

Retail Food Establishment Inspection Report

City of Rockwall

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|--|--------|--------------------------------|
| Received by: (signature) Karen Coughlin | Print: | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Kelly Kirkpatrick RS</i> | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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|--|--------------------------------|-------------------------|-----------------------------|-------------|
| Establishment Name: Springhill suites breakfast / kitchen | Physical Address: Lakefront | City/State: Rockwall | License/Permit # FS 9378 | Page 2 of 2 |
|--|--------------------------------|-------------------------|-----------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|------------------------|--------|------------------------|------------|---------------|--------|
| Using ice for milk etc | | Upright freezer | -12 | | |
| Ice well milk | 41 | | | | |
| Hot sandwich | 150 | | | | |
| Upright 2 | | | | | |
| Milk | 41 | | | | |
| Upright 1 | | | | | |
| Butter | 41 | | | | |
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OBSERVATIONS AND CORRECTIVE ACTIONS

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|-------------|---|
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |
| | Serving prepackaged only |
| | Cereal served from dispenser and knobs to dispenser and also any other dispenser are sanitized after use |
| | All items are Individual but are self service |
| | Meal time 6:30-9:30 |
| | Any Tcs cream cheese or butter is discarded daily after the 3 hr meal - tphc - paper work at city |
| | Hot sandwiches are wrapped in foil to go |
| | Dining allowed with social distancing |
| | On the weekend a host is serving eggs etc from behind a table etc/ no buffet of open foods |
| | Hot water at 137 f - to watch |
| | Avoid Over stocking the 2 door cooler on top shelf to allowFor proper air flow |
| | Ingredients are available by request |
| | Using peroxide product for nonfood contact and quats for food contact... advise for use per label |
| | Quats at sinks - 200 ppm |
| | Dishmachine - 100 ppm |
| | Hang. Mops to dry |
| 19 | Provide air gap at ice machine drain |
| 45 | Minor cleaning under equipment |
| 45 | Keep an eye on drain in mop closet - area around drain ls pitted |
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| Covid | Inspections weekly to confirm signage / sanitizer and all other company policies |
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| Received by: (signature) See above | Print: | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Kelly Kirkpatrick RS</i> | Print: | Samples: Y N # collected |

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