

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/21/2023	Time in: 9:26	Time out: 10:42	License/Permit # FS 7820	Food handlers 2	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: La Quinta inn and suites	Contact/Owner Name: Jay	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	4/96/A
Physical Address: 689 E I-30	Pest control : Ecolab biweekly	Hood Na	Grease trap / waste oil Na
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

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

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

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	✓				
	✓					22. Food Handler/ no unauthorized persons/ personnel 3	✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					23. Hot and Cold Water available; adequate pressure, safe Confirmed					
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	✓				
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	✓				
Consumer Advisory						Permit Requirement, Prerequisite for Operation					
2						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Need sign for plates	✓				
						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
						28. Proper Date Marking and disposition Day labels					
						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed					
						30. Food Establishment Permit (Current/ insp sign posted)					
						31. Adequate handwashing facilities: Accessible and properly supplied, used Posted	✓				
						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					34. No Evidence of Insect contamination, rodent/other animals		✓			
	✓					35. Personal Cleanliness/eating, drinking or tobacco use					
	✓					36. Wiping Cloths; properly used and stored To store in sanitizer	1				
W		✓				37. Environmental contamination Keep freezers	✓				
		✓				38. Approved thawing method	✓				
Proper Use of Utensils						Physical Facilities					
W	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch in drawers keep drawers in good condition	1				
	✓					40. Single-service & single-use articles; properly stored and used	✓				
						41. Original container labeling (Bulk Food)					
						42. Non-Food Contact surfaces clean See					
						43. Adequate ventilation and lighting; designated areas used					
						44. Garbage and Refuse properly disposed; facilities maintained					
						45. Physical facilities installed, maintained, and clean See					
						46. Toilet Facilities; properly constructed, supplied, and clean Equipped / 104f					
						47. Other Violations					

