

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shondra Graves	Print:	Title: Person In Charge/ Owner GM
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: 1600 La Jolla	City/State: Rockwall	License/Permit # 141	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Customer case	34/35	Upright two door freezer left	-11	Fridge line	38
Buffet breakfast		Freezer right	3.6	Cucumber for reference	38
Hot holding		2 door under oven		Bar cooler	
Sausage	149	Eggs boiled	33	Whipped cream barely	41
Eggs	154	Cold top unit		Keg cooler	40
ColdPlate defrost	48	Tomato	42	Wine cooler	40
Milk	41	Cheese	42		
Fridge breakfast cheese 39	40	Under toaster cooked cheese	38		

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
W	Reminder regarding labels for customer self service case and etc same for cookies (unless handed to customers) salad and dessert s are for samples only
	Hot water 112 In kitchen
	(nail brush is sent thru machine after each use) hey
	Dark interiors to cabinets makes it difficult to clean
	All buffet items are discarded at end of meal 6:3@-9:20
W	To store ice bucket inverted.
32	Time to sand cutting board or flip over
W	Discussed date marking eggs when open if not using entire container within 24 hrs
02	Cold top unit is holding 42/43 F and was turned down at insp will Followup (moved extra storage)
W	Need paper towels for hand sink on line / equipped sink in close proximity
	Discussed setting up a Sani bucket for wiping cloths and to soak towel first
29	Need test strips for Dishmachine high temp
!!	Towel in small cooler for leak ... need to address leak that is causing this to be needed.... Towel is changed daily and is dry today
42	Need to clean spills under rack in keg cooler
	Not using Dishmachine in bar
	Watch use and storage or peroxide cleaner
45	General cleaning under equipment in bar and drains ansi inside kitchen
	Using sleeved straws
	Sanitizer 200 ppm
!!	Dishmachine took 3 times to turn sticker ... used very rarely as using three comp ppm 200 ppm
	Check to

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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