Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date:		വ	Time in:					Food managers	Page 1 of 2									
07/21/2023 9:26 10:42 FS 78 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						_				stini	n	5-CO/Construction 6-Other		TOTAL/SCORE				
Establishment Name: Contact/Owner N							_				auo.	11 1	* Number of Repeat Violations: ✓ Number of Violations COS:		TOTALIBOOK			
La Quinta inn and suites Jay Physical Address: Pest control:								Hood Grease t			G	reas	e trap :/ waste oil	4/96/A				
	ĔΙ	-30			Out - not in on	ompliance IN = ir	colab biwee		2	Na		- N	Na	a		Follow-up: Yes No	W W 1	
Ma					points in the OUT box for	r each numbered	item	Mark ¶	√ in		priate	box f	or IN	N, NC	plicable COS = corrected on s b, NA, COS Mari	c an √in appropri	olation W-Watch ate box for R	
Compliance Status									Req		tire Immediate Corrective Action not to exceed 3 days Compliance Status							
O Î N N C U N O A O Time and Temperature for Food Safety						R	1	O I U N		N A	CO	Emplo	yee Health		R			
T		. /		8	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						Γ			S	12. Management, food employ		employees;	
					2. Proper Cold Holding	tomporatura(A)	1°E/ /5°E)				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion: No dische					scharge from		
	~				See	; temperature(4)	1 F/ 43 F)				13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth At hand sink						scharge from	
		/			3. Proper Hot Holding t	temperature(135	5°F)									tamination by Har	nds	
		/			4. Proper cooking time	and temperatur	·e				V				14. Hands cleaned and proper	y washed/ Gloves u	used properly	
					5. Proper reheating prod Hours)	cedure for hot h	nolding (16	5°F in 2							15. No bare hand contact with alternate method properly follo	•	1.1	
					,	alth Control: pre	ocedures &	records			L				Gloves	Wed (AFFROVEL	7 114)	
	/				6. Time as a Public Hea Using for buffet time only	y y	occuures 8	e records							Highly Susce	ptible Populations		
					Ap	proved Source	2						/		Pasteurized eggs used when re Precooked		rered	
					7. Food and ice obtaine	ed from approve	ed source; F	Food in							Trecooked			
	'				good condition, safe, and unadulterated; parasite destruction Commercial										Ch	emicals		
	_				8. Food Received at pro	oper temperature	re								17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits	
					Check temp					_	•	•			Water 18. Toxic substances properly	identified stored an	nd used	
					9. Food Separated & pr	n from Contam		food		Stored low				addition, stored un	ia asea			
	/				preparation, storage, dis										Water	/ Plumbing		
	/				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature					19. Water from approved source; Plumbing backflow device City inspected				e; Plumbing install	led; proper			
		/			11. Proper disposition of returned, previously served or reconditioned						~				20. Approved Sewage/Wastew disposal	ater Disposal Syste	em, proper	
					Pri	iority Found	ation Ite	ms (2 Po			_	_		_	rective Action within 10 days			
O U T	N	O	A	C O S	Demonstration	n of Knowledge	e/ Personn	el	R	1	O I U N Γ		N A	C O S	Food Temperature	e Control/ Identific		R
	~				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					
	/				22. Food Handler/ no u	nauthorized per	rsons/ perso	onnel			V				28. Proper Date Marking and d Day labels	•		
	Safe Water, Recordkeeping and Food Package Labeling		kage			V				29. Thermometers provided, as Thermal test strips Confirmed	ecurate, and calibrat	ted; Chemical/						
	~				23. Hot and Cold Water available; adequate pressure, safe Confirmed								Permit Requirement,	Prerequisite for O	peration			
	/				24. Required records av destruction); Packaged Commercial	vailable (shellsto Food labeled	ock tags; pa	arasite			•	•			30. Food Establishment Pern	sign posted)		
					Conformance v 25. Compliance with V	with Approved Variance, Special					1			1	Utensils, Equip 31. Adequate handwashing fac	oment, and Vendin	0	
			~		HACCP plan; Variance processing methods; ma	e obtained for sp	pecialized	,			V				supplied, used Posted			
					Cons	sumer Advisor	ry				~	•			32. Food and Non-food Contact designed, constructed, and used		e, properly	
2					26. Posting of Consume foods (Disclosure/Remi Need sign for plates	inder/Buffet Pla					V				33. Warewashing Facilities; in Service sink or curb cleaning f		, used/	
0						5				3.7								
U T	ī	N	N	С	Core Items (1 Poir		Require (Corrective	Acti						ys or Next Inspection , Which	ever Comes First		D
	I N	N O	N A	C O S				Corrective	Action R	1	ot to .	N	N A	O Da C O S	Food Id	lentification		R
	_			0	Prevention of 34. No Evidence of Instantials	of Food Containation	mination on, rodent/	other	Action	1	O I U N	N	N	C O		lentification		R
	_			0	34. No Evidence of Instanimals 35. Personal Cleanlines	of Food Containations eect contamination sectating, drinking	on, rodent/ong or tobac	other	Action	1	O I U N	N	N	C O	Food Id 41.Original container labeling Physic	lentification (Bulk Food) al Facilities		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jay Soun	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Jinta Inn and suites	Physical A	address:	City/State:		License/Permit #	Page of					
La Qi	inta nin and suites		TEMPERATURE OBSERVA	ΓIONS								
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca	ntion	<u>Temp</u>					
Milk co	ooler ambient	37	2 door upright freeze	r -9								
	Upright	36	Market									
Butt	er from buffet	40	freezer	-4								
Mil	k from buffet	41	Cooler	30								
V	/hite cooler	38/41										
Crea	mCheese barely	41										
	Freezer	3.2										
Item	AN INCRECTION OF VOLUE		SERVATIONS AND CORRECTI			HE CONDITIONS OPEN	PRICE AND					
Number	NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIKE	ECTED TO I	HE CONDITIONS OBSE	ERVED AND					
	Breakfast over at insp - inspection of close down etc done											
	Hot water 114											
	Sink sanitizer 200 ppm test strips on site											
	Discarding all hot food left overs											
	Reminder to keep labels to inform of ingredients											
	New allergy poster will go into kitchen											
	All foods are precooked and rethermalized and discarded daily											
	Watch and protect plastic knives and forks under microwave											
	Best to use plastic in place of cardboard under microwave											
	Using new bag of pancake mix daily											
	Using digital thermo											
	All product in market is commercially made with proper labeling											
42/45												
n												
Received (signature)						mu =	1.0					
	See abov Kelly kirkpo	/e	Print:			Title: Person In Charg	ge/ Owner					