



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Don Sigler</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>SpringhillSuites kitchen</b>	Physical Address: <b>Lakefront trail</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9378</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice wells for prepacked items		2 door cooler			
Milk	38	Fruit and bread unit			
Cream cheese / butter		Butter	41		
Using tphc		Milk cooler	50		
Sausage biscuit	179	Cream cheese	40		
Upright freezer	10				

### 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:
	Serving all prepackaged items / any fruit served is non edible skin
	All foods are prepacked for self service
	Using peroxide product for non food contact areas and quats for food contact
	Discarding cream cheese and butter at the end of the meal mealTimes -6:30-9:30
	Anything in warmer is discarded at end of meal - less than 4 hrs
	Cleaning juice machine daily
	Hot water in kitchen 114 F
	To add soap to one hand sink near door - added
	Keep an eye on deflector panel in ice machine
	Sanitizer bucket -200ppm
	Veggie wash within range
	Drink sanitizer 200 ppm
	Dishmachine sanitizer 100 ppm great
W	Air gap at three comp sink approved by plumbing inspector - make sure you always maintain one
39	Best to invert ice buckets etc
	Test strips on site
W	Avoid over crowding top shelf in 2 door freezer
	Great datemarking
	Shelves are beginning to rust in upright cooler for breads etc
	Delivery today just placed into bread cooler - will watch temp as barely 41 F
42	Very very minor cleaning of shelving inside coolers
W	Best to hang mop over mop sink to dry - flooring around drain is not smooth etc
40/39	Best to store box of napkins off floor / watch placement of mop bucket too
45	Clean air vents where needed in kitchen
	Watch floor storage of chemical boxes- moving to clean
	On the weekends guests get to pic the foods to add to their to go containers - no self service

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

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