	Followup fee of																
	\$50.00 after initial Retail Food Establishment Inspection Report											g					
Followup City of R							ockwall						Vomit clean up				
Date: Time in: Time out: License/Per						ermit	mit #						Food handlers Food managers				
	07/15/2022 8:48 9:42 FS 78												1 ? Page <u>1</u> of <u>2</u>				
Es	Purpose of Inspection:       I-Routine       2-Follow Up       3-Compla         Establishment Name:       Contact/Owner Name:					9		4-Ir	nvest	iga	tion	L J	5-CO/Construction     6-Other     TOTAL/SCOR       * Number of Repeat Violations:	E			
	La Quinta inn& suites BreakfastJayPhysical Address:Pest control :						Н	000	d		Gr	ease	e trap : Follow-up: Yes	١			
E I -30 Rockwall					0	Na	1					No	_				
M	ırk th	Com ne ap	prop	riate	points in the OUT box for each numbered item Mark	-	appro	opria	ate bo	x fc	or IN	, NC	plicable $COS = corrected on site R = repeat violation W-Watch NA, COS Mark an \sqrt{in} appropriate box for R$	1			
Co	mpli I	ance N	e Stat N	tus C	Priority Items (3 Points) violations	R Req		Cor	mplia				we Action not to exceed 3 days	R			
U T	N	0	A	o s	(F = degrees Fahrenheit)			U     N     O     A     O     Employee Health       T     -     -     S					ĸ				
		~			1. Proper cooling time and temperature			(	~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding temperature(41°F/45°F)								13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)				_	Ľ					Posted on wall					
	~	3. Froper Hot Holding temperature (155 F)       Good       4. Proper cooking time and temperature				_	T					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
_		<b>v</b>			5. Proper reheating procedure for hot holding (165°F in 2		_	-			_		15. No bare hand contact with ready to eat foods or approved				
		~		Hours)									alternate method properly followed (APPROVED Y_N_) Gloves observed				
		/			6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations				
					Approved Source					0	~		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 Commercial					Chemicals					Chemicals					
	~				8. Food Received at proper temperature To check temps			Т		1	~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_			
					Protection from Contamination		v	N					18. Toxic substances properly identified, stored and used One can of SS spray				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature		3	3					19. Water from approved source; Plumbing installed; proper backflow device See three comp sink faucet				
		~			11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>			•	~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days								rective Action within 10 days									
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R				N O	N A	C O S	Food Temperature Control/ Identification	R			
w					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			•	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	Need to have one on duty at all times     22. Food Handler/ no unauthorized persons/ personnel     One on duty					-	~				28. Proper Date Marking and disposition Using within 24 hrs					
	Safe Water, Recordkeeping and Food Package						v	N	-				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
					Labeling           23. Hot and Cold Water available; adequate pressure, safe           See		ľ	<u> </u>					Digital / test strips are expired				
					24. Required records available (shellstock tags; parasite			T					Permit Requirement, Prerequisite for Operation           30. Food Establishment Permit (Current/ insp sign posted )				
					destruction); Packaged Food labeled Commercial Conformance with Approved Procedures								Posted Utensils, Equipment, and Vending				
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			Т					31. Adequate handwashing facilities: Accessible and properly supplied, used	_			
			~		processing methods; manufacturer instructions			•					Equipped				
					Consumer Advisory		v	N					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 45 for sealing wood / watch containers				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label raw plate sign /			(	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
	-				Core Items (1 Point) Violations Require Corrective								•				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	ī			N O	N A	C O S	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals				ŀ	/			41.Original container labeling (Bulk Food)				
1				~	35. Personal Cleanliness/eating, drinking or tobacco use			_		_			Physical Facilities				
	~				36. Wiping Cloths; properly used and stored Avoid wiping off sanitizer 37. Environmental contamination		_	•	<b>/</b>	_			<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>				
	_	~				$\square$				_			<ul><li>43. Adequate ventilation and lighting; designated areas used</li><li>44. Garbage and Refuse properly disposed; facilities maintained</li></ul>				
_	~				38. Approved thawing method Refrigerator		-		<u>~</u>	_			44. Garbage and Keruse property disposed, factures maintained Watch 45. Physical facilities installed, maintained, and clean				
F					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		Ň	N	+	+			Seal wood where needed 46. Toilet Facilities; properly constructed, supplied, and clean				
1					dried, & handled/ In use utensils; properly used Watch tong storage and towels				~								
1	~				40. Single-service & single-use articles; properly stored and used Store lids etc inverted				r				47. Other Violations				
-	1					1 1											

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Martha Vazquez	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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Establishr	nent Name: Jinta	Physical A I-30		Tity/State: Rockwal		Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Tomp E	TEMPERATURE OBSERVAT		Itom/Leastion	Town F				
	t freezer	Temp F	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
Marke		-11	Hot wells		Upright cooler					
B	ottle cooler	39.9	Eggs	140	Milk / butter	41/41				
Yo	ogurt cooler		Sausage	150	Upright freezer	· 1.1				
	Yogurt	49	Gravy	154						
Cr	eam cheese	54	White residential cooler	•						
Creame	er is discarded daily in pot		Butter / cream cheese	41/40						
_		OB	SERVATIONS AND CORRECTIV	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVE	D AND				
	All items in market app	pear to be	e properly labeled							
				which is	holding 50 today and is fro	zen up				
02	Until repaired to use o	nly for m	eal and discard							
	Discussed allowing sa	nitizer to	air dry on tables tested to b	pe200 pp	om in spray bottle					
	Tongs available for all breads -									
	Hot water in kitchen -110									
19	New pull down faucet	at three	comp sink is not self retrac	ting abov	ve the sink level- must self r	etract				
35	Best to always store employees meals low in cooler									
W			-		ood related items - to store lov	v and away				
39	Watch use of towel under bananas best to use something non absorbent									
0.5	Using all precooked product that is cooked and then stored hot									
35	Watch storage of personal items in top freezer store away from customers									
	Keep an eye on any extra storage In back room									
	All hot foods are discarded daily after meal									
	Customer returned unused cream cheese container to cooler during inspection - watch for this and address									
				•	•					
!!			-	ucket / bes	st to use disposable towels with s	spray bottles				
	And reminder to allow to air dry /									
	Reminder that commercial plastic containers nsf approved are best choice / avoid residential type									
	- to remove old labels from plastic containers									
	1									
Received (signature)	<sup>by:</sup> See abov <sup>Iby:</sup> Kelly Kírkpo	/e	Print:		Title: Person In Charge/ O	wner				
Inspected	by:	_	Print:							
(signature)	Kelly Kírkpo	ıtríck	RS		Samples: Y N # co	ollected				