r e Fol	q u low	i r	ec		of\$50.00 is after 1st		City of I	Rock			In	spo	ecti	ion Report	NNN	First aid k Allergy po Vomit clea Employee	olicy/trainii n up	ng
	Date: Time in: Time out: License/Per 03/24/2021 8:49 9:48 FS 0							ermit # 000141						Est. Type Risk Category Page <u>1</u> c			2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complat Establishment Name: Contact/Owner N								nt 4-Investigation			<u></u>			TOTAL/SCO	RE		
H	Hyatt place Lodging host										✓ Number of Violations COS: 8/0			8/92//	Δ			
Physical Address: Pest control : La Jolla Ecolab monthly						Hood Grease trap Na Na - not yet			e trap : Follow-up: Yes O/92 t yet to provide No			0/32/1						
М					Status: Out = not in components in the OUT box for each of the out a state of the out of	pliance $IN = in compared item$	oliance N Mark	$\mathbf{O} = \text{not } \mathbf{c}$ in ap						oplicable COS = correcte D, NA, COS	ed on sit Mark	/ L	ation W-Wate te box for R	ch
									in appropriate box for IN, NO, NA, COS Mark an vin appropriate box <i>Require Immediate Corrective Action not to exceed 3 days</i> Compliance Status									
O U T	I N	N O	Ν	С	C Time and Temperature for Food Safety					I N	N O	Ν	C O S	Employee Health				R
		V	•		1. Proper cooling time and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Scanning at arrival / and at home				
3				~	2. Proper Cold Holding temperature(41°F/45°F) Pulled and discarded					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
w	~				3. Proper Hot Holding temperature(135°F) Watch					11			Preventing Contamination by Hands					
		V	•	4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves					y washed/ Gloves us	sed properly	T		
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact alternate method propert					
	6. Time as a Public Health Control; procedures & records Prep only							Using gloves Highly Susceptibl					otible Populations					
					Appr		Pas					Pasteurized eggs used w	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US					Chemicals											
	~				8. Food Received at prope At arrival	er temperature				~				17. Food additives; appr & Vegetables Water only	oved ar	nd properly stored;	Washing Fruits	Γ
	Protection from Contamination					n		3					18. Toxic substances pro		dentified, stored and	d used		
					 Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw 				Water/ Plumbing					Plumbing				
	~		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160					~				 19. Water from approved source; Plumbing installed; prope backflow device Approved by BI 			ed; proper	Т		
		 Proper disposition of returned, previously served or reconditioned Discarded in rooms 						~				20. Approved Sewage/W disposal		ter Disposal System	n, proper			
					Prior	rity Foundatior	n Items (2 Po		-	_		_	_	rrective Action within 10) days			
U T	I N	N O	A	C O S		of Knowledge/ Per		R	O U T	Ν	N O	N A	C O S	Food Tempe	rature	Control/ Identifica	ation	R
	~				21. Person in charge press and perform duties/ Certif					~				27. Proper cooling metho Maintain Product Tempe		; Equipment Adeq	juate to	
	~				22. Food Handler/ no una 1 in kitchen and all oth	authorized persons/ hers	personnel			~				28. Proper Date Marking Good	-			
	Safe Water, Recordkeeping and Food Package Labeling						W	~				29. Thermometers provide Thermal test strips Watch calibration		curate, and calibrate	ed; Chemical/			
	~				23. Hot and Cold Water a See attached	available; adequate	pressure, safe			1						Prerequisite for Op	peration	
2				~	24. Required records avai destruction): Packaged Fo	ood labeled				~				30. Food Establishmen		· · ·	gn posted)	Γ
_			_	<u> </u>	Salads etc to b	be handed th Approved Proc								Post so they o		ment, and Vending	g	-
	~				25. Compliance with Vari HACCP plan; Variance of processing methods; man	iance, Specialized I obtained for speciali	Process, and zed			~				31. Adequate handwashi supplied, used Equipped	C			
					Consu	ımer Advisory				~				32. Food and Non-food designed, constructed, and			, properly	
	~				26. Posting of Consumer foods (Disclosure/Remind Ingredients by reques	der/Buffet Plate)/ A				~				33. Warewashing Facilit Service sink or curb clea			used/	
		N					uire Corrective							ys or Next Inspection, N	Whiche	ever <u>C</u> omes First		
O U T	I N	N O		C O S		Food Contaminat		R	O U T	Ν	N O	N A	C O S	F	ood Id	entification		R
	~				34. No Evidence of Insect animals					~				41.Original container lab	beling (Bulk Food)		
	~				35. Personal Cleanliness/										•	al Facilities		
	~				36. Wiping Cloths; proper In buckets 37. Environmental contan	-				~				42. Non-Food Contact su			roog prod	_
		V	1							~				43. Adequate ventilation				_
		<u>~</u>	[38. Approved thawing me Cooking / pull				_		_		_	44. Garbage and Refuse45. Physical facilities ins				
_					Proper 39. Utensils, equipment, a	Use of Utensils	ised stored		_	<u>~</u>	_		_	45. Physical facilities ins 46. Toilet Facilities; proj				
	<u>~</u>	_		L	dried, & handled/ In use Watch	utensils; properly u	sed			~			_			<u>sa</u> baraetea, supplied	, and crean	
	~				40. Single-service & sing and used	gle-use articles; prop	perly stored				~			47. Other Violations				

City of Rockwall

Received by: (signature) Aujanae McCoy	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: place	Physical A La Jol	la F	ity/State: Rockwal	License/Permit # Fs 00001	License/Permit # Page 2 of 2 FS 0000141							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	IONS <u>Temp F</u>	Item/Location		Temp F						
	in bar whipped cream	<u>40</u>	Kitchen	<u>remp r</u>	Pizza/ cheese under count								
	Bottle	40 26	Juice cooler	35	Cheese		40						
							_						
	Beer keg	41	Upright cooler sauce				38						
N	larket case	35/39	Cut lettuce	39	Upright free	-5							
Items i	n front double stacked		Warmer	158	Upright free:	zer2	-2						
Sa	bra Hummus	52/	Cold top	40									
	Guac	50's	Yogurt	41									
			Tomatoes / pesto	40/42									
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS								
Item Number	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 in employee restroom 108												
	Bar- hot water 118 F												
	Store celery on top shelf in bar cooler												
	Watch beer tap spouts / best to plug at night												
	Currently allGlassware is being washed in kitchen / also setting up sani bucket from kitchen as well												
147	Keep an Eye on dispenser for infused vodka												
W		•	nder oven on stand etc / equ	•		lalia a la cul							
02 24	Avoid over stocking customer market case as front items are not holding temps (discarded 2 holding high temps Ingredients are available by request - reminder to place ingredients on to go items for self service												
24	-			recients	on to go items for sen	Service							
	All meals are prepackaged at this time - no buffet Wrapping apples at this time												
18	Best to store gloves O												
	•		d quats for food contact -										
	Quats 200 ppm / dishi	nachine	160 strips										
W	Avoid over stocking yo	gurts in o	cold top over the load limit lin	ne									
	Using thermos that don't have a calibration sleeve- consider getting a different one												
	Watch areas under eq	uipment	on line										
	Clean air vents where	needed											
Received (signature)	See abov	'e	Print:	Title: Person In Charge/ O									
Inspected (signature)	See abov ^{Thy:} Kelly Kirkpo	trick	\mathcal{RS}										
	(Poviced 00 2015)				Samples: Y N	# collect	ed						