

Followup fee
\$50.00 after
First followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 9/19/23	Time in: 8:00	Time out: 11:35	License/Permit # FS-0000141	CPFM 1	Food handlers 7	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: Shrona Graves	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	9/91/A
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Physical Address: 1600 La Jolla Pointe Dr Rockwall	Pest control : Versace 9/15/23	Hood N/a	Grease trap / waste oil Refer to Teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F) see								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Has State plaster	
						3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands	
						4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
						6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
						Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US foods								Chemicals	
						8. Food Received at proper temperature Checked upon delivery								17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
						Protection from Contamination								18. Toxic substances properly identified, stored and used	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>100</u>								19. Water from approved source; Plumbing installed; proper backflow device City approved	
						11. Proper disposition of returned, previously served or reconditioned Discard immediately								20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 in progress								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel 2								28. Proper Date Marking and disposition Great date marking	
						Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Stem thermo strips current	
						23. Hot and Cold Water available; adequate pressure, safe Good pressure								Permit Requirement, Prerequisite for Operation	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Cooked to order								30. Food Establishment Permit/Inspection Current/ insp posted Posted & current	
						Conformance with Approved Procedures								Utensils, Equipment, and Vending	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
						Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
2						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		2						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 100ppm	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
1						34. No Evidence of Insect contamination, rodent/other animals								41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities	
1						36. Wiping Cloths; properly used and stored		1						42. Non-Food Contact surfaces clean	
						37. Environmental contamination		1						43. Adequate ventilation and lighting; designated areas used Light out	
						38. Approved thawing method Refrigerator		1						44. Garbage and Refuse properly disposed; facilities maintained Lid missing	
						Proper Use of Utensils								45. Physical facilities installed, maintained, and clean	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								46. Toilet Facilities; properly constructed, supplied, and clean	
						40. Single-service & single-use articles; properly stored and used								47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Shronda Graves	Print: Shronda Graves	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hyatt Place	Physical Address: 1600 La Jolla Pointe Dr	City/State: Rockwall, Tx	License/Permit # FS-0000141	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Wine/Bev fridge	47	Milk	36	Prep cooler	Top
Keg fridge	40	Kitchen Refrigerator	32	Tom/parm chz	38/38
Beer fridge	47	Milk/cheese	33/34	Bottom	
Self serve bunker	40	Freezer L HTT	3	Whip butter	40
Scramble Eggs/sausage	138/137	Freezer R HTT	53	Pizza UC fridge	34
Waffle	135	Fridge Line	34	Fry UC fridge	34
HB eggs/ fruit	39/34	Whip cream/ butter	38/38	Mac-n-chez/ham	35/34
Crn Cheese/yogurt	37/34	Cheese	37	Slice chz/ nacho chz	36/36

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: all temperatures are taken in F
	Hand sink bar equipped 112
32cos	Lime/lemon juicer is started to show signs of rust, paint peeling, time to replace
	Using individual wrapped straws
W	Separate drink mini straws so that they are not accessible by guest
	Dishwasher in bar not being
42cos	Minor detail cleaning in drawers, under counter shelves at coffee station
42cos	Minor detail cleaning within trash can cabinet
43cos	Light out over cereal station
	Great job inverting plates, bowls and flatware stored with handles up
34	Fruit flies observed in bar, buffet area (bread station)
	3comp sink setup , 120, quat sani 200ppm
	Kitchen hand sinks all equipped greater than 105 test strips current
	Dishwasher confirmed at 100ppm chlorine sani
32cos	Address can opener blade, either clean or replace
36cos	Sani bucket 200ppm towel laying over rim, not fully stored in solution
	Remember a dry towel spreads germs, wet towel destroys germs
	Discuss quats binding and to wet towel before placing into the sani solution
	2 stem thermos onsite
44	Lid missing on trash dumpster, need to remove old water pipes and pallet
26cos	Need a sign in buffet "Please use clean plate every visit to buffet"
	Leaving inspection 9:31a for a dental appointment. Returned to property at 11a
34	Will be adding spout covers to all liquor bottles and draft beer plugs to help discourage fruit flies

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Richard Hill	Samples: Y N # collected

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