equ Follov	i i NU	re			fter	).00 is `1st						City	y of	Roo	ckw			sp	ect	tion Report			Aller omit	i clea oyee	kit olicy/ an up heal		ng
Date: 07/		1/20	)2 <sup>.</sup>	1	Time <b>8:5</b>				<sup>me ou</sup>				<sup>cense/1</sup>								Est. Type Buffe		isk Cate		Page	<u>1</u> of	2
Purp Estab						1-Routir	ne		2-Foll	ow U			C <b>ompl</b> Owner			Inv	estig	atio	n	5-CO/Constr * Number of H		_	6-Oth	er	TOTA	AL/SCO	RE
La C	)ui	nta i	n a	nd		es break	fast			n	Jay	'	owner	Tunic						✓ Number of V		COS:			12	/88/	/R
Physi I-30	ca	Add	ress:							оp	st con rovide	•			Ho Na	od		C	ireas	se trap :		Follo No	w-up:	Yes 🖌			
Mark		ompli appro				Out = not the OUT be	in cor	mplia each	ance Ir 1 numb	$\mathbf{N} = \mathbf{n}$	compli em	ance		$\mathbf{NO} = \mathbf{no}$						$\begin{array}{l} \text{pplicable} & \text{COS} = c\\ \text{O, NA, COS} \end{array}$	corrected on Ma	site rk an			olation ate box fo		ch
Comp	olia	nce St	atus	Т		]	Prio	rity	Item	ıs (3	Point	ts) vie	olation	s Req			<i>diate</i> lianc			tive Action not to e.	xceed 3 da	ys					
O I U N T		N N O A	C O S	•		Time and			ature : es Fah			fety		R	0 U T	N	N O	N A	C O S		Emp	loyee	Health	1			ŀ
-				_	1. Prope	er cooling t	time a	and t	emper	ature						~	•			12. Management, knowledge, respor					employe	ees;	Τ
_					2. Prope	er Cold Ho	lding	tem	peratu	re(41	°F/ 45°	'F)								13. Proper use of r		nd ex	clusion	; No dis	charge f	om	+
3						ll cool	-									~				eyes, nose, and m Posters and							
V	•			S	See ^	er Hot Hold										1			1		venting Co					<u> </u>	
	•					er cooking			•			(1659)	E in 2			~	•			14. Hands cleaned and properly washed/ Gloves used pr							
					5. Prope Hours)	er reheating	g proc	ceau	re for l	not no	laing	(102-1	F IN 2			~	•			alternate method p	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_N_Gloves						
	6. Time as a Public Health Control; procedures & records Breakfast bar 3 hrs									1	1	<u> </u>	1	Highly Susceptible Populations													
	Approved Source										~	•	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						fered		Τ						
				1		and ice ob indition, sa	otained	d fro	m app	roved			od in			Ľ				Precooked		hemi					
	•			1		Received	at pro	pert	temper	rature								~	•	17. Food additives & Vegetables	••	and p	properly	stored;	Washing	g Fruits	
							ction	fro	m Cor	ntami	nation				3			-		18. Toxic substance	ces properly						-
V						Separated tion, storag	& pro	otect	ed, pr	evente	ed duri		od							Watch new instal			ay bottle umbing		o food or	counter	•
V	•					d contact s ed at <b>20</b>						leaned	l and		?					19. Water from ap backflow device				0	led; prop	er	
			t		11. Prop recondit	per dispositioned	tion o	of ret	urned,	previ	ously	servec	l or		?				F	To have ch 20. Approved Sew disposal					m, prope	r	_
	+	_	1	1			Pric	orit	y Fo	unda	tion ]	Item	s (2 P	oints)	viola	tions	s Reg	uir	e Co	prrective Action with	hin 10 day.	<i>s</i>					
O I U N T		N N O A	C O S			Demonstr	ation	of I	Knowl	edge/	Perso	nnel		R	0 U T	N	N O	N A			Temperatu	re Co	ntrol/ I	dentific	cation		I
				1		on in charged form duties									V					27. Proper cooling Maintain Product	g method us Temperatur	ed; 1 <sup>e</sup> Ke	Equipm	ent Ade 1it turr	equate to		
~	-			Î	22. Foo Posted	d Handler/ I	no ur	nautł	norized	d pers	ons/ pe	ersonn	nel				~			28. Proper Date M Daily rotation	larking and or froze	dispo n	osition				
					Saf	fe Water, I	Recor		eping beling		Food H	Packa	ge		2					29. Thermometers Thermal test strip	s	accura	ite, and	calibrat	ted; Chei	nical/	
~	-		Τ		23. Hot 122	and Cold	Water		0		uate pr	essure	e, safe			1			1	Need for for	OCI equirement	, Pre	requisi	te for O	peration	1	+
		r	•	1	24. Req	uired recor ion); Pack					ck tags	; para	isite			~	,			30. Food Establis Posted	-	-			-		T
			1			Conforma							and			1			1	Ute 31. Adequate hand	ensils, Equi					elv	
		r	•	]	HACCF	P plan; Var ing method	iance	obta	uined f	or spe	ecialize	ed	, and		2					supplied, used Watch what	at is st	ore	d ins	side	/ hot	pad	
							Cons	sum	er Adv	visory	r				٧					32. Food and Non- designed, construct Watch inte	cted, and us	ed				ly	
_				1	foods (I	ting of Cor Disclosure/ ients by										~	'			33. Warewashing Service sink or cur Set up	Facilities; in	nstall	ed, mai	ntained,	y used/		
0 1	Т	N N	C	_	Core 1	tems (1	Poin	nt) 1	Violat	ions .	Requi	re Co	rrectiv	e Acti	on Noi		Exce N	ed 9 N		ays or Next Inspect	ion , Whic	heve	r <u>C</u> ome	s First			I
U N T		O A		)	24 NT	Preven									U T	N	0	A					ificatio				
V	1			:	animals						·			$\parallel$			~			41.Original contai	ner labeling	g (Bul	к Food	)			
<b>/</b>			_			onal Clear			-		-	Uacco	use	$\parallel$			1			42. Non-Food Cor	•		acilities	5			
W			-		lo se	et up bi	ucke	et						+	۷	N			L	42. Non-Food Cor 43. Adequate vent				ignated	areas use	d	+
W			+	Ň	Nate 38. Ann	ironmental h in co roved thay		er (	(fros	st a	it ba	ick	)	+			,		┡	44. Garbage and R							_
		<u> </u>		- -	Pull					T4	14				-			_	┝	45. Physical facilit				-		. =	+-
			Τ			nsils, equip	oment.	, & 1		prop	erly us		ored,		1	┢	<u> </u>	_	┝	46. Toilet Facilitie				-		ean	╞
1				í	dried, & Confi	thandled	In use	e ute	ensils;	prope	erly use	ed							L	Equipped							
V				4	40. Sing and use	<sup>d</sup> Inve	& sin ert	ngle-	use ar	ticles;	prope	rly sto	ored				~			47. Other Violatio	ns						
							-							1		1	1	I	1	1							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Martha Espino	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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LaQuintaI-40RockwallFS 7820TEMPERATURE OBSERVATIONSItem/LocationTemp FItem/LocationMarket cooler34White cooler33Market freezer-4Yogurt35Yogurt coolerFreezer11Yogurt54-55Residential cooler 240Steam tableButter41	<u>Temp F</u>									
Market cooler34White cooler33Market freezer-4Yogurt35Yogurt coolerFreezer11Yogurt54-55Residential cooler 240	<u>Temp F</u>									
Market freezer-4Yogurt35Yogurt coolerFreezer11Yogurt54-55Residential cooler 240										
Yogurt coolerFreezer11Yogurt54-55Residential cooler 240										
Yogurt     54-55     Residential cooler 2     40										
Steam table Buttor 11										
Steam table Butter 41										
Eggs / sausage 147/40 Freeze 2										
Gravy 183 Upright freezer -5										
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OF NOTED BELOW: All temps F	<b>3SERVED AND</b>									
Meals served by staff										
Very back row appears to be holding a good temp BUT all others willNeed to go as they are 49-55 F										
Milk and yogurt - both										
Need thermo in warmest location.										
Meal run is only 3 hrs										
Store chemicals low in back roomNot next to food on counter										
Sink sanitizer is 200 ppm										
Hot water 122										
Both dispensers come on at same time - ?? Attached to faucet as one???										
	Keep an eye on the pull down residential faucet as this must always self retract above sink									
W Chemical bulk containers have been installed ON counter - this is valuable space and also c	reate a possible									
Cross contamination issue with chemicalStorage - can these be moved to under sink ? W!! New stone counter installed / new sink ? To check plumbing meets code										
Watch use of residential equipment										
No left overs served that were heated etc										
Watch use of residential coolers and equipment										
29 Need quick access to food thermo										
02 Discard milk and yogurt and need to add thermo										
Watch areas under shelving to allow cleaning flooring -										
Moved setting on cooler to colder setting during inspection - to monitor -										
W Any residential equipment used must meet code for Easy to clean etc										
Received by: Print: Title: Person In Ch	arge/ Owner									
(signature) See above	urgo Onito									
(signature) See above Inspected by: (signature) Kelly Kirkpatrick RS Samples: Y N										
Form EH-06 (Revised 09-2015)	# collected									