| r e q Follo | u w | ir | | | of \$50.00 is after 1st | Ret | tail | Food Esta | Roc | ckv | | | Ins | spe | ecti | ion Report | | First aid F Allergy po Vomit clea Employee Risk Category | olicy/trainir In up | าg |
|----------------|--|--|--------|-------------|--|----------------------------|----------------|-----------------------|----------|---|--|--|---|-----------------|--|---|-----------------------------|--|---------------------------------------|----|
| | Date: Time in: Time out: License/P 07/10/20 9:14 10:15 FS 76 | | | | | | | | | | | | Est. Type Risk Category Page | | Page <u>1</u> of _ | 2 | | | | |
| | Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N | | | | | | | | | 4-I | nves | stiga | tior | 1 | 5-CO/Constru * Number of R | | 6-Other | TOTAL/SCO | RE | |
| | La Quinta Inn and Suites - Breakfast Jay Physical Address: Pest control : | | | | | | | | Ioo | d | | C | *202 | ✓ Number of V | | | 5/95// | Α | | |
| I -20 | | 11 A | uare | :55: | | E | cola | b | | Na | a | | | Na | | se trap : | | No | | _ |
| Marl | | | | | Status: Out = not in comp points in the OUT box for ea | ch numbere | d iten | n Mark | - | appro | opri | iate b | ox fo | or IN | I, NC | O, NA, COS | | rk an 🗸 in appropria | lation W-Wate ate box for R | ch |
| Con | Priority Items (3 Points) violations | | | | | | | | Ī | | | | liance St | | | ive Action not to exceed 3 days | | | | |
| | 0 I N N C U N O A O Time and Temperature for Food Safety (E. domars Education) | | | | d Safety | R | | O U T | I N | | N A | C O S | Employee Health | | | | | | | |
| | | 1. Proper cooling time and temperature | | | | | | | | 12. Management, food employees and conditional enknowledge, responsibilities, and reporting | | | | | employees; | | | | | |
| • | / | | | | 2. Proper Cold Holding temperature(41°F/45°F) See attached | | | | | | (| ~ | | | | 13. Proper use of re eyes, nose, and mo Posters poste | - | | | |
| | 3. Proper Hot Holding temperature(135°F) | | | | | | | | | Preventing Contamination h | | | | | | | | | | |
| | (| / | | | 4. Proper cooking time an | <u>^</u> | | (16505: 0 | | | | | | | | | | | | _ |
| | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | | | | | ŀ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves | | | | | |
| | | / | | | 6. Time as a Public Health | n Control; p | roceo | lures & records | | | | Highly Susceptible Populati | | | | | | | . . | |
| | Approved Source | | | | | | | | | (| 16. Pasteurized foods used; prohibited food no Pasteurized eggs used when required | | | | | | | fered | | |
| • | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco | | | | | | | | Chemical | | | | | | | | | | | |
| • | | | | | 8. Food Received at prope Sysco - check a | - | | | | | | | | ~ | | 17. Food additives; & Vegetables Not current | | and properly stored; vina fruit | Washing Fruits | |
| | | | | | Protection fr | om Conta | nina | tion | | ١ | W | | | | | | | identified, stored an | d used | |
| • | 9. Food Separated & protected, prevented during foo preparation, storage, display, and tasting | | | | | during food | | | | | | | | Water/ Plumbing | | | | | | |
| W. | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature | | | | | | (| ~ | | | | 19. Water from approved source; Plumbing installed; proper backflow device Watch - city approved | | | | | | | | |
| | | ~ | | | 11. Proper disposition of r reconditioned Disca | | | | | | (| ~ | | | | | | water Disposal System | m, proper | |
| | I | N | N | С | Prior | ity Foun | dati | on Items (2 P | oints) | _ | atie | | | uire N | Cor C | rrective Action with | in 10 day | \$ | | R |
| | N | 0 | A | o s | Demonstration of | | - | | Ň | | Ŭ T | Ň | N O | A | o s | | emperatu | re Control/ Identific | ation | Ň |
| • | / | | | | 21. Person in charge prese and perform duties/ Certif 1 | ied Food M | lanag | er (CFM) | | | (| ~ | | | | Maintain Product T | emperatur | | quate to | |
| ŀ | | | | | 22. Food Handler/ no unat 2 | uthorized p | erson | s/ personnel | | | | | ~ | | | 28. Proper Date Ma No opened pro | oduct | - | 1.01 | |
| | Safe Water, Recordkeeping and Food Package Labeling | | | | | | | (| ~ | | | | 29. Thermometers j Thermal test strips Digital - test | | accurate, and calibrat On wall | ed; Chemical/ | | | | |
| L | / | | | | 23. Hot and Cold Water at 111 | | | | | | - | | | | | | - | , Prerequisite for O | - | |
| ŀ | / | | | | 24. Required records avail destruction); Packaged Fo Bagging / Or C | od labeled | rcia | alProduct | | | | ~ | | | | Posted | | mit (Current/ insp s | | |
| • | | | | | Conformance wit 25. Compliance with Vari HACCP plan; Variance of processing methods; manu | ance, Speci stained for | alize speci | d Process, and alized | | F | - | ~ | | | | | | ipment, and Vendin cilities: Accessible a | | |
| | | | | | | mer Adviso | · | | | | 2 | | | | | designed, construct | ed, and us | | | |
| | | | | | 26. Posting of Consumer A foods (Disclosure/Remind Ingredients all comme | ler/Buffet P | late)/ | Allergen Label | | | | | ~ | | | 33. Warewashing F Service sink or cure Attach san | Facilities; i b cleaning | nstalled, maintained, facility provided | used/ | |
| | | | | | Core Items (1 Point) | | | | | _ | | | | | | ays or Next Inspection | | hever Comes First | | |
| | I N | N O | N A | C O S | Prevention of | Food Cont | amin | ation | R | | O U T | I N | N O | N A | C O S | | Food | Identification | | R |
| | / | | | | 34. No Evidence of Insect animals | | , | | | | | | ~ | | | 41.Original contain | er labeling | g (Bulk Food) | | |
| 1 | | | | | 35. Personal Cleanliness/e See | - | - | | | | - | - | | | | 40 No. 7 10 | • | ical Facilities | | |
| | | | | | 36. Wiping Cloths; proper Store IN sanitize 37. Environmental contan | | stor | eu | | \ | W | $ \downarrow$ | | | | 42. Non-Food Cont | | es clean lighting; designated a | arage used | |
| $\mid \mid$ | | | | | 37. Environmental contan 38. Approved thawing me | | | | + | ┝ | - | / | | | | * | | erly disposed; faciliti | | - |
| \vdash | | | | _ | | | | | | ┝ | | ~ | | | | Watch | 1 1 | d, maintained, and cl | | - |
| | | | | | 39. Utensils, equipment, & | | operl | | | | 1 | | _ | | | 5 | | constructed, supplied | | + |
| 1 | | | | | dried, & handled/ In use u See 40. Single-service & singl | | | | + | _ | | ~ | | | | 47. Other Violation | 15 | | | - |
| ŀ | | | | | and used Watch | | | | | | | | V | | | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Jay Soun | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by: (signature) Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

-

| Establish | nent Name: Jinta | Physical A | ddress: | City/State: Rockwa | | License/Permit # Page 2 of 2. FS 7920 | | | | | |
|---|---|--|---------------------------|-----------------------|---------------|--|------------|---------------|--|--|--|
| Item/Loc | ation | TEMPERATURE OBSERVA Temp F Item/Location | | TIONS Temp F | Item/Location | | | Temp F | | | |
| | cooler in prep | | | | Item/Locat | 1011 | | <u>remp r</u> | | | |
| | | | Market cooler | 34 | | | | | | | |
| Cr | eamCheese | 36 | Market freezer | 10 | | | | | | | |
| | Freezer | 7 | | | | | | | | | |
| E | Back cooler | | | | | | | | | | |
| | Butter | 39 | | | | | | | | | |
| | Freezerc | -9 | | | | | | | | | |
| Up | oright freezer | -3 | | | | | | | | | |
| | | | | | | | | | | | |
| | | OB | SERVATIONS AND CORRECT | IVE ACTION | NS | | | 1 | | | |
| Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: | | | | | | | | | | | |
| | Not serving hot foods at this time | | | | | | | | | | |
| | Handing out bags | | | | | | | | | | |
| | Included : biscuit / water/ granola bar/ yogurt etc when they arrive in dining room they are handed bag for breakfast | | | | | | | | | | |
| | And take it back to room to eat. Tables not set up to use / yogurt is kept in fridge until served | | | | | | | | | | |
| | Coffee is still self service | | | | | | | | | | |
| | No hot foods no buffet open at this time | | | | | | | | | | |
| | Hot water - 110 | | | | | | | | | | |
| | Commercial coolers to replace residential when time comes | | | | | | | | | | |
| !! | Sink sanitizer - Na - Will need set up for surfaces and parts to coffee pot etc | | | | | | | | | | |
| | Also using a peroxide | • | | | | | | | | | |
| | Advised to use all acc | - | | | | | | | | | |
| | Peroxide product is no | | | | | | | | | | |
| | Make repairs to cabin | | | | | | | | | | |
| 32/39 | | | | | | | | | | | |
| | Reminder that shelving | • | | | | | | | | | |
| | Seal any and all exposed wood trim etc Sanitizer not hooked up at this time - hand mixing? Using ecolab 146 | | | | | | | | | | |
| | | • | Tcs and yogurt is added b | | | | | | | | |
| 35 | | | from customers food stora | | | | | | | | |
| | Keep an eye on back | | | | | | | | | | |
| | Replace utensils where needed etc | | | | | | | | | | |
| | | | | | | | | | | | |
| | AllCustomers areas are disinfected hourly - with peroxide product - use per label | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| D • • | | | | | 1 | | 10 | | | | |
| Received (signature) | See abov | /e | Print: | | | Title: Person In Charg | ge/ Owner | | | | |
| Inspected (signature) | See abov ^{Thy:} Kelly Kirkpo | 4 | Print: | | | | | | | | |
| | | utrick | /KS | | | Samples: Y N | # collecte | ed | | | |
| Form EH-06 | 6 (Revised 09-2015) | | | | | | | | | | |