Followup Fee of																
\$50.00 after       Retail Food Establishment Inspection Report       Image: Constraint of the second																
First Followup City of Bockwall																
Date:         Time in:         Time out:         License/Per           7/30/24         8:55         9:40         FS-76											CPFM	Food handlers <b>2</b>	Page $\underline{1}$ of	2		
				tion: 1-Routine	2-Follow Up	3-Compla		_	nvestig	gatio	n	5-CO/Constr	ruction	6-Other	TOTAL/SCO	ORE
Establishment Name: Contact/Owner N Laquinta Inn Jay Soun						Name:			-		×Number of ✓ Number of	<sup>°</sup> Repeat Viola <sup>°</sup> Violations C	ntions: OS:			
Phys	Physical Address:     Pest control :       689 IH30 Rockwall, Tx     Ecolab by monthly							Hood	1			e trap :/ waste oil		Follow-up: Yes	0/100/	/A
	Co	mplia	ance \$	Status: Out = not in co	IN = in compliance	0000	$\mathbf{O} = \text{not}$	N/a observe	d N	N/		oplicable COS =			olation W= Wat	tch
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 '\$\science\$' a checkmark in appropriate box for IN, NO, NA, COS       Mark an \$\science\$' mappropriate box for R         Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Com	N	N	С		• •	*	R	Con	npliano I N	ce Sta	atus C	[				R
U N T	1 0	A	$ \begin{array}{c c} A & O \\ S \end{array} & (F = degrees Fahrenheit) \end{array} $				U T	N O	A	O S	Employee Health 12. Management, food employees and conditional employees;					
	V	1. Proper cooling time and temperature No Leftovers								knowledge, responsibilities, and reporting						
v	/			2. Proper Cold Holding temperature(41°F/ 45°F) See								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
-	3. Proper Hot Holding temperature(135°F)							<u> </u>	-	Preventing Contamination by Hands						
	4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used properly						
	V	•		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves				
v	/			6. Time as a Public He Milk for cereal	alth Control; procedure	s & records		<b>I</b>		<u> </u>		Highly Susceptible Populations				
				Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A				
·	~			7. Food and ice obtained good condition, safe, a destruction US food						Chemicals						
v	-			8. Food Received at pr Checking	oper temperature							17. Food additive & Vegetables Water	es; approved a	and properly stored;	Washing Fruits	
				Protection from Contamination								18. Toxic substances properly identified, stored and used				
v				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							_	Water/ Plumbing				
V				10. Food contact surface Sanitized at <u>200</u>	ces and Returnables ; Cl ppm/temperature	eaned and						19. Water from a backflow device City appro		ce; Plumbing instal	led; proper	
v	-			11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>							Γ	20. Approved Sewage/Wastewater Disposal System, proper disposal				
		N	C	Pr	iority Foundation	Items (2 Po	oints) v		ns Re	<u> </u>		rrective Action wit	thin 10 days	3		R
U T	i C	A	A     O     Demonstration of Knowledge/ Personnel     U     N     O     A     O     Food Temperature Control/       S     S     S     S     S     S     S     S			e Control/ Identifi	cation									
r				1	rtified Food Manager (	CFM)						Maintain Product	Temperature	ed; Equipment Ade <sup>e</sup> No leftovers	equate to	
				22. Food Handler/ no u 3 Safe Water, Reco							abels rs provided, a	disposition	ted; Chemical/			
				Labeling           23. Hot and Cold Water available; adequate pressure, safe				Thermal test strips Digital thermo and strips current Permit Requirement, Prerequisite for Operation								
				115, Good pres	SSURE vailable (shellstock tags					1	Г			, Prerequisite for C	-	
•			destruction); Packaged Food labeled Commercial labels				•				Posted and current Utensils, Equipment, and Vending					
		Τ		25. Compliance with V HACCP plan; Variance		ocess, and								cilities: Accessible a		
				processing methods; m								Equipped				
				Con	sumer Advisory							32. Food and Nor designed, constru		ct surfaces cleanabled	e, properly	
v	-				er Advisories; raw or un inder/Buffet Plate)/ All equest							33. Warewashing Service sink or cu Setup and	urb cleaning	nstalled, maintained, facility provided D <b>EC</b>	, used/	
0 1	N	N	C	Core Items (1 Poin	nt) Violations Requi	re Corrective	e Action		o Exce							R
U N T					of Food Contamination				N O			41 0		dentification		
				34. No Evidence of Ins animals 35. Personal Cleanlines	sect contamination, rode		+					41.Original conta	-			
		-	-	36. Wiping Cloths; pro	perly used and stored		+				_	42. Non-Food Co		cal Facilities		
		+	┢	37. Environmental con	ay bittle		+				$\vdash$			lighting; designated	areas used	
	-	+	+	38. Approved thawing Refrigerator	method		+					44. Garbage and	Refuse prope	erly disposed; facilit	ies maintained	
					er Use of Utensils							45. Physical facil	ities installed	l, maintained, and c	lean	
				39. Utensils, equipmen dried, & handled/ In u								46. Toilet Faciliti Stocked a		constructed, supplie	d, and clean	
				40. Single-service & si and used	ngle-use articles; prope	rly stored	$\uparrow$					47. Other Violatio	ons			
												IN/A				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Jay Soun	Print: Jay Soun	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: LaQuinta Inn	Physical A 689 IF	I-30	City/State: Rockwall, Tx		License/Permit # FS-7820	Page <u>2</u> of <u>2</u>						
Item/Location	Temp	TEMPERATURE OBSERVAT Item/Location	IONS Temp	Item/Locat	em/Lacation							
Cooler	Temp	Eggs	34		rket Freeze	r 11						
Butter/crm chz	38/39	Yogurt	34	Market coole		35						
Eggs	186	Residential combo										
Sausage	140	Freezer htt	12									
	143	Refrigerator	38									
2Door refrigerator		Eggs	38									
Milk	34	2Door freezer	10									
Sausage htt	18	All items htt										
	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item 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 both rooms											
	Hand sink equipped greater than 110											
	3comp sink setup, 115, quat sani 200ppm, strips currentBreakfast served daily 6-9am / 7-10 weekends, only 3 hours daily											
	Using tphc for milk at cereal bar, discarded when breakfast is closed within 3 hrs											
<b>U</b> 1	Red sani bucket not setup, using spray bottle today											
	Food is precooked and rethermalized onsite per manufacturer's directions and held at 135 or greater											
Buffet sign posted req	Buffet sign posted requiring the use of new plate each visit											
Chemicals stored low	Chemicals stored low under sink											
	All hot food is dicarded, no leftovers											
, , ,	Dry storage looks great, well organized											
	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											
	Invarket terns are manufactured with labels of back of package, all within date as well											
Received by:		Print:			Title: Person In Charge/ (	)wner						
(signature) See abov	/e	See abo	ove		The result in Charge (	, ., IICI						
(signature)	SI	C Richard	Hill		Samples: Y N #	collected						
Form EH-06 (Revised 09-2015)												