



**Retail Food Establishment Inspection Report**

Remove black linen from banquet Shelving and replace with netting **City of Rockwall**

|   |                             |        |                                |
|---|-----------------------------|--------|--------------------------------|
| Received by:<br>(signature)<br>Printed /covid | <b>Jose Serratos</b>        | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature)                  | <i>Kelly Kirkpatrick RS</i> | Print: | Business Email:                |

Form EH-06 (Revised 09-2015)

|   |  |                                |   |             |
|---|--|--------------------------------|---|-------------|
| Establishment Name:<br><b>Hilton main kitchen</b> | Physical Address:<br><b>Summer lee</b> | City/State:<br><b>ROCKWALL</b> | License/Permit #<br>Fs need 2021 posted | Page 2 of 2 |
|---|--|--------------------------------|---|-------------|

**TEMPERATURE OBSERVATIONS**

| Item/Location        | Temp F    | Item/Location                            | Temp F    | Item/Location           | Temp F    |
|----------------------|-----------|--|-----------|-------------------------|-----------|
| Expo prep area       |           | Drawers pizza unit eggs                  | <b>41</b> | Omelet station ambient  | <b>38</b> |
| Pizza / server area  |           | <b>Salad station</b>                     |           | Sausage / tomatoes      | 37/46     |
| Freezer              | <b>2</b>  | Tomatoes/ cut leafy greens               | 40/41/38  | Salmon / egg wash       | 37/34     |
| Under counter cooler | 36/38     | Drawers par potatoes / chicken           | 41/41     | Chorizo / orzo          | 38/41     |
| Potatoes             | <b>38</b> | <b>Steam table</b>                       |           | 2 door upright cream    | <b>39</b> |
| PizZa table          |           | Oatmeal / black beans                    | 165/174   | Room service cooler     | <b>38</b> |
| Sauce /ham           | 37/36     | Sausage on stove top keep on heat        |           | <b>Banquet wic</b>      | 37/38     |
| Yogurt bottom        | <b>38</b> | Back up cooler in wait station cheese 38 | 36/37     | Upright coolers banquet | 38/34     |

**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: |                                     |
|             | No buffet at this time  |                                     |
|             | Using sani wipes here too 200 ppm for food con at   | Temporary hand sink set up for      |
|             | Hot water at hand sink 124 expo   | scheduled hot water heater repair   |
| 37          | Time to defrost deep freezer  | today - tea containers with spigots |
| W           | Drawer portion of pizza table is holding 41/43 borderline temps   | and heated water to 100 min / NO    |
| 42/45       | General detailed cleaning of cooking equipment and unde behind and around   | WAREWASHING to be done!             |
|             | 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 station and various areas / paint / grout etc   |                                     |
| W           | Watch placement of bug light boxes -one is over three comp  |                                     |
| 45          | Grout issues various / watch carpet in wait station and tape on floor with wires  |                                     |
|             | Not using vac master at this time / no specialized processing   |                                     |
| 39          | Store can opener clean / watch interior of ice machine in banquet area  |                                     |
|             | Discussed not using Lysol wipes in kitchen and using only those approved for food service                                 |                                     |
| W           | Keep an eye on condition of carts and foodContainers etc  |                                     |
| 19          | Leak under three compartment sink onto floor  |                                     |
|             | Dishmachine at 160 Surface temp - sticker   |                                     |
| 40          | 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     |                                     |

|                              |                             |        |                                |
|------------------------------|-----------------------------|--------|--------------------------------|
| Received by:<br>(signature)  | <b>See above</b>            | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) | <i>Kelly Kirkpatrick RS</i> | Print: | Samples: Y N # collected       |

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