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: 1/30/24			Time in: 8:45	Time out: License/P FS-9								CPFM 1	Food handlers 3	Page 1 of			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						4-	Inves	stiga	tion		5-CO/Construction Number of Repeat Viol	6-Other	TOTAL/SCO)RE			
Spring Hill Suite buffet/kitchen Physical Address: Pest control:					rvanic.	Hood Grease			Gr	-200	Number of Violations of trap://waste oil	of Violations COS:		Ά			
2601 Lakefront Trail Rockwall, TX Ecolab 1/18/24					NO.	N/a Ti			Trin	nble	1/22/24 1000g	No 🗌					
Ma					points in the OUT box for	each numbered ite	m Marl		eckma	ark in	appro	opriat	te bo		site \mathbf{R} = repeat vio	lation W= Wa e box for R	tch
0	Priority Items (3 Points) violations The priority Items (3 Points)				R Requi	Co	ompli I	ance N	Stat	us C				R			
U T	s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T		0		o s	Employee Health 12. Management, food employees and conditional employees;						
		'			No leftovers					~				knowledge, responsibilities,	and reporting		
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See					~				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from	
	/				3. Proper Hot Holding temperature(135°F) See									Preventing Co	ntamination by Han	ıds	
		/			4. Proper cooking time					/				14. Hands cleaned and propo			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~				15. No bare hand contact wit alternate method properly fol Gloves			
	/	6. Time as a Public Health Control; procedures & records										ceptible Populations					
	Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith									Chemicals			
	/				8. Food Received at proper temperature Checking					/				17. Food additives; approved & Vegetables Veggie wash	and properly stored;	Washing Fruits	
					Protection from Contamination				3					18. Toxic substances properl Stored low	y identified, stored an	d used	
	'				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and										er/ Plumbing	od: proper	
	~				Sanitized at 200		s , Cleaned and			~				backflow device City approved			
	11. Proper disposition of returned, previously served or reconditioned N/A						/				20. Approved Sewage/Waste disposal	water Disposal System	m, proper				
0	I	N	N	С	Pri	ority Foundat	ion Items (2 F	Points) v	riolat O		Requ	uire N	Cor	rective Action within 10 day	?S		R
U T	N	O	A	o s		of Knowledge/ I			U T	N	0		o s	Food Temperatu	re Control/ Identific	ation	K
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1			,			(/		27. Proper cooling method us Maintain Product Temperatu	sed; Equipment Adec re No leftovers	quate to	
	22. Food Handler/ no unauthorized persons/ personnel 3					/				28. Proper Date Marking and Good dates and labe	ls Î						
Safe Water, Recordkeeping and Fo Labeling				ood Package							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current						
	~	23. Hot and Cold Water available; adequate pressure, safe 130, good pressure									Permit Requirement, Prerequisite for Operation						
	/	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial									· -						
			Food labeled	c tags, parasite			/				30. Food Establishment Per Posted and curre	rmit/Inspection Curr					
					Conformance v	vith Approved P	rocedures							Posted and curre	rmit/Inspection Curr ent ipment, and Vendin	ent/ insp posted	
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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)

	ment Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
Springhill Suites		2601 Lakefront Trail		Rockwal	l Tx	FS-9379				
Item/Loc	4t	Т	TEMPERATURE OBSERVAT		Item/Loca	- 4 ¹	T			
Freeze		10	Hot holding	Temp	Item/Loca	auon	Temp			
Refrigerator 1 Butter Shredded Chz			Sausage/Potato	158						
		40	40 Eggs							
		40	Milk on ice	33						
Re	efrigerator 2									
	Milk	39								
Itarr	T		SERVATIONS AND CORRECTIV							
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 t	emps gre	eater than 101 in both room	S						
	1 1 1		eater than 110 throughout k							
			quat sani 150-200ppm							
	•	<u>_</u>	• • • • • • • • • • • • • • • • • • • •							
42	Dishwasher confirmed 50-100ppm Oven needs to be cleaned on inside									
	Sani green bucket filled at 3 comp sink 150-200ppm									
18			• • • • • • • • • • • • • • • • • • • •	disinfectan	t for table	e tops and counter	tops in kitchen.			
	According to employee Using peroxide multi surface cleaner and disinfectant for table tops and countertops in kitchen Pexiode Cleaner and disinfectant should not be used on food contact surfaces									
26	Need buffet sign posted requesting use clean plate for each visit									
	Using disposable cutlery and plates for buffet									
	Using tphc for hot and cold foods, all discarded at close daily.									
	Buffet served 6:30-9:3									
			and Saturday, mix is discard	ded daily						
	All food is precooked	and arriv	es frozen, reheated and ho	held at	135 or h	igher for up to 4	hours			
	Good use of labels and									
	Always best practice hanging mop over mop sink to drip dry									
	Veggie wash test strip	within ra	ange, strips current							
	Ingredients upon requ									
	Storeroom looks great, well organized									
Received (signature)		/e	See abo)VE		Title: Person In Charg	ge/ Owner			
Inspected			Print:							
(signature)		ST	Richard	Hill		Samples: Y N	# collected			