\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

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

Da		1/	20	22	Time in: 8:08	Time out: 10:17		License/Po							Food handlers 7	Food managers	Page <u>1</u> of <u>2</u>	
07/21/2022 8:08 10:17 FS 93 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					4-Investigation				n	5-CO/Construction	6-Other	TOTAL/SCORE						
Establishment Name: Contact/Owner N Springhill Suites breakfast and kitchen Kirkland					Name:						★ Number of Repeat Violation ✓ Number of Violations COS:							
Physical Address: Pest control: 2601 lakefront trail Ecolab 06/16/2022												100 4/96/A						
	(Com	plia	ice S	tatus: Out = not in con	npliance IN = in	compliance		$\mathbf{O} = \mathbf{not}$		Na Trimble $04/21/22$ 1000 gals No observed NA = not applicable COS = corrected on site						olation W-Watch	
Ma	rk tl	ne ap	prop	riate	points in the OUT box for	each numbered it	tem	Mark •				ox fo	r IN	, NO	NA, COS Mark ar ive Action not to exceed 3 days			
Compliance Status O I I N N C Time and Temperature for Food Sefety							R	Compliance					R R					
U T	N	o	A	o s	(F = degrees Fahrenheit)				K	U T	N	0			Employee Health			
		/			1. Proper cooling time and temperature						12. Management, food employees and conditional em knowledge, responsibilities, and reporting					employees;		
	_				2. Proper Cold Holding	temperature(41	°F/ 45°F)		H						13. Proper use of restriction and e	exclusion; No disc	charge from	
					See	(125)	017)			W					eyes, nose, and mouth Poster to place at hand	sinks now		
	/				3. Proper Hot Holding to See				Ш						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
	/				4. Proper cooking time a Precooked / rethermalize 5. Proper reheating proc			5°E in 2	Ш		/							
	/				Hours) 177	edure for not ne	olding (10	5 I III 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves			
	/				6. Time as a Public Heal Buffet time / cold Tcs foo	Ith Control; prods not on ice	cedures &	& records						l	Highly Suscepti	ible Populations		
		Approved Source						/				16. Pasteurized foods used; prohib Pasteurized eggs used when requi		fered				
	_				7. Food and ice obtained		l source; l	Food in							Precooked			
	•				good condition, safe, and destruction BEK		_								Chem			
	/				8. Food Received at proj	per temperature	•				/				17. Food additives; approved and & Vegetables	properly stored;	Washing Fruits	
			Protection from Contamination						/				Veggie wash 18. Toxic substances properly ide Watch storage	entified, stored an	d used			
	~			Food Separated & protected, prevented during food preparation, storage, display, and tasting					1	1			Water/ P	Plumbing				
	/				10. Food contact surface Sanitized at 150 p			ned and			~				19. Water from approved source; backflow device	Plumbing installe	ed; proper	
		. /			11. Proper disposition of reconditioned	f returned, previ	iously ser	ved or			. /				City approved 20. Approved Sewage/Wastewate disposal	er Disposal System	m, proper	
Ш						witer Founda	tion Ito	ma (2 Da	nta) .		4	D	•	C				
O U	I N	N O	N A	C O	Priority Foundation Items (2 Pe				R	O U T	I	N O	N A	C	Food Temperature C	Control/ Identific	ation	
Т	/			S	21. Person in charge pre and perform duties/ Cert					1	/			S	27. Proper cooling method used; Maintain Product Temperature D	Equipment Ade	quate to	
	/	1 22. Food Handler/ no unauthorized persons/ personnel					~				28. Proper Date Marking and disp							
		Safe Water, Recordkeeping and Food Package Labeling					·				Good 29. Thermometers provided, accu Thermal test strips Digital and thermos	irate, and calibrate	ed; Chemical/					
	/				23. Hot and Cold Water See	available; adeq	uate press	sure, safe							Permit Requirement, Pro	erequisite for O	peration	
	/				24. Required records avadestruction); Packaged I		ck tags; p	arasite			/				30. Food Establishment Permit Posted	(Current/ insp s	ign posted)	
					Conformance w	vith Approved	Procedur	es							Utensils, Equipme	ent, and Vendin	g	
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spe	ecialized	ess, and			~				31. Adequate handwashing facilit supplied, used Equipped	ies: Accessible a	nd properly	
					Cons	umer Advisory	y			2					32. Food and Non-food Contact so designed, constructed, and used Shelving rustv	urfaces cleanable	e, properly	
	~				26. Posting of Consume foods (Disclosure/Remin Ingredients by reque	nder/Buffet Plat	te)/ Allerg	gen Label			~				33. Warewashing Facilities; instal Service sink or curb cleaning facil Confirmed both		used/	
0	I	N	N	С	Core Items (1 Poin	t) Violations	Require	Corrective	Action	n Not	_	Excee	ed 90 N	0 Da	ys or Next Inspection , Whicheve	er Comes First	R	
U T	N	0	A	o s		of Food Contan		()		U T	N	0	A	o s	Food Iden		н	
	/				34. No Evidence of Inse animals							'			41.Original container labeling (Bu	ulk Food)		
	/				35. Personal Cleanliness	Ç.		cco use	Ш						Physical I			
	/				36. Wiping Cloths; prop		tored			1					42. Non-Food Contact surfaces cle See			
W					37. Environmental conta Watch floor sto	orage					~				43. Adequate ventilation and light			
		/			38. Approved thawing n Cooking / cooler	netnod					~				44. Garbage and Refuse properly			
					Proper 39. Utensils, equipment,	r Use of Utensi		stored		1					45. Physical facilities installed, mSee46. Toilet Facilities; properly con:			
	/				dried, & handled/ In use Watch			sioieu,			~				Equipped	заистей, ѕиррпес	a, and cican	
	~				40. Single-service & sin and used	gle-use articles;	; properly	stored				~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Karen Coughlin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish: Sprin	ment Name:	Physical A		ity/State: Rockwall	License/Permit # FS 9378	Page <u>2</u> of <u>2</u>							
Оргиг	<u> </u>	2001	TEMPERATURE OBSERVAT		100070								
Item/Loc	cation	Temp F	Item/Location	Temp F Ite	em/Location	Temp							
Milk in	n breakfast bar		Refrig 2	40.8									
	Milk	38	Milk	41									
	Buffet		Fridge 1	41									
Cod	oked sausage	170	Lime for reference	41									
	Eggs	165	Butter	41									
			Freezer	12									
		OH	SERVATIONS AND CORRECTIV	E ACTIONS									
Item Number			ENT HAS BEEN MADE. YOUR ATTENTI		D TO THE CONDITIONS OBSE	RVED AND							
Number	NOTED BELOW:												
	Hot water 124 F	in -	vantainara with lida and tana	a usad ta di									
	†		containers with lids and tong		•	uo duuina moo							
	Cream cheese etc is tphc and is discarded daily after breakfast also creamers only available in pitchers during mea												
	<u> </u>		d by guest with hot water										
	All plateware is plastic or styro / replacing plate sign												
	Kitchen:	2											
	Sanitizer in bucket 15												
	Veggie wash tested to												
45	Dish-machine tested 1000 ppm chlorine - test strips on site												
40	To clean drains and pipes where needed and areas under equipment												
	Drains approved by plumbing inspector												
32	Watch stocking coolers with boxes that Impede air flow Shelving in cooler is beginning peel and rust to address												
42			•										
42	For now to clean top and under near hall shelving Refrigeration has been used beauty this marring and will manitor tomps, add therms near deers												
W	Refrigeration has been used heavily this morning and will monitor temps - add thermo near doors Watch floor storage in mop room -will move boxes of coffee onto plastic crates												
	Water floor storage in	ттор тоо	III -WIII IIIOVE DOXES OI COIIEE	orito piasti	c crates								
Received	d by: Print: Title: Person In Charge/ Owner												
(signature)	See abov	e			rac. reison in charge	o with							
Inspected (signature)		.+/ _1.	Print:										
	Kelly Kirkþa	urick	/KS		Samples: Y N	# collected							