equ follov	u i i vu	reo		of \$50.00 is after 1st		City of I	Rock			[ns	spect	tion Report	Est. Type	Vomit clea	olicy/trainii an up	ng	
	Date:         Time in:         Time out:         License/Pe           04/19/2021         7:40         10:52         FS ne							ed to post						Risk Category <b>High</b>	Page <u>1</u> of	2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-1	nvest	tiga	tion	5-CO/Cons * Number o		6-Other	TOTAL/SCO	RE	
Hilto	n N	lain	kito		Dri	ftwood					~	✓ Number o	f Violations	COS:	13/87/	/R	
Physical Address:     Pest control :       Summer lee     Regions pest 04/01/202							Hood Grease trap Today					e trap : Follow-up: Yes I J/O No					
Mark				Status: Out = not in cor points in the OUT box for	$\frac{IN}{V} = in  complete co$	liance NO Mark 2	<b>D</b> = not o X in appr					pplicable COS = , NA, COS	= corrected o N	n site $\mathbf{R}$ = repeat vie fark an <b>X</b> in appropria	plation W- Wate te box for R	ch	
Com	lion	ce Ste	atus	Prior	rity Items (3 Poin	nts) violations	Requir				<i>Correc</i> Status	tive Action not to	exceed 3 d	lays			
O I U N	N O A O (E degrees Estrepheit)				R	O U			N C A O	Employee Health				R			
T		$\begin{array}{c c c c c c c c c c c c c c c c c c c $					Т			S			loyees and conditional	l employees;			
				2. Proper Cold Holding	temperature(41°F/45	°F)		knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from							scharge from	+	
V				2. Proper Cold Holding Watch borderl		1)			~			eyes, nose, and Policy			inarge nom		
V	1			3. Proper Hot Holding to Steam table	emperature(135°F)			Preventing Contamination by Hands									
	V	/		4. Proper cooking time a	and temperature			14. Hands cleaned and properly washed/ Gloves used p Discussed handling eggs									
	V	•		5. Proper reheating proc Hours)	cedure for hot holding	(165°F in 2			~			15. No bare han alternate method					
	6. Time as a Public Health Control; procedures & records Prep only							Highly Susceptible Populations						1	+		
	•	1	1	Prep only								16. Pasteurized		T			
			1	Approved Source									Pasteurized eggs used when required Cooking and consumer advisory in mer				
V		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco															
V				8. Food Received at pro					~			& Vegetables	es; approve	d and properly stored;	Washing Fruits		
					from Contamination	n			~			18. Toxic substa	inces proper	ly identified, stored a	nd used	+	
				<ol> <li>Food Separated &amp; pro preparation, storage, dis</li> </ol>		ring food			<u> </u>				Wa	ter/ Plumbing			
v	•			Watch in wic 10. Food contact surface Sanitized at <u>200</u> j	es and Returnables · (	Cleaned and		3				backflow device	approved so	urce; Plumbing instal	led; proper	T	
	V	•		11. Proper disposition or reconditioned <b>Disca</b>	of returned previously				~			20. Approved So disposal	ewage/Wast	ewater Disposal Syste	em, proper		
	N	IN	C	Prio	ority Foundation	Items (2 Po	ints) vi R	olati 0		-	uire Co N C	1	ithin 10 da	ys		F	
j N C			0 S		1 of Knowledge/ Pers			Ŭ T	N	N O	A O S		Temperat	ure Control/ Identifi	cation		
V	•			21. Person in charge pre and perform duties/ Cert 1 plus	rtified Food Manager (	(CFM)			~			Maintain Produc	ct Temperati		equate to		
V	•			22. Food Handler/ no un All employees to be o	nauthorized persons/ p certified handling for	oersonnel ood		W	~			28. Proper Date Will add free	ezing and	d thawing dates	too		
				Safe Water, Recor	rdkeeping and Food Labeling	Package			~			29. Thermometer Thermal test str Digital		, accurate, and calibra	ted; Chemical/		
V	1			23. Hot and Cold Water Yes today	r available; adequate p	oressure, safe							Requiremen	nt, Prerequisite for C	peration	T	
V				24. Required records av destruction); Packaged I	Food labeled	s; parasite		W				30. Food Estab		ermit (Current/ insp s	sign posted )	Τ	
<u> </u>		_	<u> </u>	Conformance w	KITCHEH with Approved Proce	dures						-		uipment, and Vendii	ıg	+	
~	•			25. Compliance with Va HACCP plan; Variance processing methods; ma No specialized p	e obtained for specializ anufacturer instruction	red		2				supplied, used		facilities: Accessible a	and properly		
			1		sumer Advisory			2				32. Food and No designed, constr		tact surfaces cleanabl	e, properly	T	
				26. Posting of Consume	er Advisories; raw or ı	inder cooked		_	_			See rusty 33. Warewashin	g Facilities;	1 <b>g</b> installed, maintained	, used/	_	
V				foods (Disclosure/Remin					~			Service sink or a 200ppm	curb cleanin	g facility provided			
) I	N	I N	C	Core Items (1 Poin	nt) Violations Requ	ire Corrective	Action R	Not		ceee N	d 90 D N C	ays or Next Inspe				R	
J N			o s		of Food Contaminati			Ŭ T		0	A O S			I Identification			
				34. No Evidence of Inse animals					•			41.Original cont	ainer labelii	ng (Bulk Food)			
V				35. Personal Cleanliness		obacco use						42. Non-Food C	•	sical Facilities			
V			_	36. Wiping Cloths; prop In buckets 37. Environmental conta	amination			1	_	-				d lighting; designated	areas used	_	
			<u> </u>	Condensation 38. Approved thawing n	in deep free	zer	$\square$		<b>/</b>	_		Watch		perly disposed; facilit		+	
	V							$\left  \right $	~	+		Watch		ed, maintained, and c		+	
1				Prope 39. Utensils, equipment,	er Use of Utensils	sed, stored.				+		2		y constructed, supplie		+	
1				dried, & handled/ In use	e utensils; properly us	ed			~			Equipped		,	,		
1				40. Single-service & sin and used	igle-use articles; prop	erly stored			G	/		47. Other Violat	ions				

## Wic banquet - Dressing 39 F

## **Retail Food Establishment Inspection Report**

Remove black linen from banquet Shelving and replace with netting

Received by: (signature) Printed /covid Jose Serratos	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	main kitchen	Physical Address: Summer lee			City/State: ROCKWALL			License/Permit # F Fs need 2021 posted	age <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Temp F										
	orep area		Drawers pizza unit egg		gs	41	Omelet station ambien			
Pizz	a / server area		Salad station				Sausa			
	Freezer	2	Toma	atoes/ cut leafy greer	ns	40/41/38	Salm	h 37/34		
Unde	er counter cooler	36/38	Drawers par potatoes / chicke		en	41/41	Chorizo / orzo		38/41	
	Potatoes	38	Steam table				2 doo	r upright crea	m 39	
F	PizZa table		Oatr	neal / black bear	าร	165/174	Room	er 38		
S	auce /ham	37/36	Sausa	ge on stove top keep on he	eat		Ba	37/38		
Yc	gurt bottom	38	Back up	o cooler in wait station cheese	38	36/37	Uprigh	et 38/34		
	OBSERVATIONS AND CORRECTIVE ACTIONS									
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Tumber	NOTED BELOW:									
	No buffet at this time									
	Using sani wipes here too 200 ppm for food con at Temporary hand sink set up for									
07	Hot water at hand sink 124 exposcheduled hot water heater repaiTime to defrost deep freezertoday - tea containers with spigot									
37 W	and heated water to 100 min / NO									
	Drawer portion of pizza table is holding 41/43 borderline temps WAREWASHING to be done!									
42/45	General detailed cleaning of cooking equipment and unde behind and around									
	Also watch salad drawer unit - temps drawers borderline									
	Cream cheese used today watch and return to cooler ASAP									
	Sani bucket 200 ppm									
	Discuss cracking eggs and hand washing and gloves etc Reminder about date marking and freezing and thawing dates on product									
45	Maint to wall in wait st	U		<u> </u>			TOUUCI			
45 W	Watch placement of b									
45	•				•		a varith varier			
45	Grout issues various / watch carpet in wait station and tape on floor with wires									
39	Not using vac master at this time / no specialized processing									
- 39	Store can opener clean / watch interior of ice machine in banquet area									
W	Discussed not using Lysol wipes in kitchen and using only those approved for food service									
19	Keep an eye on condition of carts and foodContainers etc									
15	Leak under three compartment sink onto floor									
40	Dishmachine at 160 Surface temp - sticker Remove old paper liner in drawers in warmer stations									
W	Avoid using nonwashable wicker or untreated wood									
	Wic 1- chorizo 35/41 (discussed cooling on pan on top shelf ofCart / fish 37/potato 36/ cheese37/ham 37									
	Discussed organization with ground meat and other meats etc									
	Wic -2 short ribs on cart - 37/38/38/ lettuce 38/melons 37/ Wif -12 -									
32	Rusty shelving in Wic to be addressed / condensation in wic									
34	Repair gaps at bottom of receiving doors /									
31	Hot water turned off at banquet hand sink/ knob missing /must repair ASAP / sink next to may be used temporarily only									
(signature) See above				Print: Title: Person In Charge				Title: Person In Charge/ Ow		
(signature) See above Inspected by: (signature) Kelly Kirkpatrick RS						Samples: Y N # col	lected			