

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/25/2022	Time in: 8:59	Time out: 10:20	License/Permit # FS 7820	Food handlers 2	Food Managers ?	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	---------------------------	------------------------------------	---------------------------	---------------------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: La Quinta inn & suites	Contact/Owner Name: Jay Soun	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 679 E I-30	Pest control : To provide	Hood Na	Grease trap : Na	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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					
		✓				✓					
3						✓					
	✓										
		✓				✓					
		✓						✓			
		✓									
Approved Source						Preventing Contamination by Hands					
	✓					✓					
	✓										
Protection from Contamination						Highly Susceptible Populations					
3						✓					
		✓									
		✓									
		✓									
Safe Water, Recordkeeping and Food Package Labeling						Chemicals					
	✓							✓			
	✓					✓					
Conformance with Approved Procedures						Water/ Plumbing					
			✓			✓					
	✓					✓					
Consumer Advisory						Permit Requirement, Prerequisite for Operation					
	✓					✓					

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					
W	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						Permit Requirement, Prerequisite for Operation					
	✓					W					
	✓					✓					

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					
	✓							✓			
1						Physical Facilities					
1						W					
1						✓					
		✓				✓					
Proper Use of Utensils						Permit Requirement, Prerequisite for Operation					
	✓					W					
1						✓					
								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jay Soun	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: La Quinta	Physical Address: 691 I 30	City/State: Rockwall	License/Permit # Fs 7820	Page 2 of 2
---	--------------------------------------	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Steam table		New commercial cooler	37/39		
Sausage	140	Dairy	37		
Small cooler		Yogurt	40		
Butter	54	New freezer	-2.6		
Cream cheese	51	White residential			
Yogurt	49	Cream cheese	43/44		
Unit is holding high temps	50				

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
	All items are prepackaged and served by employee with exception of coffee and other items bagels too
	Hot water in kitchen 110
	Using yellow sanitizer for guest area and quats for kitchen
02	Small customer cooler is holding 49-54 product temps ... avoid over stocking / unit is frozen up at this time - all Tcs foods to be discarded
	All yogurt and cream cheese to be discarded today
	Sanitizer in kitchen sink 200 ppm ecolab 146
W	It would be good to have the two large bottles of Sani and soap below the sink where all other chemical are store (would need longer hose)
	Store hand sanitizer away from gloves etc
W	Avoid stocking product against sides and back in new cooler as this deters air flow
02	White residential cooler is holding borderline temps ...turned to colder setting
	WillMonitor and move Tcs if needed
35/09	Eggs dated august 2021 to be discarded / personal eggs / watch storage of personal items
	Restrooms - equipped BUT womens toilet seat is hanging off
	Hot water in restrooms 110 F
New	Need employee health signage at hand sink now
	All items in freezer in plastic bags to be capable of providing ingredients by request
	All eggs , sausage etc are precooked and are reheated in microwave
40	Avoid using card board to line shelving
	Reminder that all chemicals are to be used per label
	Yellow cleaner May not be used in Kitchen or on food contact surfaces unless Leanne indicates that it can
	Quats sanitizer is used for kitchen and food contact
	Test strips and digital thermo on site

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)