

\$50.00 reinspection fee after 1st follow up

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>4/27/23</b>	Time in: <b>9:56</b>	Time out: <b>3:30</b>	License/Permit # <b>FS-8796</b>	CPFM <b>5</b>	Food handlers <b>12</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	TOTAL/SCORE
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Establishment Name: <b>Hilton Heirloom Kitchen &amp; Expo</b>	Contact/Owner Name: <b>Hilton Corp</b>	Number of Repeat Violations: <b>X</b> _____	<b>6/94/A</b>
Physical Address: 2055 Summer Lee Dr Rockwall, Tx	Pest control : Ecolab	Number of Violations COS: _____	
Hood: 2/23		Grease trap / waste oil: Upon request	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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>					
	✓						✓				
1. Proper cooling time and temperature <b>See</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>							✓				
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature <b>See</b>							✓				
				✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					<b>Highly Susceptible Populations</b>					
6. Time as a Public Health Control; procedures & records							✓				
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					<b>Chemicals</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water</b>					
8. Food Received at proper temperature <b>Verify on delivery</b>							✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>165</b>							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal <b>City approved</b>					
11. Proper disposition of returned, previously served or reconditioned <b>Sisco</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>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition <b>Good date marking</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Not expired</b>					
23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit/Inspection Current/ insp posted <b>Current 12.31.23</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Consumer Advisory</b>							2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Noted on menu							✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Noted on menu						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

**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>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored							1				
	1					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination <b>See</b>							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method							1				
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓								✓		
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Hilton Heirloom Kitchen/Expo</b>	Physical Address: <b>2055 Summer Lee Dr</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-8796</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza line drawer 1	41	Pizza Sauce	39	Oatmeal	139
Drawer 2	41	Grill Prep	38	Saute Prep	34
Drawer 3	42	Chicken	40	Salmon	40
Drawer4	41	Salmon	41	Eggs	38
Pastry cooler	39	Slice tom	39	Tomatoes	37
Strawberry	39	Pico	40	Chop Chicken	36
Pizza prep		Hot holding		Cheese	38
Mozz cheese	38	Sausage	152		

**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 temperatures are taken in F
	Pizza Hand sink equipped 125, Saute Hand sink equipped 130, using gloves
45	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
	3 comp sink set up Quats sani 200ppm, ice buckets inverted
	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 cleaned, racks showing signs of rust/age
43/37	WIF Zero F, food HTT, 1 light bulb not working, condensation on ceiling, under fans.
45/32	General cleaning on floor, racks and racks showing signs of rust/age
	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

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Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Samples: Y N # collected

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