = corrected on si ex for IN, NO, NA, COS Mark	ite \mathbf{R} = repeat vio		tch
			G.		Prio	ority Items (3	3 Points) vio	lations	Requ	_				_	ive Action not to exceed 3 days	S		
O U	ompli I N	ance N O	N A	C O	Time and Ten	nperature for I	Food Safety		R	O		N O	N A	C O	Emulo	vee Health		R
T	1	U	А	S	(F = d	legrees Fahrenh				T		U	A	s	12. Management, food employe		amplayage	
	~				See	and temperature	5				/				knowledge, responsibilities, and		employees,	
					2. Proper Cold Holding	g temperature(4)	1°F/ 45°F)								13. Proper use of restriction and	d exclusion; No dis	charge from	
	•				See										eyes, nose, and mouth			
	~				3. Proper Hot Holding See	temperature(135	5°F)								Preventing Cont	tamination by Har	nds	
	/				4. Proper cooking time See	and temperatur	re				/				14. Hands cleaned and properly	y washed/ Gloves u	used properly	
					5. Proper reheating pro	cedure for hot h	nolding (165°F	in 2							15. No bare hand contact with I			
		•			Hours)										alternate method properly follo	wed (APPROVED) Y _. .N _. .)	
	1				6. Time as a Public Hea	alth Control; pro	ocedures & rec	cords							Highly Suscep	ptible Populations		
Approved					An	proved Source					/				16. Pasteurized foods used; pro Pasteurized eggs used when rec		fered	
					7. Food and ice obtaine			1 in										
	~				good condition, safe, and destruction										Che	emicals		
	. /				8. Food Received at pro		·e								17. Food additives; approved as & Vegetables	nd properly stored;	Washing Fruits	
					Verify on deliv	ery					•				water	1	. 1 1	
						n from Contam				L	'				18. Toxic substances properly i	dentified, stored an	ia usea	
	•				9. Food Separated & pr preparation, storage, di	splay, and tastir	ng									/ Plumbing		
	•				10. Food contact surfact Sanitized at _200_	ppm/temperatu	165				•				19. Water from approved source backflow device City approved	-		
	/				11. Proper disposition of reconditioned Sisc		viously served	or			/				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper	
					0180	U									City approved			
					Pri	ority Found	ation Items	(2 Poi	ntc)	violar	tions	Rea	uire	Cor				
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel		nts)	violat O U T	I N	Req N O	uire N A	C C O S	rective Action within 10 days Food Temperature	Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Peter Andino	Print: Peter Andino	Title: Person In Charge/ Owner Chef	
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:	

Form EH-06 (Revised 09-2015)

	nent Name: Heirloom Kitchen/Expo	Physical A	ddress: Summer Lee Dr	City/State: Rockwal	I. Tx	License/Permit # FS-8796	Page <u>2</u> of <u>2</u>		
		2000	TEMPERATURE OBSERVA		·, · /	1.00700			
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	ntion	Temp		
Pizza I	ine drawer 1	41	Pizza Sauce	39	Oatmeal				
	Drawer 2	41	41 Grill Prep 38 Saute Prep						
	Drawer 3	42	Chicken	40		Salmon	40		
	Drawer4	41	Salmon	41		Eggs	38		
Pa	astry cooler	39	Slice tom	39		Tomatoes	37		
	Strawberry	39	Pico	40	Chop Chicken		า 36		
	Pizza prep		Hot holding			Cheese	38		
	ozz cheese	38	Sausage	152		<u> </u>			
1 V I	OZZ GIICCSC		SERVATIONS AND CORRECTI		JC				
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTEN			THE CONDITIONS OBSER	VED AND		
	NOTED BELOW: all temperatures are taken in F								
45	Pizza Hand sink equipped 125, Saute Hand sink equipped 130, using gloves General cleaning behind expense equipment lower walls and floor.								
40	General cleaning behind expo equipment lower walls and floor								
	Quats sani 200ppm with towel stored (grill & saute sations), using digital and analog thermos								
	Server Station DD fridge amb 39, slice tom left side 39, pico rightside 39 Dish machine reached surface temp greater than 165								
	Dish machine reached surface temp greater than 165								
	3 comp sink set up Quats sani 200ppm, ice buckets inverted Front kitchen hand sink equipped 130F rear kitchen hand sink equipped 122								
	Front kitchen hand sink equipped 130F, rear kitchen hand sink equipped 122 Main Kitchen hoods serviced 2/2023								
	Hot holding brisket 155								
	Leaving at 11:46, returned at 12:45								
	WIC 1 amb 32, sandwich turkey 35, beef tenderloin cooling 36, half & half 34								
	WIC 2 dice tomatoes 35, cooling squash 36, bacon wrapped chix 36, whole tommatoe 35								
45/32	WIC 2 ceiling needs to	be clear	ned, racks showing signs o	f rust/age	<u> </u>				
					iling, un	der fans.			
45/32	, , , , , , , , , , , , , , , , , , , ,								
	Dry Storage- good date marking, roation, floors clean, shelves look excellent								
W	Dry storage walls, need painting soon.								
	Room Service Area								
	Hand sink equipped 118								
	Beverage coolers 34								
	Upright Fridge amb 30F only bottled water stored during inspection								
42	Upright Fridge amb 39, milk 39, interior fan cover needs cleaning								
42	Tea brewing station clean tops of tea/coffee makers								
	Dessert DD Fridge amb 28, whip cream 32								
	Ice machine looks great, scoop stored properly								
	Men/Women restrooms equipped 103/105								
Received (signature)	Peter And	dino	Peter A	ndin	Ω	Title: Person In Charge/	Owner		
Inspected (signature)	^ •	11 ~	Print: Richard						