



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Martha Espino</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>LaQuinta</b>	Physical Address: <b>I-40</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 7820</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Market cooler	34	White cooler	33		
Market freezer	-4	Yogurt	35		
Yogurt cooler		Freezer	11		
Yogurt	54-55	Residential cooler 2	40		
Steam table		Butter	41		
Eggs / sausage	147/40	Freeze	2		
Gravy	183	Upright freezer	-5		

### 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 temps F
	Meals served by staff
02	Very back row appears to be holding a good temp BUT all others will need to go as they are 49-55 F
	Milk and yogurt - both
29	Need thermo in warmest location.
	Meal run is only 3 hrs
18	Store chemicals low in back room Not 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 create a possible cross contamination issue with chemical storage - 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: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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