| \$50.00 fee for 2nd FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/train | | | | | | | | | | | | | | | | | |
|--|--|--|--------|--------|--|--------------------------------------|---|--------|------------|----------|--|---|---|--|---|---------------------------------------|-----------|
| | | | | | wup | City | of D | 0.01 | | المر | 1 | | | | Allergy policy/training Vomit clean up | | |
| Employee health | | | | | | | | | | | | | | | | | |
| Date: Time in: Time out: License/Point 10/25/2022 8:58 2:15 ES 8 | | | | | | | | | | | | | | Food handler | s Food managers | Page <u>1</u> of _ | 2 |
| 10/25/2022 8:58 2:15 FS 8 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai | | | | | | | | | | Inve | estiga | atio | n [| 5-CO/Construction | 6-Other | TOTAL/SCO | |
| Es | tabli | shme | nt N | Jam | ne: | Contact/Ow | vner Nar | | | mve | sug | 11101 | | × Number of Repeat Viola ✓ Number of Violations C | tions: | TOTAL/SCO | <u>NĽ</u> |
| Hilton heirloom kitchen and expo Driftwood Physical Address: Pest control : | | | | | | <u> </u> | | Нос | od | | G | rease | e trap/ waste oil | Follow-up: Yes 🖌 | 16/84/ | ΈB | |
| Summer lee To provide Compliance Status: Out = not in compliance IN = in compliance NO | | | | | | | | not o | 08/2 | | N | 4 | prov | ide cos = corrected on | No D - monost vis | lation W-Wate | ah |
| Ma | | | | | points in the OUT box for each numbered | item M | Mark 🗸 i | n app | ropri | iate b | ox fo | r IN, | , NO, | NA, COS Ma | k an 🗸 in appropri | | cn |
| | mpli | ance S | | | | • | | Ì | C | ompl | liance | e Sta | itus | ive Action not to exceed 3 da | VS | | |
| O U T | | | | | 1 | 2 | O I N N C U N O A O Employee Health T S S Employee Health S | | | | | | | R | | | |
| | 1. Proper cooling time and temperature | | | | | | | ~ | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | |
| _ | 2. Proper Cold Holding temperature(41°F/45°F) | | | | | | _ | | | | | | 13. Proper use of restriction a | nd exclusion; No dis | charge from | | |
| 3 | | New cold top on left side | | | | | | | ~ | | | | eyes, nose, and mouth Emailed poster | | | | |
| | 3. Proper Hot Holding temperature(135°F) | | | | | | | | | | 1 | Preventing Contamination by Hands | | | | | |
| | 4. Proper cooking time and temperature | | | | | - | | | ~ | | | | 14. Hands cleaned and prope | - | | | |
| | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | | | | ~ | | | 15. No bare hand contact with alternate method properly foll | | | |
| w | 6. Time as a Public Health Control; procedures & records Using for service | | | | | | ords | | | <u> </u> | | | | Highly Susc | eptible Populations | | |
| | | | | | | | | | | | | | | 16. Pasteurized foods used; pr | ohibited food not of | | |
| | | | | | Approved Source | | in | | | ~ | | | | Pasteurized eggs used when ro No raw eggs produc | | | |
| | ~ | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial | | | | | | | | | | | С | hemicals | | | |
| | ~ | | | | 8. Food Received at proper temperatur | e | | | | ~ | | | | 17. Food additives; approved & Vegetables | and properly stored; | Washing Fruits | |
| _ | | | | _ | To confirm at receiving | | | | | | | | | 18. Toxic substances properly | identified stored an | d used | |
| | _ | | | | 9. Food Separated & protected, preven | | | | | ~ | | | | Watch storage | interneting stored and | | |
| | ~ | | | | preparation, storage, display, and tastir Watch chicken storage | U | | | | | | | | Wate | r/ Plumbing | | |
| | ~ | | | | 10. Food contact surfaces and Returnal Sanitized at <u>200</u> ppm/temperatu | oles ; Cleaned ar re See 3 | nd 33 | | | ~ | | | | 19. Water from approved sour backflow device City approved | ce; Plumbing install | ed; proper | |
| | | | | | 11. Proper disposition of returned, prev reconditioned Discarded | viously served o | r | | | ~ | | | | 20. Approved Sewage/Wastew disposal | vater Disposal System | m, proper | |
| 0 | T | N | N | C | Priority Found | ation Items (| | ts) vi | olati 0 | | Req N | uire N | Cor | rective Action within 10 days | 1 | | R |
| Ŭ T | N | 0 | A | Ö S | Demonstration of Knowledge | | | | Ŭ T | Ň | 0 | A | Ö S | Food Temperatur | e Control/ Identific | ation | |
| ? | | | | | 21. Person in charge present, demonstr and perform duties/ Certified Food Ma Need number | | dge, | | | | | | | 27. Proper cooling method us Maintain Product Temperatur | | quate to | |
| ? | 1 | | | | 22. Food Handler/ no unauthorized per Need number | sons/ personnel | | | | ~ | | | | 28. Proper Date Marking and | disposition | | |
| Safe Water, Recordkeeping and Food Package | | | | | | W | - | | | | 29. Thermometers provided, a Thermal test strips | ccurate, and calibrat | ed; Chemical/ | | | | |
| | | | | | Labeling 23. Hot and Cold Water available; adea | juate pressure | afe | | VV | 1 | | | | Need for machine | | | |
| ⊢ | | | | - | 24. Required records available (shellsto | · · | | | | | | | | Permit Requirement 30. Food Establishment Per | - | - | |
| | ~ | | | | destruction); Packaged Food labeled See grab and go | C , r | | | W | | | | | To post | ,р. | / | |
| | | | | | Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and | | | | | 1 | | | | Utensils, Equi 31. Adequate handwashing fa | pment, and Vendin cilities: Accessible a | | |
| | ~ | | | | HACCP plan; Variance obtained for sp processing methods; manufacturer inst | ecialized | | | 2 | | | | | supplied, used One hand sink n | | · · · · · · · · · · · · · · · · · · · | |
| | | | | | Consumer Advisor | у | | | 2 | | | | | 32. Food and Non-food Conta designed, constructed, and use See attached | | e, properly | |
| w | ~ | | | | 26. Posting of Consumer Advisories; r foods (Disclosure/Reminder/Buffet Pla | | | | 2 | | | | | 33. Warewashing Facilities; in Service sink or curb cleaning | facility provided | | |
| To add asterisk Dis Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or | | | | | | | | | | | | Dishmachine not reaching | | nitizer for now | | | |
| O U | I N | | N A | C O | Prevention of Food Conta | | | 2 | O U | I N | N O | N A | C O | | dentification | | R |
| т 1 | | | | S | 34. No Evidence of Insect contamination | | | | Т | | ~ | | S | 41.Original container labeling | (Bulk Food) | | |
| ŀ | | | | - | animals To address gap at back de 35. Personal Cleanliness/eating, drinki | | se | | | 1 | - | | | Physi | cal Facilities | | |
| \vdash | | | | | 36. Wiping Cloths; properly used and s | stored | | | 1 | | | | | 42. Non-Food Contact surface | | | |
| 1 | - | | | \neg | In sanitizer 37. Environmental contamination | | | | W | | $\left \right $ | | | General 43. Adequate ventilation and Watch inside coolers | ighting; designated a | areas used | |
| ŀ | | | | ╡ | 38. Approved thawing method | | | | H | ~ | | | | 44. Garbage and Refuse property | erly disposed; faciliti | es maintained | |
| 1 | | | | | | | _ | - | \vdash | – | - | | — | Watch | | | |
| | | | | | Proper Use of Utens | ils | | | 1 | | | | | 45. Physical facilities installed | l, maintained, and cl | ean | |
| 1 | | | | | 39. Utensils, equipment, & linens; prop dried, & handled/ In use utensils; prop | perly used, store | d, | | 1 | | ~ | | | 45. Physical facilities installed General 46. Toilet Facilities; properly Restrooms to ha | constructed, supplied | d, and clean | - |
| 1 | | | | | 39. Utensils, equipment, & linens; prop | perly used, store erly used | | | 1 | | | | | General 46. Toilet Facilities; properly | constructed, supplied | d, and clean | |

Retail Food Establishment Inspection Report Ceviche - using precooked **City of Rockwall** <u>shrimp</u> Print: Received by: Title: Person In Charge/ Owner Zach Benner **Business Email:** Inspected by: Kelly kirkpatrick RS **Print:** Form EH-06 (Revised 09-2015) Hot water at hand sink in kitchen 108/ three comp 120 /120 at hand sink Establishment Name: Physical Address: City/State: License/Permit # Page <u>2</u> of <u>2</u> Hilton expo kitchen. Summer lee Rockwall **TEMPERATURE OBSERVATIONS** Item/Location Temp F Item/Location Temp F Item/Location Temp F Cold top unit Dessert upright butter 34. Wing station / condiments 41/41 Wings / tomatoes 29/32 /37 Pasta / ceviche Room service unit 42 Potatoes / salmon 41/44 Sliced Tom'/ cut greens 37 /39 Wic 1 30's Egg wash / chopped chicken 44/41 Dessert unit / melons 41 Raw chicken / cooked pot 37/39 41/41 Whippped creaM Tomatoes / ham 39 Cart Cooked Mac / cooked rice 38/39 Deep freezer Inside cooler Salmon / cooked chicken 41/43 HTT Bologna / cooked beans 38/36 Steam table Beans / sausage 151/156 Cooked to be plated Rice / veggies / chicken 135/138/155 Wic 2 melons /tomatoes 36/39 Wif Cold unit in wait station 26/27 11 Hot holding cabinets chicken / rice / asparagus 148/137/1339 OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHME TED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F Number Need washable wicker baskets in buffet area Ex for clean bowls 32 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 Watch use of foil on equipment and remove to clean 40 Replace or sand small cutting boards where needed on line 32 42/45 GeneralCleaning under behind and around equipment ColdTop drawer units not used for Tcs foods Watch placement of bug light over three comp sink / and clean fan / invert ice buckets 37/42/39 W/ COS Avoid storing SS spray over three comp next to ice buckets Side wait station - walls in disrepair / Need to replace panel to the ice machine - out of order 39 32 Replace worn utensils where needed and also peeling rusty shelving racks in wic 32 Keep an eye out for rusty shelving General detailed cleaning under behind and around equipment 42/45 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 Dry goods to be tied up / watch floor storage 37 New drawer unit appears to be holding higher temps on the left side - have unit checked 02 Received by: Print: Title: Person In Charge/ Owner (signature) See above Inspected by: **Print:** Kelly kírkpatríck RS (signature)

Samples: Y N

collected