Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 7/30/24		1	Time in: Time out: License/Pe 7:00 8:00 FS-93											CPFM Food handlers 4		Page 1 of _	2		
Purpose of Inspec										4-Investigation 5-CO/Construc					truction	6-Other	TOTAL/SCO	RE	
Establishment Name: Contact/Owner N													XNumber o	of Reneat Viol	ations: 1				
		_			e buffet/kitchen		TelM			11						of Violations (4/96/	Д
	ysic)1 La				l Rockwall, TX	Ec	est contro colab 7/20)24		Ho N/a					e trap :/ waste oil e 1/22/24 1000g	I	Follow-up: Yes No	170077	•
					Status: Out = not in co	ompliance IN = ir	n complian	ice N		ot obse					plicable COS	= corrected on	site R = repeat vio	olation W= Wate	ch
Ma	ırk tı	ne ap	prop	oriate	points in the OUT box for Prio										ox for IN, NO, NA, ive Action not to		ark an 💢 in appropriat uvs	e box for K	
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1					Proper cooling time a					1				0			yees and conditional	employees;	
		V			No leftovers										knowledge, resp	oonsibilities, a	and reporting		
	/				2. Proper Cold Holding See	temperature(41	1°F/ 45°F)			/				13. Proper use o eyes, nose, and		and exclusion; No dis	charge from	
					3. Proper Hot Holding to	tomporotura/124	5°E\												
	/				See												ntamination by Han		
		~			4. Proper cooking time	and temperature	re				~				14. Hands clear	ned and prope	erly washed/ Gloves u	ised properly	
		/			5. Proper reheating prod Hours)	cedure for hot h	nolding (1	65°F in 2			/						h ready to eat foods o lowed (APPROVED		
					6. Time as a Public Hea	alth Cantuals and		Q							Gloves	F F 7			
	'				o. Time as a rubiic flea	mui Control, pre	ocedures	& records									ceptible Populations		
					Approved Source						~				16. Pasteurized in Pasteurized eggs		rohibited food not off required	fered	
					7. Food and ice obtaine	ed from approve	ed source:	Food in											
	/				good condition, safe, ar	nd unadulterated										C	Chemicals		
					destruction US Foo										17 F 1 . 1476		1	Western Forte	
	~				8. Food Received at pro Checking	sper temperature	.е				/				& Vegetables	-	and properly stored;	washing Fluits	
					<u> </u>	n from Contam	nination				•						y identified, stored an	ıd used	
				Г	9. Food Separated & pr			g food							Stored low				
	~				preparation, storage, dis	splay, and tastin	ng									Wate	er/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_			aned and			/				19. Water from a backflow device City appr	e î	rce; Plumbing install	ed; proper	
		/			11. Proper disposition of reconditioned N/A	of returned, prev	viously se	rved or			/	,			20. Approved Se disposal	ewage/Waste	water Disposal System	m, proper	
		-																	
						ority Found	ation It	ems (2 Po	oints)) viola	tions	Req	uire	Cor	rective Action w	ithin 10 day	?S		
O U	I N	N O	N A	CO					oints)	Ū	I	Req N O	uire N A	C O			re Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Cameron Jones	Print: Cameron Jones	Title: Person In Charge/ Owner ASST GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Springhill Suites		Physical Address: 2601 Lakefront Trail		City/State: Rockwal	l Tx	License/Permit # FS-9379	Page <u>2</u> of <u>2</u>		
<u> </u>	g 	1 = 00.	TEMPERATURE OBSERVA						
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loc	ation	Temp		
Freeze	er htt	11	Hot holding						
Refrigerator 1			Bacon	141					
	Butter	38	Eggs	158					
Shredded Chz		39	Muffins	137					
Re	efrigerator 2		Milk on ice	33					
	Milk	37							
	Yogurt	38							
Item	AN INSPECTION OF VOLUE ES		SSERVATIONS AND CORRECT ENT HAS BEEN MADE, YOUR ATTEN			THE CONDITIONS ORS	ERVED AND		
Number	NOTED BELOW: all temperature								
	Restrooms equipped temps greater than 101 in both rooms								
	Hand sinks equipped temps greater than 108 throughout kitchen								
	3 comp sink set up, 141, using quat sani 200ppm								
33	Dishwasher not confirmed, may continue to use but will need to dip equipment in sani comp, air dry								
	Buffet sign in place requesting clean plate for each visit								
	Red sani bucket filled at 3 comp sink 200ppm, towel stored in solution								
	Veggie wash strips current, tested within range								
	Pexiode Cleaner and disinfectant only used on dining tables not in kitchen according to attendant on duty								
	Only serving waffles on Friday and Saturday, mix discarded daily								
	Using disposable cutlery and plates for buffet								
	Using tphc for all foods, no cooling for overnight storage Buffet served 6:30-9:30 daily roughly 3 hours daily								
			and Saturday, mix is disca	rded daily					
	• •		es frozen, reheated and h		135 or h	nigher for up to 4	houre		
	Good use of labels an			ot neiu at	100 01 1	ilgrier for up to 4	Tiouis		
	<u> </u>	· ·	er mop sink to drip dry						
	Ingredients upon requ								
	Using veggie wash for								
	Storeroom looks great, well organized								
32	Time to sand or replace red cutting board								
Received (signature)		/e	See ab	ove		Title: Person In Charg	ge/ Owner		
Inspected (signature)	l lý:		Print:						
(signature)	III - III		7 Richard	a		Ì			