

\$50.00 reinspection fee  
required after 1st Followup

### Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>01/19/2023</b>	Time in: <b>7:59</b>	Time out: <b>10:20</b>	License/Permit # <b>FS9378</b>	Food handlers <b>6</b>	Food Managers <b>2</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Springhill suites breakfast / kitchen</b>	Contact/Owner Name: <b>Marriott</b>	* Number of Repeat Violations: _____	<b>3/97A</b>
Physical Address: <b>2601 lakefront trail</b>		✓ Number of Violations COS: _____	
Pest control : <b>Ecolab 01/17/2023</b>		Hood <b>Na</b>	Grease trap: waste oil : <b>10/25/22 Trimble</b>
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
<b>3</b>						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>								✓			
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓							✓			
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						W					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						W					
	✓					✓					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					✓					
		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						✓					
	✓					✓					
	✓						✓				

# Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Springhill suites breakfast and kitchen	Physical Address: Lake front trail	City/State: Rockwall	License/Permit # FS 9378	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice well for milk milk temp	40	Butter / cream cheese tphc	61/51		
Hot holding		Freezer 1 ( HTT)	18		
Scrambled eggs	163/165	Refrigerator 1			
Sausage patty	135	Lemon	41		
Sausage link	139	Butter	41		
Condiment units	Tphc	Refrigerator dairy			
Cheese	53	1/2 and 1/2	45		
Spinach	59	Milk	44		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Restroom equipped soapTowels / hot water
	Ice well - watch level and nestling of cartons to keep cold
	Using tongs and cases with lids for Angeles etc
	Oatmeal in individual cups to cook and add toppings
	Using tphc for cream cheese 51/ whipped butter 61 - discarded at end of meal
	Meals times are 3 hrs
	Always best to store allergens in front of other toppings
	Also using tphc for creamers in small pitchers
	To confirm cooking temps for sausage Pattie's- see below 165 or above
	Kitchen:
	Sanitizer bucket -200 but will test at 65-75 F - 200 ppm
	Discussed water temp for quats
	Now raw meats cooked - all received precooked
	Cooking all to 165 or above
	Hot water 132 F -
W	Avoid reusing cardboard boxes for not original product
	Moved Tcs foods to cooler holding 41,f
02	To have dairy cooler repaired to hold 41 or less
	Keep an eye on sprayer height over sink .. adjusted coil to retract above
	Dish machine low temp to be primed to be at 50-100 ppm - to primed daily before checking
	Veggie wash tested within range
	Digital thermo used on site - to store with stem clean
	Placard on machine indicates 120 and hot water is 133 F
	Test strips are expired for machine
Cos	Need to close smallGap at back door - watch
Cos	Best to hang mops inside mop sink to dry - floor under is badly pitted / to move over
	Tech on way

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y    N    # collected

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