

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/25/2022	Time in: 8:58	Time out: 2:15	License/Permit # FS 8803	Food handlers ?	Food Managers ?	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: Hilton main bar and banquet	Contact/Owner Name: Driftwood	* Number of Repeat Violations: <u> </u>	10/90/A
		✓ Number of Violations COS: <u> </u>	

Physical Address: 3055 summer lee	Pest control : Need info	Hood Na	Grease trap: waste oil : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input checked="" type="checkbox"/>
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓					✓					
						3					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓								✓		
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
Consumer Advisory						Physical Facilities					
W	✓					2					
						✓					

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
Prevention of Food Contamination						Food Identification					
1								✓			
	✓					Physical Facilities					
	✓					1					
		✓				1					
		✓					✓				
Proper Use of Utensils						Other Violations					
1						1					
	✓					W					
								✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Hilton main bar and banquet	Physical Address: Summer lee	City/State: Rockwall	License/Permit # FS 8803	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Glass front Tcs	37-40	2 Upright cooler	39		
AllOthers non Tcs		Unit	33		
42-44 F					
Wic banquet	40				
Ranch	33				

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 F
	Hot water at hand sink 108
	Watch and protect straws - discussed
	One cooler with Tcs is holding 37-40
45	Normal Maint needed to walls and cove base and flooring
18	Need to relabel spray bottles wirth common name
	Machine tested at 50-100 ppm after priming
W	Will add asterisk to menu for CA -
	Watch when leaning over speed rails onto bottles
	Beer taps are usually plugged at night
34	Observed fruit flies in bar
42	Hoses to wunder bar are sticky to address for fly control
42/45	Minor detailed cleaning throughout
45	Also watch and address any grout issues
	Need employee sign posted at hand sinks
39	To protect plates by inverting or cover clean plates in storage room
34	To address hole at back door in receiving
43	Replace lights out in wic
42/45	General detailed cleaning - various
	Watch for dented cans in wic
32	Liner on ss shelving to remove as is uncleanable
	Sanitizer 200 ppm - need red bucket
W	Keep an Eye on condition of ice machine interiors

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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