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
Employee health

	ate: 0/ 2	22	2/2	21	Time in: 8:50	Time out: 12:47	License/Per Need	mit #					Est. Type	Risk Category High	Page 1 or	<u>_2</u>
Pı	ırpo	se o	f In	spec	tion: 1-Routine	2-Follow Up	3-Complain	nt .	4-Invo	estiga	ation	ı	5-CO/Construction	6-Other	TOTAL/SC	ORE
	stabli Iton				^{ne:} chen		ntact/Owner Na iftwood	ame:					* Number of Repeat Violations C✓ Number of Violations C			
Pł	ysic	al A	ddre		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Pest con	ntrol :		lood					Follow-up: Yes	16/84	-/B
Su	mme			200	Status: Out = not in cor	Regions mpliance IN = in compl		= not obs	21 (last		_		outhweaste 08/21 plicable COS = corrected on	No D = man and vino	olation W/ W/	l.
M					points in the OUT box for	each numbered item	Mark 🗸	in appro	opriate	box f	or IN	l, NO	, NA, COS Mai	rk an in appropria	plation W-Wa ate box for R	itch
C	ompli	iance	e Sta	tus	Prio	rity Items (3 Poin	nts) violations l		Imme Comp				ive Action not to exceed 3 da	ys		
O U	I N	N O	N A	C		perature for Food Sa	afety	R	O I U N	N O	N A	C 0	Empl	loyee Health		R
T				S	1. Proper cooling time a	egrees Fahrenheit) and temperature			T			S	12. Management, food employ	yees and conditional	employees;	
		/							'				knowledge, responsibilities, a	and reporting		
3					2. Proper Cold Holding See attached	temperature(41°F/45	°F)		_	•			13. Proper use of restriction at eyes, nose, and mouth	nd exclusion; No disc	charge from	
<u> </u>						remperature(135°F)		- -					Signing when hired /			
3					3. Proper Hot Holding to Hot holding cheese4. Proper cooking time a			4					Preventing Con 14. Hands cleaned and proper	ntamination by Han		
		/					(1650E: 2		~				Gloves	•		_
		/			5. Proper reheating proc Hours)	sedure for not notding	(165°F in 2			/			15. No bare hand contact with alternate method properly follows:			
w		•			6. Time as a Public Hea	alth Control; procedure	es & records	-					Highly Susc	eptible Populations		
VV					Not official								16. Pasteurized foods used; pr	• •		
					Арр	proved Source					~		Pasteurized eggs used when re Cooking	equired		
					7. Food and ice obtained good condition, safe, an			7 1								
	•				destruction Sysco	a unadurerated, paras	Site						C	hemicals		
					8. Food Received at pro	oper temperature		7	T				17. Food additives; approved	and properly stored;	Washing Fruits	,
L	•				To check				~				& Vegetables Water			
						from Contamination		١	N				18. Toxic substances properly Watch storage in wait		id used	
lw					Food Separated & propreparation, storage, dis		ring food						Wate	er/ Plumbing		
					See eggs in server cooler 10. Food contact surface	es and Returnables ; C	Cleaned and	┪┞					19. Water from approved sour	rce; Plumbing installe	ed; proper	
	~				Sanitized at 200	ppm/temperature 16	60 SR		/				backflow device City approved	-		
					11. Proper disposition o reconditioned				./	ĺ			20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
		•											City proved			
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0	I	N	N	C				R	0 I	N	N	C	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Perso	onnel	R					rective Action within 10 days	re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Hilton Main		Physical Address: Summer lee		I	License/Permit # Need	Page	2 of 2		
		TEMPERATURE OBSERVA				<u> </u>			
Item/Location	Temp F	Item/Location	Temp F	Item/Locat			Temp 1		
Server cooler	33	Grill drawer unit		Drawers under pizza		unit	40's		
Cooked orzo / potatoes / veggies	38/37/39	Cut tomatoes / dice	40-40	Just Cut melons/ boiled eggs		eggs	45		
Sauté station cooler		Cut greens	40	Dessert cooler		34/35			
Sausage / egg wash	46/34	Drawer unit		Cut melon/		36			
Salmon/ whole tomatoes	41/41	Turkey / chicken wing	45/41	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	142	Pizza table uppe	r	Produce wic / tomatoes		toes	37		
Upright cooler server area	35	Sausage / ham	41/40	Cut lettuce / yogurt / potato casa		casa	41/37/37		
. •	1	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item AN INSPECTION OF YOUR F Number NOTED BELOW: temps in F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSER	RVED A	ND		
Buffet not open today									
		away from food contact or i	olatod ito	me in wa	it station				
		aint has been peeled to ex			it station				
W Watch placement of b	<u>'</u>	•	Juse pape	5 1					
		service cooler / label and da	o markina	onythina	Too sto to be held	1 0101	. 24 br		
					ics rie to be rield	i ovei	24 1118		
		awers only top portion / def	USI ISSUE						
		being double panned in sa	utá sold t	on unit ol	iahtly higher tem	n o			
				•	. , .				
02 Drawer unit is holding borderline temps - to address ans only use for 4 hrs before discarding to									
Sani bucket -200 ppn 42 Clean inside all refrig		nere needed through the ki	tchen and	nron ar	aas including sh	alvina	otc .		
37 Time to defrost freeze			toricii aric	a picp air	cas including sin	zivirig	CIO		
		tables - nsf approved quats	1						
• •		and around equipment the							
		er area / around spray bottl							
	•	elow sodas in upright coole							
		t opened bags of flour and		n in dry et	torage				
		s damaged packaging to di	•						
		<u> </u>							
•	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 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			cu veggie	,3 100/Q	acou au-iu ne le	ı ı c ale	u up		
		- peeiing -COS machine looks good / mind	r cleanin	α					
	Dishmachine 160 SR / great / sink sanitizer 200 ppm Banquet wie 33/ watch storage of ice scoops for ice for drinks								
·	Banquet wic 33/ watch storage of ice scoops for ice for drinks Need to remove shipping coating from shelf in hallway / general cleaning / hot water 119 / watch employee drinks /								
		o resilicone around tables	and hand	sinks ata	fillHoles in walls	etc			
Received by:		Print:	and nand	SILING CIL	Title: Person In Charge				
see abov	'e				, and the second				
Inspected by: (signature) Kelly kirkpe	atrick	Print:							
Kewy KW KPI	mruk	7 NO			Samples: Y N	# collect	ed		