

Follow-up fee of \$50.00 is required after 1st Followup

# Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>10/22/21</b>	Time in: <b>8:50</b>	Time out: <b>12:47</b>	License/Permit # <b>Need</b>	Est. Type <b>FULL</b>	Risk Category <b>High</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Hilton main kitchen</b>			Contact/Owner Name: <b>Driftwood</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: <b>Summer lee</b>			Pest control : <b>Regions 10/21/21</b>		Hood <b>10/21 (last night)</b>	
			Grease trap : <b>2000 Southweaste 08/21</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**16/84/B**

**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
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
		✓				✓					
3						✓					
3						<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓						✓			
W		✓				<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>								✓			
		✓				<b>Chemicals</b>					
		✓				✓					
<b>Protection from Contamination</b>						W	✓				
W						<b>Water/ Plumbing</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>					
		✓				✓					
		✓				2			✓		
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓				W	✓				
			✓			<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						2					
W	✓					✓					

**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>					
1						✓					
1						<b>Physical Facilities</b>					
		✓				1					
1						W					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						W					
		✓				✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Peter Andino</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Hilton Main</b>	Physical Address: <b>Summer lee</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Need</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Server cooler	<b>33</b>	Grill drawer unit		Drawers under pizza unit	<b>40's</b>
Cooked orzo / potatoes / veggies	38/37/39	Cut tomatoes / diced	40-40	Just Cut melons/ boiled eggs	<b>45</b>
Sauté station cooler		Cut greens	<b>40</b>	Dessert cooler	34/35
Sausage / egg wash/	46/34	Drawer unit		Cut melon/	<b>36</b>
Salmon/ whole tomatoes	41/41	Turkey / chicken wings	45/41	Beer cooler	36/37
Cut tomatoes 50 F	Less than 4 hrs	Raw chicken	44/45	Wif HTT	18/21
Steam table black beans	<b>142</b>	Pizza table upper		Produce wic / tomatoes	<b>37</b>
Upright cooler server area	<b>35</b>	Sausage / ham	41/40	Cut lettuce / yogurt / potato casa	41/37/37

### 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: temps in F
	Buffet not open today
W	Best to store peroxide cleaner away from food contact or related items in wait station
45	Needs to address wall where paint has been peeled to expose paper
W	Watch placement of bug light box over food storage
COS/ 28	Store shelled eggs on bottom in service cooler / label and date marking anything Tcs rte to be held over 24 hrs
37	Sauté cooler is not in use in drawers only top portion / defrost issue
32	Time for new cutting boards various
02	Sausage and cut tomatoes are being double panned in sauté cold top unit slightly higher temps
02	Drawer unit is holding borderline temps - to address ans only use for 4 hrs before discarding today
	Sani bucket -200 ppm
42	Clean inside all refrigeration where needed through the kitchen and prep areas including shelving etc
37	Time to defrost freezer in pantry area
	Using Sani wipes on customer tables - nsf approved quats
42/45	General cleaning under behind and around equipment throughout
W	Watch storage of syrup in server area / around spray bottles et.
W	Wine cooler 34/ store flowers below sodas in upright cooler 35 F
W	Reminder to secure and protect opened bags of flour and pasta etc in dry storage
37	Condensation in rear of Wif has damaged packaging to discard foods where needed
	Meat wic - strip loin -39/GF 39/ par baked tenderloin 39/ gravy 39/ cooked ground beef 39/
	Discussed cooling down/ need to cover after cooled to protect from items stored above
03	Hot box - Mac n cheese 138/baked beans 148 / unit 2 mixed veggies 138 / queso 98-to be reheated up
32	Watch knives not nsf approved - peeling -COS
W	2 door dessert. Cooler 34 / ice machine looks good / minor cleaning
	Dishmachine 160 SR / great / sink sanitizer 200 ppm
39	Banquet wic 33/ watch storage of ice scoops for ice for drinks
35	Need to remove shipping coating from shelf in hallway / general cleaning / hot water 119 / watch employee drinks /
32	Avoid non washable wicker etc various locations /
45	Maint to walls / flooring / need to resilicone around tables and hand sinks etc fillHoles in walls etc

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

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