



**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Au'Janae McCoy</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Hyatt place rockwall</b>	Physical Address: <b>La Jolla</b>	City/State: <b>Rockwall</b>	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Self service unit	<b>39</b>	<b>Buffet cold</b>		<b>2 door freezer 2</b>	<b>-5</b>
Using for display only for salads		Eggs in basket just placed out	<b>38</b>	Under counter cooler	
<b>Buffet</b>		<b>Bottle cooler</b>	<b>39</b>	<b>Chicken / soup</b>	<b>34/32</b>
<b>Hot holding</b>		<b>Keg cooler</b>	<b>40</b>	<b>Egg product</b>	<b>34</b>
Scrambled eggs in box	<b>139</b>	<b>Bottle 2 door</b>	<b>30's</b>	<b>Cold top ambient</b>	<b>39</b>
<b>Cold holding</b>		<b>Fridge breakfast</b>		<b>Tomatoes / turkey</b>	<b>40/40</b>
<b>Cheese / milk</b>	<b>41/41</b>	<b>Melons</b>	<b>34</b>	<b>Country crock below</b>	<b>41</b>
Cream cheese/ top -bottom	<b>65/42</b>	<b>2 door freezer</b>	<b>.9</b>	<b>Low boy</b>	<b>34-38</b>

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:
	Restroom in hallway - hot water mixed to 74 ... / employee break room restroom temp
	Cheese cake salad etc ( items portioned or made in kitchen are for display only as packaging is missing ingredients )
	Cookies wrapped in Saran are handed to customers by staff
<b>W</b>	Discussed discarding anything not at temp when closing buffet / storing whipped butter and creamCheese in basket is not allowing it to stay cold on top - 20 degrees higher than those on bottom... discussed discarding
	At end of meal or store in manner to keep at temp / ( new butter indicates keep refrigerated )
	Best to always use washable wicker ... confirmed
	Bar:
	Hot water 112
<b>18 /cos</b>	Discussed not reusing spray bottles for non original product t - discarded peroxide bottle labeled bleach etc
<b>45</b>	Need to scrub drains under equipment and floor too
	Not using glass washer - all glassware is taken to kitchen
<b>W</b>	Watch use of cloth towel under racks between coolers on floor
	SmallCooler without drain - avoid using towels inside to store bottle - best to use plastic dry dek like you have under glassware
<b>42</b>	Minor cleaning inside bottleCooler 2
	Advised to store bottles on speed rail with rubber caps to prevent fruit flies
<b>18/cos</b>	Watch storage of chemicals over food related items
	Need to completely remove shipping liner from SS equipment
	Sanitizer bucket 200 ppm
<b>W</b>	watch cutting board - flip and scrub
	Upright RIC veggie mix 38/ cheese 41
	Hot holding eggs -165 F
	Dishmachine - not turning sticker at 160 SR - ran 5 times ... will use three comp sink
	Keep an eye on sprayer and retracting above sink
<b>W</b>	Need test strips for sanitizer at three comp ( ecolab for sanitizer )

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

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