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: 07/23/202	Time in: 1 8:35	Time out: <b>10:29</b>		e/Permit						Est. Type Buffet limited Risk Category Page 1 of 2	2
	ction: 1-Routine	2-Follow U <sub>I</sub>	p 3-Com	plaint	4-	-Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE
Establishment Name: Springhill suites Breakfast/ kitchen			Contact/Owner Name: Oldham Goodwin							* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address: Lake front trail	Ecol	Ecolab monthly Na Ted			Tedd	y re	eceives / done last week No Pic	5/95/A			
Compliance Mark the appropriat	e points in the OUT box for	each numbered ite	em Ma	ırk 🗸 in aj	propr	iate bo	x for	IN, N	0, 1	licable COS = corrected on site R = repeat violation W-Watco NA, COS Mark an in appropriate box for R  ve Action not to exceed 3 days	ch
Compliance Status  O   I   N   N   C   Time and Temperature for Food Safety					C	Complianc O I N U N O			s C	·	R
U N O A O S (F = degrees Fahrenheit)  1. Proper cooling time and temperature					T		0	A (	3	Employee Health  12. Management, food employees and conditional employees;	
										knowledge, responsibilities, and reporting Policy  13. Proper use of restriction and exclusion; No discharge from	
	See eyes, nose, and mouth Policy					eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F) See  4. Proper cooking time and temperature					1 .1				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	4. Proper cooking time and temperature      5. Proper reheating procedure for hot holding (165°F in 2)			2		~				15. No bare hand contact with ready to eat foods or approved	-
	Hours)						/			alternate method properly followed (APPROVED Y N )	
	6. Time as a Public Health Control; procedures & records Using for buffet Tcs / no temp control is			is		<del></del>				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
Approved Source					<b>'</b>				Pasteurized eggs used when required All precooked		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals	
	8. Food Received at pro To always chec					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Within range	
	Protection	from Contamin	ation			~				18. Toxic substances properly identified, stored and used Low	
	9. Food Separated & propreparation, storage, dis									Water/ Plumbing	
<b>'</b>	10. Food contact surface Sanitized at 150-2	es and Returnable ppm/temperature	es; Cleaned and	3	3				1	19. Water from approved source; Plumbing installed; proper backflow device Air gap to be established at ice machine	
	11. Proper disposition o reconditioned								ı	20. Approved Sewage/Wastewater Disposal System, proper	+
						V				disposal	
		ority Foundat	tion Items (2							disposal ective Action within 10 days	I D
O I N N C U N O A O S	Demonstration	of Knowledge/	Personnel	R	violat O U T	I	Requ N O	N (	C O	<u> </u>	R
U N O A O		of Knowledge/	Personnel	R	O U	I	N	N (	5 5	rective Action within 10 days	R
U N O A O	Demonstration  21. Person in charge pre and perform duties/ Cer	esent, demonstrat	Personnel ion of knowledgager (CFM)	R	O U	I	N	N (	5 5	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  24 hrs or date marking	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: On Sigler	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Springhill suites breakfast/ kitcher		Physical Address:  Lake front trail			ty/State: <b>?ockwall</b>		Fs 9378  Page 2 of 2		
			TEMPERATUR	RE OBSERVATI				1	
Item/Location  Milk in Ice bath milk		Temp F	Item/Location		Temp F	Item/Loca	tion	Temp I	
IVIIIK II	TICE Datif fillik	38							
ŀ	Hot holding								
	Sausage	161							
Eggs		174							
2	door cooler								
	Yogurt	36-38							
Cooler for veggies		40/							
Freezer		-8							
			SERVATIONS AND	CORRECTIV	E ACTION	S			
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE.	YOUR ATTENTION	ON IS DIREC	TED TO T	HE CONDITIONS OBSI	ERVED AND	
	Staff is serving meals	to guests	- no Buffett styl	e at this time	<del>)</del>				
	Customers access on					eal / mill	< etc		
	Cream cheese is disc	arded at	end of meal 6:30	) - 9:30 week	days				
	Hot water at hand sin	k 130 plu	s - watch						
	Veggie wash tested to	be withir	n range						
	SAni bucket 150 ppm	quats							
	A wood storing clean	hanging	utensils on dirty	side - near	dirty pitcl	ners			
	Using 146 ecolab								
39	Always best to invert i		ts						
	All foods precooked -								
	Prewrapping items du		ID - Ingredients	by request					
10	Gloves used to touch		roin						
19	Need air gap To ice m Clean air vents where		am						
45	Watch area around the		nk / clean under	racks in dry	etorago				
W	Dishmachine not sani	•				f sanitiz	er and tested at	100 nnm	
• • •	Will use three comp s			n dadod nov	v Bottio o	i oariitiz	or and toolog at	тоо ррпп	
			<b>,</b>						
Received	by:		Print:				Title: Person In Char	ge/ Owner	
(signature)	See abov	/e							
Inspected (signature)		atrick	Print:						
	Kewy Kurpu	mr un	100				Samples: Y N	# collected	