## \$50.00 Fee after 1st followup Inspection

## **Retail Food Establishment Inspection Report**

City of Rockwall

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

Date: 4/27/23			Time in: 9:56	Time out: <b>3:30</b>		nse/Per		• •					CPFM <b>5</b>	Food handlers	Page 1 of	<u>2</u>		
Purpose of Inspection: Establishment Name:			1-Routine 2-Follow Up 3-Complaint 4-Invo					Inve	stiga	tion	1 [	5-CO/Construction	6-Other	TOTAL/SCORE				
Es	tabli	shm	ent l	Nam			Contact/Ow Hilton Co	vner Na							XNumber of Repeat Viola ✓ Number of Violations C	3/97/		
					Or Rockwall, Tx					Hoo N/A	od					Follow-up: Yes ✓ No ☐	3/9//	<b>A</b>
M	ırk tl	Com ne ap	<b>plia</b> prop	riate	points in the OUT box for	each numbered iter	m N	Mark '✓	'a che	eckma	ark in	appr	opria	ite bo		k an 🗙 in appropriat		atch
Co	mpli I					` `		inons F		_	ompli				ve Action not to exceed 3 day	VS		R
U T	N	Cal Address: Summer Lee Dr Rockwall, Tx  Compliance Status: Out = not in compliance IN = in compliance the appropriate points in the OUT box for each numbered item  Priority Items (3 Points) violations Reliance Status  Priority Items (3 Points) violations Reliance Status    N							U	N	0	A	o s		oyee Health		K	
		~			Pest control: EcoLab  Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item  Priority Items (3 Points) violations R  Time and Temperature for Food Safety  (F = degrees Fahrenheit)  1. Proper cooling time and temperature  2. Proper Cold Holding temperature(41°F/45°F)  See  3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  6. Time as a Public Health Control; procedures & records  Approved Source  7. Food and ice obtained from approved source; Food in						~				12. Management, food employ knowledge, responsibilities, ar		employees;	
	/				1. Proper cooling time and temperature  2. Proper Cold Holding temperature(41°F/ 45°F)  See  3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
		<b>/</b>			3. Proper Hot Holding t	emperature(135°F	7)								Preventing Con	tamination by Han	ds	
		~			4. Proper cooking time	and temperature					~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		~				cedure for hot hold	ling (165°F ir	n 2			/				15. No bare hand contact with alternate method properly follows:			
	/			Time and Temperature for Food Safety (F = degrees Fahrenheit)  1. Proper cooling time and temperature  2. Proper Cold Holding temperature(41°F/45°F)  See  3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  6. Time as a Public Health Control; procedures & records  Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sisco  8. Food Received at proper temperature  Verify on delivery  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 165  11. Proper disposition of returned, previously served or reconditioned Discard immediately  Priority Foundation Items (2 Points of the Priority Foundation Items)											Highly Susce	eptible Populations		
6. Time as a Public Health Control; procedures & records  Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sisco  8. Food Received at proper temperature Verify on delivery								~				16. Pasteurized foods used; pr Pasteurized eggs used when re		ered				
	<b>'</b>				good condition safe ar			in							CI	nemicals		
	•				8. Food Received at pro										17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					•		ation				ノ				Water  18. Toxic substances properly	identified, stored an	d used	
	~						during food								Water	r/ Plumbing		
	/						*	nd			/				19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	<b>/</b>				4. 4	_	usly served or	r			/				City approved  20. Approved Sewage/Wastew disposal	vater Disposal System	n, proper	
							<u> </u>	2 Poir	nts) v	iolat	ions	Reg	uire	Cor	rective Action within 10 days	,		
O U T	I N	N O	N A	О		•	•		R	O U T	I N	N O	N A	C O S	•	e Control/ Identific	ation	R
	/							dge,					~		27. Proper cooling method use Maintain Product Temperature		quate to	
	<b>/</b>				22. Food Handler/ no u	nauthorized person	ns/ personnel				~				28. Proper Date Marking and	disposition		
					Safe Water, Reco	rdkeeping and Fo Labeling	ood Package				/				29. Thermometers provided, a Thermal test strips	ccurate, and calibrate	ed; Chemical/	
	<b>/</b>				23. Hot and Cold Water										Permit Requirement,			
	/				24. Required records av destruction); Packaged		tags; parasite	e			~				30. Food Establishment Peri Current 12.31.23	_	ent/ insp posted	i
	•				25. Compliance with V HACCP plan; Variance processing methods; ma	obtained for spec	ed Process, an ialized	nd			~				Utensils, Equi 31. Adequate handwashing fac supplied, used	pment, and Vendin cilities: Accessible and		
					Con	sumer Advisory					~				32. Food and Non-food Conta designed, constructed, and use		, properly	
	~				26. Posting of Consume foods (Disclosure/Remi On menu						~				33. Warewashing Facilities; in Service sink or curb cleaning		used/	
0	ī	N	N	С	Core Items (1 Poir	nt) Violations Ro	equire Corre	ective A	ction	Not		xcee	ed 90 N	Dag C	ys or Next Inspection , Which	hever Comes First		R
U T	N	0	A	o s		of Food Contamin				Ŭ T	N	O	A	o s		dentification		
	<b>/</b>				34. No Evidence of Instanimals 35. Personal Cleanlines						<b>'</b>				41.Original container labeling			
	<b>/</b>				36. Wiping Cloths; pro			SC							Physic 42. Non-Food Contact surface	cal Facilities		
	<b>/</b>				37. Environmental cont					1		_			See  43. Adequate ventilation and 1		reas used	+
	•				38. Approved thawing in				$\dashv$	1	ام				See  44. Garbage and Refuse prope	0 0 0		+
		<b>V</b>								4	•			-	45. Physical facilities installed			
					39. Utensils, equipment dried, & handled/ In us		ly used, store	d,		H	~	$\dashv$			See  46. Toilet Facilities; properly	constructed, supplied	l, and clean	
					40. Single-service & sin			d	-			$\dashv$			47. Other Violations			
	1				and used								~					

## Retail Food Establishment Inspection Report

## **City** of Rockwall

Received by:   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:  Main Bar & Banque	Physical A	Address: Summer Lee Dr	City/State: Rockwall,	Тх	License/Permit # FS-8803	Page	2 of 2				
Tillton	I Main Dai & Danque	2000	TEMPERATURE OBS	•	1 /	1 0 0000						
Item/Loca	ation	Temp	Item/Location		em/Loc	ation		Temp				
Glass	cooler R	34										
GI	ass cooler L	34										
	_	_										
Be	eer Cooler 1	35										
Be	eer Cooler 2	34										
Gr	anish cooler	34										
	eberry for ref	35										
Diu	enelly lol lel	33										
		OI	BSERVATIONS AND COR	RECTIVE ACTIONS								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			ATTENTION IS DIRECTI	ED TO	THE CONDITIONS OBSE	ERVED AN	1D				
	Hand sink equipped 101, beer tap plugs used during night											
	Glassware washer wo		· · · · · · · · · · · · · · · · · · ·									
42/45	· · · · · · · · · · · · · · · · · · ·											
	Walls have been repaired, holes filled ect.											
	Buffet room basic cleaning under storage shelfs											
	Middle of Summer 2023 buffet space will go through complete renovation											
	Buffet only used on weekends 6-12p, utensils changed hourly											
	Need document at hand wash station											
	The state of the s											
	Banquet											
45	Rear Recieving door needs new door sweeps to prevent access under door from pest											
43	WIC amb 35, 6 ligh bulbs not working.											
	Hand sink equipped 120F											
	The Property of											
	Left at 11:46 and returned to finish inspection at 12:45p.											
	_		T.E.			I must a						
Received (signature)	Peter And	dino	Pete	r Andino	)	Title: Person In Charg	ge/ Owner					
Inspected	Lby:		Print:									