



# Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Steve Ambrecht</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick DS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Hyatt place</b>	Physical Address: <b>La Jolla</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 0000141</b>	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 case	34-35	Freezer plate		Turbo lo boy	
Keg cooler	38	Melons	39	Cheese	36
Coffee cooler		Milk and yogurt / butter	4 hrs	Cold top unit	
Milk	41	Upright freezer	-10	Cheese	41
Heat plate		Breakfast freezer	-7	Pickle juice for reference	40
Eggs Keto plate in closed container	136	Egg cooler		Below	39
Upright breakfast		Turkey	37	Fridge line	36
Cream cheese	39	Chicken	38	Cut greens	36

### 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:
	Posting for display only - Ingredients by request
	Handing cookies to guests
	Hot water 112 F / sanitizer bucket -200 ppm
	Quats used in prep and peroxide is being used for table non food area
	Not using glass washer - taking all to kitchen machine
	Wine cooler no drain - so condensation issue - towel in unit - changed daily!
	Sani bucket set up for coffee machine
	Self serve coffee -
	Buffet area - prepackaged food containers - to go containers - using cold plate for melons and yogurt and mil etc
	Using hot plate for hot meals - temps 136f using cardboard containers to keep hot at 136 F
	Buffet times - 6:30-9:30
	All self service fruit is wrapped - even bananas (no edible skin?)
	Hot water at hand sink 104 F
	Nail brush not used / after using it is placed into the Dish-machine to. E washed then Allowed to air dry
37	Condensation on ceiling of breakfast freezer and retail freezer - frost !
	Ingredients by request
	Reminder to date mark when opening if not using within 24 hrs
W	Time to sand or replace cutting board one side - flipped over
	Upright hot holding -scrambled eggs 149 F
	Hot water at three comp 128
	Sanitizer in three comp -200 ppm
33	Dishmachine - not turning labels - thermo gauge is reading 185 so will call put someone to confirm from company
46	Hot water to be adjusted in restrooms 72 F currently and should be 100 F
W	Watch reuse of cardboard for fruit
	Using threeComp sink for warewashing until machine is confirmed to be sanitizing
	Manager will send me pics of corrections for city works

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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