



**Retail Food Establishment Inspection Report**

**Ceviche - using precooked shrimp**                      **City of Rockwall**

<b>Received by:</b> <b>Zach Benner</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

**Hot water at hand sink in kitchen 108/ three comp 120 /120 at hand sink**

Establishment Name: <b>Hilton expo kitchen.</b>	Physical Address: <b>Summer lee</b>	City/State: <b>Rockwall</b>	License/Permit #	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit		Wing station / condiments		Dessert upright butter	<b>34,</b>
<b>Pasta / ceviche</b>	<b>41/41</b>	<b>Wings / tomatoes</b>	<i>29/32 /37</i>	<b>Room service unit</b>	<b>42</b>
<b>Potatoes / salmon</b>	<b>41/44</b>	Sliced Tom'/ cut greens	<i>37 /39</i>	<b>Wic 1</b>	<b>30's</b>
Egg wash / chopped chicken	<b>44/41</b>	Dessert unit / melons	<b>41</b>	Raw chicken / cooked pot	<i>37/39</i>
<b>Tomatoes / ham</b>	<b>41/41</b>	<b>Whipped cream</b>	<b>39</b>	Cart Cooked Mac / cooked rice	<i>38/39</i>
Inside cooler Salmon / cooked chicken	<b>41/43</b>	<b>Deep freezer</b>	<b>HTT</b>	Bologna / cooked beans	<i>38/36</i>
Steam table Beans / sausage	<i>151/156</i>	Cooked to be plated Rice / veggies / chicken	<i>135/138/155</i>	<b>Wic 2 melons /tomatoes</b>	<i>36/39</i>
<b>Cold unit in wait station</b>	<b>26/27</b>	Hot holding cabinets chicken / rice / asparagus	<i>148/137/1339</i>	<b>Wif</b>	<b>11</b>

**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 TAKEN in F
32	Need washable wicker baskets in buffet area Ex for clean bowls
32/42	Mats under clean inverted glasses are sticky and should be washable etc to clean under
	Using led bulbs plastic over food
	Buffett is used on weekends
	Plates to be protected and sign to be moved to that area
W	Buffet is from 6- 12 noon and should be either using 4 hrs or temp / utensils are changed hourly
31	Hand sink in pizza prep area hot water handle is not working
	Hot water at far hand sink 120 / need soap dispenser that is working (soap and towels provided )
	Sanitizer in buckets 200 ppm
40	Watch use of foil on equipment and remove to clean
32	Replace or sand small cutting boards where needed on line
42/45	GeneralCleaning under behind and around equipment
	ColdTop drawer units not used for Tcs foods
37/42/39	Watch placement of bug light over three comp sink / and clean fan / invert ice buckets
W/ COS	Avoid storing SS spray over three comp next to ice buckets
	Side wait station - walls in disrepair /
39	Need to replace panel to the ice machine - out of order
32	Replace worn utensils where needed and also peeling rusty shelving racks in wic
32	Keep an eye out for rusty shelving
42/45	General detailed cleaning under behind and around equipment
	To remove shipping liner from Dishmachine where not removed
47	Leak from booster heater to address (new booster is being ordered )
33	Dishmachine NOT reaching required temps for final rinse
	Reminder to avoid fabric table cover for any prep Ex room service
37	Condensation in back of wif address and protect packaging
37	Dry goods to be tied up / watch floor storage
02	New drawer unit appears to be holding higher temps on the left side - have unit checked

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<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y    N    # collected</b>

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