\$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
Employee health

Date: 09/27/202	Time in: 2 8:30	Time out: 10:32		s cense/Perm		41				Food handlers Food Managers Page 1	of <u>2</u>
Purpose of Inspe				Complaint		4-Inv		atior	n	5-CO/Construction 6-Other TOTAL	SCORE
Establishment Na Hyatt place				Owner Nan Armbrech		oro	ndo	Gro	21/0	* Number of Repeat Violations: Number of Violations COS:	
Physical Address	:	P	Pest control :	ATTIDIECI		lood	ilua	_		ase trap: waste oil: Follow-up: Yes 4/9	6/A
1600 La Jolla PT		T	colab monthly in compliance	<u> </u>		uardia		4		re checked No Pic	
Compliance Mark the appropria	te points in the OU	JT box for each numbered	litem	Mark 🗸		priate	box 1	for IN	I, NC	pplicable COS = corrected on site R = repeat violation W- O, NA, COS Mark an in appropriate box for I	
Compliance Status		Priority Items (3	3 Points) vi	olations Re	-	Imme Comp				tive Action not to exceed 3 days	
O I N N O U N O A O	Time and Temperature for Food Safety (F = degrees Fahrenheit)					O I U N	N O	N A	CO	Employee Health	R
T		(F = degrees Fanrenneit) Proper cooling time and temperature				T			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						~					
2. Proper Cold Holding temperature(41°F/45°F) See attached / Will check cold top after turning				g		V	1			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	1
	down 3. Proper Hot Holding temperature(135°F) See atfached				1					Poster at hand sink Preventing Contamination by Hands	
		king time and temperatur					1			14. Hands cleaned and properly washed/ Gloves used properl	y
		eating procedure for hot h	holding (165°	F in 2			•			15. No bare hand contact with ready to eat foods or approved	
	Hours)					'				alternate method properly followed (APPROVED Y N	_)
w 🗸	6. Time as a I Using for buffe	Public Health Control; prot t	ocedures & r	records						Highly Susceptible Populations	
		Approved Source	e			V	•			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and id	ce obtained from approve	ed source; Foo	od in	┨┟	<u> </u>				Cooking thoroughly	
•	destruction L									Chemicals	
		ved at proper temperatur	re			V	•			17. Food additives; approved and properly stored; Washing Fr & Vegetables	uits
		Protection from Contam	nination		╁┝	•	,			Water only 18. Toxic substances properly identified, stored and used	
	9. Food Separ	rated & protected, preven	nted during fo	od	1					Watch	
	1 1	torage, display, and tastin								Water/ Plumbing	
	Sanitized at_	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature				•	•			19. Water from approved source; Plumbing installed; proper backflow device City approved	
		position of returned, pre-		d or		V	•			20. Approved Sewage/Wastewater Disposal System, proper disposal	
				s (2 Point	s) viol	ation	s Reg	juire	Cor	rrective Action within 10 days	
O I N N O U N O	Demo	onstration of Knowledge		R		O I U N	N		C		R
T S	21. Person in and perform of	charge present, demonstr luties/ Certified Food Ma			11	T	•		S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Han 9 using ser	dler/ no unauthorized per	rsons/ personi	nel		V	•			28. Proper Date Marking and disposition	
		ter, Recordkeeping and	d Food Packa	ge						29. Thermometers provided, accurate, and calibrated; Chemic	al/
	22.11	Labeling								Thermal test strips Test strips for all and digital	\perp
	See	old Water available; ade								Permit Requirement, Prerequisite for Operation	
W	destruction);	records available (shellst Packaged Food labeled 3 to customers				•	•			30. Food Establishment Permit (Current/ insp sign posted))
		rmance with Approved ce with Variance, Specia			-	T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		Variance obtained for spethods; manufacturer inst				•				supplied, used Equipped	
		Consumer Advisor	ry			Ν				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	26. Posting of	Consumer Advisories; r	raw or under o	cooked	4 F					Cutting board / basket 33. Warewashing Facilities; installed, maintained, used/	_
	foods (Disclo Allergy train	sure/Reminder/Buffet Pla ning /	ate)/ Allergen	Label	2	2				Service sink or curb cleaning facility provided Dishmachine	
0 I N N 0		s (1 Point) Violations	s Require Co	rrective Ac		ot to .	Exce	_	<i>Da</i>	ays or Next Inspection , Whichever Comes First	R
U N O A C	Pr	evention of Food Conta	mination			U N			o s	Food Identification	
	34. No Evider animals	nce of Insect contaminati	ion, rodent/otl	her			/			41.Original container labeling (Bulk Food)	
	35. Personal G	Cleanliness/eating, drinki	ing or tobacco	use						Physical Facilities	
W	36. Wiping C To wet first a	loths; properly used and and store inside sanitize	stored er bucket cor	npletely] [-	1				42. Non-Food Contact surfaces clean See	
	37. Environm	ental contamination				~	·			43. Adequate ventilation and lighting; designated areas used	
	38. Approved Cook fron	thawing method n frozen				V	•			44. Garbage and Refuse properly disposed; facilities maintain	ed
		Proper Use of Utens	sils			1				45. Physical facilities installed, maintained, and clean See	
		equipment, & linens; propled/ In use utensils; prop		ored,		-	•			46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	40. Single-ser	vice & single-use article	es; properly sto	ored			/			47. Other Violations	
	and used W	atch storag	je								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Steve Armbrecht	Print:	Title: Person In Charge/ Owner Corp F& B director
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: place	Physical A		City/State: Rockwa	License/Permit # Page FS 0000141	2 of 2			
	•		TEMPERATURE OBSERVA						
Item/Location		Temp F	Item/Location	Temp F	Item/Location	Temp F			
Customer self service		35/36	Breakfast buffet		2 door reach in				
-	play sign only		Sausages	148	1	34/36			
Read	ch in cooler bottle	39	Upright cream cheese coole	er 38	Hot holding red unit	167			
	Milk cooler	41	Freezer door 1	10	Eggs	163			
Freez	zer plate / yogurt	33	Freezer door 2	2.3	Upright RIC				
Crear	m cheese in basket	40/63	ColdTop unit	41	Tomatoes	38			
Melo	ns / milk / cheese	38/39/41	Turkey / butter	41/42	Gravy	36			
Но	ot plate eggs	162/167			Pizza/ dessert unit cheese temp	39			
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO THE CONDITIONS OBSERVED AT	ND			
		to restro	oms but did arrive at 101 F						
			tchen 100 at hand sink /						
42	Minor cleaning inside I								
	Caps for open bottles								
	All glasses etc are take		hen wash and sanitize						
45	To clean under sinks a								
	Using shelf stable crea								
Breakfast									
Tphc			nd discard entire basket dai						
	Basket is not easily cle	eanable t	o replace with one that is	-					
	Working on temp control with freezer plateproduct in compliance with exception of basket (tphc)								
W	Watch items that are to	aller as s	urface freezer cools fromB	ottom up	(using tphc for now)				
Cos	To cover pan of expos	ed muffir	ıs - added under sneeze gı	ıard					
	Cabinet interiors are b	lack / da	rk in color and sidfult to se	e to clean	1				
	Hot water at hand sink	in prep	area						
W	Cold top is holding bor	derline te	emps —- turned unit to cold	der setting	and will check at followup				
	Employee health signs	s at hanc	sink						
	Nail brushes are used	one time	only and then placed into	the Dish r	machine				
	Using disposable plateware etc								
	Down to the last bit of	quats ar	nd ordered and coming in to	omorrow	as was not delivered Saturday	(
	Quats will be delivered	d tomorro	w am at 4am or will borrow	1					
33	Dishmachine not sanit	izing by l	not water after several atter	mpts w	rill need to address with compar	ny			
	Tested sink of quats m	nade toda	ay at 200 ppm will borro	w gallon	from RC				
	Using blue nsf approved digital								
	One spray bottleOf qu	ats 146 c	on site 200-300 ppm						
W	Time to sand cutting b	oard ag	ain - Maint on site to do thi	S					
	Using peroxide spray bottle for non food contact and quats for food contact								
D			l n · ·		I mu n v ci vo				
Received (signature)		e	Print:		Title: Person In Charge/ Owner	-			
Inspected	l by:		Print:						
(signature)	Kelly kírkpa	ıtríck	\mathcal{RS}			1			
	- 1				Samples: Y N # collect	ea			