Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	
1/19/24	8:30	9:25	FS-7820	1	2	Page 1 of 2

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:		TOTAL/SCORE
Laquinta Inn	Jay Soun	✗ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	0/100/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
689 IH30 Rockwall, Tx	Ecolab 12/27/23	N/a	N/a	

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 '✓' a checkmark 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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records Milk for cereal	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US foods	
	✓				8. Food Received at proper temperature Checking	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 2	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels	
					Conformance with Approved Procedures	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No left overs	
	✓				28. Proper Date Marking and disposition Great date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Setup and equipped	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
	✓				47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Moises Moreno	**Print:** Moises Moreno	**Title: Person In Charge/ Owner**
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
LaQuinta Inn	689 IH-30	Rockwall, Tx	FS-7820	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler	32	Eggs	34	Market Freezer	6
Butter/crm chz	38/39	Yogurt	34	Market cooler	41
Gravy	186	Residential combo			
Egg	140	Freezer htt	12		
Sausage	143	Refrigerator	38		
2Door refrigerator	34	Eggs	38		
Milk	34	2Door freezer	10		
Sausage htt	18	All items htt			

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 temperatures are taken in F
	Restrooms equipped temp greater than 101 in both rooms
	Hand sink equipped greater than 110
	3comp sink setup, 115, quat sani 200ppm, strips current
	Breakfast served daily 6-9am / 7-10 weekends
	Using tphc for milk at cereal bar, discarded when breakfast is closed within 3 hrs
	Red sani bucket setup, filled at 3 comp sink 200ppm
	Food is precooked and rethermalized onsite and held at 135 or greater
	Buffet sign posted requiring the use of new plate each visit
	Chemicals stored low under sink
	All hot food is dicarded, no left overs
	Disposable knife and fork moved to dry storage for better protection vs storing under microwave
	Using digital thermo, gloves for Rte foods
	Pancake batter is discarded daily, start with new bag every morning
	Washing utensils as needed and at closed daily, well within the 4 hour range per code
	Kitchen looks great, clean, organized, good rotation for food dates
	Market items are manufactured with labels on back of package, all within date as well

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:** Richard Hill	Samples: Y N # collected

Form EH-06 (Revised 09-2015)