

\$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

Date: 09/27/2022	Time in: 8:30	Time out: 10:32	License/Permit # FS 0000141	Food handlers 9	Food Managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Hyatt place	Contact/Owner Name: Steve Armbrecht / Sharonda Graves	* Number of Repeat Violations: _____	4/96/A	
		✓ Number of Violations COS: _____		
Physical Address: 1600 La Jolla PT	Pest control : Ecolab monthly	Hood Guardian	Grease trap: waste oil : To have checked	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
W						✓					
		✓				Preventing Contamination by Hands					
						✓					
		✓									
						✓					
W		✓				Highly Susceptible Populations					
Approved Source						✓					
		✓				Chemicals					
						✓					
		✓				✓					
Protection from Contamination						Water/ Plumbing					
		✓				✓					
						✓					
		✓				✓					
						✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				✓					
		✓				✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓				✓					
W		✓				Utensils, Equipment, and Vending					
Conformance with Approved Procedures						✓					
				✓		W					
Consumer Advisory						2					
		✓				✓					

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
Prevention of Food Contamination						Food Identification					
		✓				✓					
		✓				Physical Facilities					
W		✓				1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
		✓				✓					
		✓				✓					
		✓				✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Steve Ambrecht	Print:	Title: Person In Charge/ Owner Corp F& B director
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hyatt place	Physical Address: La Jolla	City/State: Rockwall	License/Permit # FS 0000141	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Customer self service	35/36	Breakfast buffet		2 door reach in	
Display sign only		Sausages	148	Sausage / ham	34/36
Reach in cooler bottle	39	Upright cream cheese cooler	38	Hot holding red unit	167
Milk cooler	41	Freezer door 1	10	Eggs	163
Freezer plate / yogurt	33	Freezer door 2	2.3	Upright RIC	
Cream cheese in basket	40/63	ColdTop unit	41	Tomatoes	38
Melons / milk / cheese	38/39/41	Turkey / butter	41/42	Gravy	36
Hot plate eggs	162/167			Pizza/ dessert unit cheese temp	39

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: all temps F
	Hot water late arriving to restrooms but did arrive at 101 F
	Bar hot water 112 / hot water kitchen 100 at hand sink /
42	Minor cleaning inside keg cooler
	Caps for open bottles for night
	All glasses etc are taken to kitchen wash and sanitize
45	To clean under sinks and equipment in bar
	Using shelf stable creamers
Breakfast	Cream cheese in basket ... bottom row in contact freezer plate 40 F / creamCheese on top of basket 63 F
Tphc	To keep all at 41 or use tphc and discard entire basket daily at 4 hrs (tphc policy completed)
	Basket is not easily cleanable to replace with one that is
	Working on temp control with freezer plate ..product in compliance with exception of basket (tphc)
W	Watch items that are taller as surface freezer cools fromBottom up (using tphc for now)
Cos	To cover pan of exposed muffins - added under sneeze guard
	Cabinet interiors are black / dark in color and sidfult to see to clean
	Hot water at hand sink in prep area
W	Cold top is holding borderline temps -- turned unit to colder setting and will check at followup
	Employee health signs at hand sink
	Nail brushes are used one time only and then placed into the Dish machine
	Using disposable plateware etc
	Down to the last bit of quats and ordered and coming in tomorrow as was not delivered Saturday (
	Quats will be delivered tomorrow am at 4am or will borrow
33	Dishmachine not sanitizing by hot water after several attempts ... will need to address with company
	Tested sink of quats made today at 200 ppm ... will borrow gallon from RC ...
	Using blue nsf approved digital
	One spray bottleOf quats 146 on site 200-300 ppm
W	Time to sand cutting board again - Maint on site to do this
	Using peroxide spray bottle for non food contact and quats for food contact

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

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