Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 07/14/2020		20	Time in:	Time out: 10:29			se/Permit # <b>9379</b>						Est. Type Risk Category Limited Low Page 1 of 2	<u>!</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp										n [		TOTAL/SCORE						
Establishment Name: Contact/Owner N Springhill suites bar - market Marriott						lame:	me:					* Number of Repeat Violations: ✓ Number of Violations COS:	_					
Physical Address: Pest control : Lakefront Ecolab								Ho Na	Hood Grease trap : Trimble					0/100/A				
	Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch											ı						
Ma	rk tl	ne ap	prop	riate	points in the OUT box for <b>Prio</b>										NA, COS Mark an In appropriate box for R ive Action not to exceed 3 days			
Compliance Status  O I N N C Time and Temperature for Food Safety U N O A O							R							R				
T	N O A O							U N O A O Employee Health  12. Management, food employees and conditional employees										
		<b>'</b>			1. Froper cooling time and temperature						<b>'</b>				knowledge, responsibilities, and reporting			
	/				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
		/			3. Proper Hot Holding temperature(135°F)										Policy  Preventing Contamination by Hands			
		<b>/</b>			4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly			
		/			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, )			
		•			6. Time as a Public Hea	alth Control; proce	dures & re	ecords		Gloves								
															Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered			
						proved Source	Г.	4			•				Pasteurized eggs used when required Precooked			
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals			
	/				8. Food Received at pro	oper temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection	ı from Contamina	ıtion				·				Water 18. Toxic substances properly identified, stored and used			
	/				Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Discussed sanitizer  Water/ Plumbing							
							s; Cleaned	l and							19. Water from approved source; Plumbing installed; proper			
	/	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Kitchen  11. Proper disposition of returned, previously served or				en			~				backflow device Watch  20. Approved Sewage/Wastewater Disposal System, proper					
		~			reconditioned	or returned, previou	isiy served	1 Or			~			disposal				
0	I	N	N	С	Pri	ority Foundati	on Items	s (2 Poi	nts)	violai O		Req	uire N	Cor	rective Action within 10 days	R		
U T	N	0	A	o s	Demonstration 21. Person in charge pro	of Knowledge/ P		ladga		U T	N	О	A	o s	Food Temperature Control/ Identification			
	/				and perform duties/ Cer						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	22. Food Handler/ no unauthorized persons/ personnel							/			28. Proper Date Marking and disposition							
	Safe Water, Recordkeeping and Food Package Labeling				ge			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital						
	/			23. Hot and Cold Water available; adequate pressure, safe				Permit Requirement, Prerequisite for Operation					Permit Requirement, Prerequisite for Operation					
	/				24. Required records av destruction); Packaged		tags; para	site			~				30. Food Establishment Permit (Current/ insp sign posted) Posted			
					Conformance v 25. Compliance with V	with Approved Pr		and						Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance processing methods; ma	obtained for speci	ialized	, and			~				supplied, used			
	Consumer Advisory							~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch						
	/				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Buffet Plate). est	/ Allergen	Label		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine 184					Service sink or curb cleaning facility provided Dishmachine 184			
0	I	N	N	C				rrective .	Action	0	I	N	N	С	ys or Next Inspection , Whichever Comes First	R		
U T	N	0	A	o s	34. No Evidence of Inse	of Food Contamin ect contamination,		ner		T T		0	A	o s	Food Identification 41.Original container labeling (Bulk Food)			
					animals No fruit flies 35. Personal Cleanlines										Physical Facilities			
	/				36. Wiping Cloths: prot	perly used and stor					1				42. Non-Food Contact surfaces clean			
	-	/			To store in san 37. Environmental cont					$\vdash$	~				Watch 43. Adequate ventilation and lighting; designated areas used			
		· /			38. Approved thawing i	method				-	<b>'</b>				44. Garbage and Refuse properly disposed; facilities maintained			
Proper Use of Utensils						~				45. Physical facilities installed, maintained, and clean Watch								
W					39. Utensils, equipment dried, & handled/ In us Watch storage	t, & linens; properly	ly used, sto y used	ored,			~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
	/				40. Single-service & sir	ngle-use articles; p	roperly sto	ored				/			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)

	ment Name: ghill suites bar	Physical A	Address: ront	City/State: Rockwall	License/Permit # FS 9379	Page 2 of 2							
•			TEMPERATURE (	OBSERVATIONS		, 							
Item/Loc		Temp F	Item/Location	Temp F Iten	n/Location	<u>Temp</u>							
Bev co	ooler market	37											
	Freezer	-11											
E	Bar coolers	30's											
_													
		OI	DEEDWATIONE AND C	ORRECTIVE ACTIONS									
Item				UR ATTENTION IS DIRECTED	TO THE CONDITIONS OBSI	ERVED AND							
Number	NOTED BELOW:												
	Currently not using straws until requested												
	Hot water at hand sink	(											
	Hand sink equipped	od in ma	ochina ar takan ta k	itchen for three cold s	ink								
	All glass ware is washed in machine or taken to kitchen for three cold sink												
	Bar is open now / all seated social distancing												
	All snacks are individually packaged now / nothing shared  Dish machine - 184 F												
	Using dial thermos												
	Using quats sanitizer from kitchen 200 ppm at. Three comp - set up bucket for wiping cloth												
	Discussed using peroxide disinfection												
	Discussed using peroxide distillection												
	See kitchen report for covid info												
Received (signature)	by:		Print:		Title: Person In Char	ge/ Owner							
(signature)	See abov	/e											
Inspected (signature)		, , ,	Print:										
(	Kelly Kirkpo	utrick	RS		Samples: Y N	# collected							