

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/10/20	Time in: 9:14	Time out: 10:15	License/Permit # FS 7820	Est. Type Breakfast	Risk Category Low	Page <u>1</u> of <u>2</u>
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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	<input checked="" type="checkbox"/>	TOTAL/SCORE
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Establishment Name: La Quinta Inn and Suites - Breakfast	Contact/Owner Name: Jay	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: I-20	Pest control : Ecolab	Hood Na	Grease trap : Na	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓								✓		
						W					
	✓					Water/ Plumbing					
W	✓					✓					
		✓				✓					

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					
	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓							✓			

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					
	✓					W					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: La Quinta	Physical Address: I -30	City/State: Rockwall	License/Permit # FS 7920	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
White cooler in prep		Market cooler	34		
CreamCheese	36	Market freezer	10		
Freezer	7				
Back cooler					
Butter	39				
Freezerc	-9				
Upright freezer	-3				

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:
	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 product
	Advised to use all according to label
	Peroxide product is not intended for food contact
32/45	Make repairs to cabinets where needed
32/39	Seal drawer interiors where clean utensils are stored
	Reminder that shelving should be 6 inches from floor
	Seal any and all exposed wood trim etc
	Sanitizer not hooked up at this time - hand mixing? Using ecolab 146
	Bags are pre made with all non Tcs and yogurt is added before handing out
35	Move personal meals etc away from customers food storage in cooler
	Keep an eye on back room and extra storage
	Replace utensils where needed etc
	AllCustomers areas are disinfected hourly - with peroxide product - use per label

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

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