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
Vomit clean up Employee health
Employee health

Date 07 .		4/20)20	Time in: 8:58	Time out: 9:52		se/Permit						Est. Type Limited Risk Category LOW Page 1 of	<u>2</u>
				etion: 1-Routine	2-Follow U		plaint		-Inve	estiga	ation	1	5-CO/Construction 6-Other TOTAL/SC	ORE
		shment		^{ne:} s - breakfast / kitc	hen	Contact/Ow: Marriott	ner Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	
Phy	sica	ıl Addr		5 breaklast / kite	Pe	est control :			ood				e trap: Follow-up: Yes 🗸 5/95/	Ά
Lake				Status 0 t t in	ompliance IN = in	colab n compliance	NO	Na		NI.	_		e - in binder 07/2020 No	. 1
Marl		Complia e appro		e points in the OUT box for	r each numbered	item M	NO = no ark						plicable $COS = corrected on site NA, COS $	itch
Com	mlie	ance Ste	atue	Pric	ority Items (3	Points) violar	ions Requ		<i>mmed</i> Compl				ive Action not to exceed 3 days	
О	I N O A O Time and Temperature for Food Safety					R	_) I	N O			Employee Health		
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т	Γ			S	12. Management, food employees and conditional employees;			
	1. Troper cooming time and temperature											knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No eyes, nose, and mouth Policy / temps at arrival / masks							
_	3. Proper Hot Holding temperature(135°F) See										Preventing Contamination by Hands			
	4. Proper cooking time and temperature					1				14. Hands cleaned and properly washed/ Gloves used properly				
	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) Gloves			
		/		6. Time as a Public He	alth Control; pro	ocedures & reco	rds						Highly Susceptible Populations	
		_	<u> </u>		nnoved Course				.,				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					oproved Source								All precooked	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Checking									Chemicals				
	7			8. Food Received at pr		e			Τ.				17. Food additives; approved and properly stored; Washing Fruits	
·				Ben w Keith					/				& Vegetables Using water	
				Protection	n from Contami	ination		٧	~				18. Toxic substances properly identified, stored and used Watch storage	
				Food Separated & p. preparation, storage, di									Water/ Plumbing	
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200_ ppm/temperature			d	3				H	19. Water from approved source; Plumbing installed; proper backflow device Air gap at ice machine				
	11. Proper disposition of returned, previously served or reconditioned Disacarded					20. Approved Sewage/Wastewater Disposal Systisposal				20. Approved Sewage/Wastewater Disposal System, proper				
	·													
						ation Items (2	2 Points)	viola	tions	Req	uire	Cor	rective Action within 10 days	
U	I N	N N O A		Pr			Points)	U	J N	Req N O	uire N A	C 0	rective Action within 10 days Food Temperature Control/ Identification	R
		N N O A	C O S	Pr	iority Foundaries n of Knowledge resent, demonstra	e/ Personnel	R	C	J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
U		N N O A		Demonstratio 21. Person in charge pi and perform duties/ Ce 1	iority Founda n of Knowledge resent, demonstra ertified Food Mar	e/ Personnel ration of knowled mager (CFM)	R	U	J N	N	N	C 0	Food Temperature Control/ Identification	R
U		N N O A		Demonstration 21. Person in charge print and perform duties/ Ce 1 22. Food Handler/ no u 3	n of Knowledge resent, demonstratified Food Mai unauthorized per	e/ Personnel ration of knowled anager (CFM) rsons/ personnel	R	U	J N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
U		N N O A		Demonstratio 21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u 3 Safe Water, Reco	n of Knowledge resent, demonstratified Food Man unauthorized per- ordkeeping and Labeling	e/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package	ge,	U	J N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs	R
U		N N O A		Demonstratio 21. Person in charge pri and perform duties/ Ce 1 22. Food Handler/ no u 3 Safe Water, Reco	n of Knowledge resent, demonstratified Food Mai mauthorized persordkeeping and Labeling er available; adec	e/Personnel ration of knowled mager (CFM) roons/ personnel Food Package quate pressure, sa	ge, Ife	U	J N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation	R
U		N N O A		Demonstration 21. Person in charge print and perform duties/ Cerl 22. Food Handler/ no urganis and Safe Water, Record 23. Hot and Cold Water	n of Knowledge resent, demonstratified Food Mai mauthorized per ordkeeping and Labeling er available; adec	e/Personnel ration of knowled mager (CFM) roons/ personnel Food Package quate pressure, sa	ge, Ife	U	J N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
U		N N O A		Pr. Demonstratio 21. Person in charge pr. and perform duties/ Ce. 1 22. Food Handler/ no u. 3 Safe Water, Reco. 23. Hot and Cold Water Watch 24. Required records a destruction); Packaged. Conformance	n of Knowledge resent, demonstratified Food Man mauthorized persondkeeping and Labeling er available; adec vailable (shellste Food labeled with Approved	e/Personnel ation of knowled mager (CFM) rsons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures	ge,	U	J N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	R
U		N N O A		Pr. Demonstratio 21. Person in charge pr and perform duties/ Ce 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Water Watch 24. Required records a destruction); Packaged	n of Knowledge resent, demonstratified Food Man unauthorized per ordkeeping and Labeling er available; adec vailable (shellste I Food labeled with Approved Variance, Special e obtained for sp	e/Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and pecialized	ge,	U	J N	N	N	C 0	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	R
U		N N O A		Demonstratio 21. Person in charge prand perform duties/ Ce 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Water Watch 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods and processing methods and processing methods; methods and processing methods; methods and processing methods; methods and processing	n of Knowledge resent, demonstratified Food Man unauthorized per ordkeeping and Labeling er available; adec vailable (shellste I Food labeled with Approved Variance, Special e obtained for sp	e/Personnel ration of knowled	ge,	U	J N	N	N	C 0	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
U		N N O A		Pr. Demonstratio 21. Person in charge pri and perform duties/ Cet 1 22. Food Handler/ no use 3 Safe Water, Recordant Safe Water, Recordant Safe Water, Recordant Safe Water, Recordant Safe Water S	n of Knowledge resent, demonstratified Food Mai mauthorized persordkeeping and Labeling er available; adec vailable (shellsto I Food labeled with Approved d'ariance, Special e obtained for sp nanufacturer instrations sumer Advisories; ra inider/Buffet Pla	e/Personnel ation of knowled anager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and ocialized ructions y aw or under cook	ge, ge, ife	U	J N	N	N	C 0	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
U		N N O A		Property of Consumptions of Co	n of Knowledge resent, demonstratified Food Man unauthorized persondkeeping and Labeling er available; adec vailable (shellsto Food labeled with Approved /ariance, Special e obtained for sp unauthorized personding for sp unauthorized personder.	e/Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa ock tags: parasite Procedures lized Process, and pecialized ructions Ty aw or under cook ate)/ Allergen Lal	ge, ge, ife	UUTT		N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine	R
U T		N N	, C	Pr. Demonstratio 21. Person in charge pri and perform duties/ Cet 1 22. Food Handler/ no use 3 Safe Water, Recordant Safe Water, Recordant Safe Water, Recordant Safe Water, Recordant Safe Water S	n of Knowledge resent, demonstratified Food Mai mauthorized persordkeeping and Labeling er available; adec vailable (shellsto I Food labeled with Approved d'ariance, Special e obtained for sp nanufacturer instrations sumer Advisories; ra ninder/Buffet Platest nt) Violations	e/Personnel ation of knowled ation of knowled anager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and accialized ructions y aw or under cook atte)/ Allergen Lal Require Correct	ge, ge, ife	on Noo	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine sys or Next Inspection, Whichever Comes First	R
U T			, C	Propertion 21. Person in charge propertion and perform duties/ Cet 1 22. Food Handler/ no to 3 Safe Water, Record 23. Hot and Cold Water Watch 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; model (Disclosure/Remingredients by required to the propertion of the prevention of th	n of Knowledge resent, demonstratified Food Man mauthorized personal Labeling er available; adec vailable (shellsted resonal Food labeled with Approved rainance, Special e obtained for sp manufacturer instracturer instracturer instracturer instructurer May be a control of the control of Food Contain of Food Contain	e/Personnel ration of knowled resonance re	ge, ge, ife	O U U T	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine	
U T		N N	S	Properties Prevention 21. Person in charge properties Prevention 21. Person in charge properties Prevention 21. Person in charge properties Prevention 22. Food Handler/ no use and perform duties/ Cere 1 22. Food Handler/ no use and perform duties/ Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; manual processing methods; manual properties by required prevention 26. Posting of Consum foods (Disclosure/Rem Ingredients by required prevention) 34. No Evidence of Instantials	resent, demonstratified Food Mai mauthorized personal designation of Knowledge resent, demonstratified Food Mai mauthorized personal designation of Contained Food Mai mauthorized personal designation of Contained Food Contained Foo	e/Personnel ation of knowled ation of kn	ge, fe ded bel ctive Action	on No.	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
O U T		N N	S	Properties of Consumfoods (Disclosure/Renlingredients by required solutions) 26. Posting of Consumfoods (Disclosure/Renlingredients by required solutions) 34. No Evidence of Insanimals 35. Personal Cleanline Watch 21. Personal Cleanline Watch 24. No Evidence of Insanimals 35. Personal Cleanline Watch Storal	n of Knowledge resent, demonstratified Food Man anauthorized persordkeeping and Labeling re available; adect vailable (shellstet Food labeled with Approved /ariance, Special e obtained for sp nanufacturer instrational for sp nanufa	e/Personnel ration of knowled ration of ration of personnel ration of ration of knowled ration of ration of ration of knowled ration of ra	ge, fe ded bel ctive Action	on No.	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
U T		N N	S	Properties of Consum foods (Disclosure/Ren Ingredients by requesting 34. No Evidence of Insanimals 35. Personal Cleanline Watch 24. No Evidence of Insanimals 36. Wiping Cloths; pro Store in sanims 121. Personal Cleanline Watch 24. No Evidence of Insanimals 36. Wiping Cloths; pro Store in sanims 21. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanims 21. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanims 25. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanims 25. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 35. Personal Cleanline Watch Stora 36. Wiping Cloths; pro Store in sanimals 37. Personal Cleanline Watch Store in sanimals 36. Wiping Cloths; pro Store in sanimals 37. Personal Cleanline Watch Store in sanimals 37. Personal Clea	resent, demonstratified Food Manuauthorized persont demonstratified Food Manuauthorized persont description of the Pool and Labeling are available; adective and labeled with Approved Variance, Special e obtained for spenanufacturer instructurer instructurer instructurer description of Food Containest of Food Containest of Food Containest contamination of Food Containest containest containest containest containest contamination of Food Containest c	e/Personnel ation of knowled anager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and ocialized ructions Ty aw or under cook ate)/ Allergen Lal Require Correct mination on, rodent/other ng or tobacco use stored	ge, fe ded bel ctive Action	on No.	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine ys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
O U T		N N	S	Propertion 21. Person in charge propertion of the properties of t	resent, demonstratified Food Manuauthorized personal Labeling and Labeling are available; adectivation of the Labeling are available (shellston Food labeled with Approved Variance, Special e obtained for spenanufacturer instructurer instru	e/Personnel ation of knowled anager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and ocialized ructions Ty aw or under cook ate)/ Allergen Lal Require Correct mination on, rodent/other ng or tobacco use stored	ge, fe ded bel ctive Action	on No.	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
O U T		N N	S	Demonstratio 21. Person in charge pri and perform duties/ Cet 1 22. Food Handler/ no use 3 Safe Water, Recordary 23. Hot and Cold Water Watch 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; model of the conformation of the confor	resent, demonstratified Food Manuauthorized personal Labeling and Labeling are available; adectivation of the Labeling are available (shellston Food labeled with Approved Variance, Special e obtained for spenanufacturer instructurer instru	e/Personnel ation of knowled anager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and ocialized ructions Ty aw or under cook ate)/ Allergen Lal Require Correct mination on, rodent/other ng or tobacco use stored	ge, fe ded bel ctive Action	on No.	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
O U T		N N	S	Presention 21. Person in charge present pand perform duties/ Cet 1 22. Food Handler/ no use 22. Food Handler/ no use 3 Safe Water, Record 23. Hot and Cold Water Watch 24. Required records a destruction); Packaged Conformance 25. Compliance with Verification of the Conformance 25. Compliance with Verification of the Conformance 26. Posting of Consum foods (Disclosure/Remingredients by required to the Conformance 10 Core Items (1 Point Prevention 10 A. No Evidence of Instantianum 10 A. No Evidence of Instanti	resent, demonstratified Food Manuauthorized personal Labeling and Labeling are available; adectivation of the Labeling are available (shellston Food labeled with Approved Variance, Special e obtained for spenanufacturer instructurer instru	e/Personnel ation of knowled anager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and ocialized ructions Ty aw or under cook ate)/ Allergen Lal Require Correct mination on, rodent/other ng or tobacco use stored OPEP APEA	ge, fe ded bel ctive Action	on No.	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
U T O U T O		N N	S	Pr. Demonstratio 21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no use 3 Safe Water, Recompany of the second of the se	resent, demonstratified Food Manuauthorized persont description and Labeling er available; adect variance, Special e obtained for spenanufacturer instructurer in	e/Personnel ation of knowled ation of knowled anager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and ocialized ructions Ty aw or under cook ate)/ Allergen Lal Require Correct mination on, rodent/other ng or tobacco use stored Drep area	ge, ge, lied bel	on Noo	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	
O U T		N N	S	Proposition of Prevention 21. Person in charge propagate properties of the propagate	resent, demonstratified Food Manuauthorized personal Labeling er available; adectoral labeled with Approved drainace, Special e obtained for speanufacturer instructurer Advisories; rainder/Buffet Platest of Food Contains sect contamination sect contamination method er Use of Utens at t, & linens; proper storage / in total method per use of units; proper storage / in the method sect contage / in the method sect contamination method	e/Personnel ation of knowled ation of knowled anager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures lized Process, and ecialized ructions Ty aw or under cook ate)/ Allergen Lal Require Correct mination on, rodent/other ang or tobacco use stored Drep area sils perly used, stored erry used invert	ge, ge, ffe ife ctive Action R	on Noo	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three compartment and machine ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean See above	

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: nill suites breakfast / kitcher	Physical A Lakefi		City/State: Rockwal	I	License/Permit # FS 9378					
			TEMPERATURE OBSERVA	ATIONS							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	<u>ation</u>		<u>Temp</u>			
Using	ice for milk etc		Upright freezei	-12							
lo	ce well milk	41									
H	ot sandwich	150									
	Upright 2										
	Milk	41									
	Upright 1										
	Butter	41									

Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTE			THE CONDITIONS ORSE	ERVED AT	ND			
Number	NOTED BELOW:	TABLISTIVII	IVI HAS BELIVINADE. TOOK ATTE	VIIOIV IS DIKE	CILD IO I	TIL CONDITIONS OBSI	JK V LD AI	ND .			
	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 so	ocial dista	ancing								
	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 th	ne 2 door	cooler on top shelf to allo	wFor prope	er air flo	W					
	Ingredients are availa		·								
	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										
45 Keep an eye on drain in mop closet - area around drain Is pitted											
	The part of a continuous continuous and a continuous co										
Covid	Inspections weekly to	icies									
	, , , , , , , , , , , , , , , , , , ,										
Received	by:		Print:			Title: Person In Char	ge/ Owner	,			
(signature)	See abov	/e									
Inspected	l by:		Print:								
(signature)		utríck	$\mathcal{R}S$			Samples: Y N	# collect	ed			