required after 1st Ketan Food Establishment Inspection Report Followup City of Rockwall									tion Report	oolicy/training an up								
	Date: Time in: Time out: License/Per 07/27/2023 8:21 10:42 Fs 93												$\begin{array}{c c} Food handlers \\ \hline 6 \\ 1 \end{array} Food managers \\ Page \underline{1} of \underline{2} \end{array}$	Page <u>1</u> of <u>2</u>				
P	ırpo	se	of In	spec	ction: 🖌 1-Routine	2-Follow Up	3-Complai	int	4	-Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
			ment ill S		^{ne:} s breakfast /kitche		ontact/Owner M kland	Name:						* Number of Repeat Violations: Vumber of Violations COS: se trap//waste oil Follow-up: Yes				
			Addr front			Pest con Ecolab			Ho Na	od				se trap//waste oil Follow-up: Yes S 3/9//P le 1000 07/10/2023 No	4			
м					Status: Out = not in con points in the OUT box for	$\frac{IN}{IN} = in compliance$	liance Nork	$\mathbf{O} = \text{not o}$						applicable $COS = corrected on site R = repeat violation W-WatchD, NA, COS Mark an in appropriate box for R$	L			
IVI	aik t		аррго	priac	•									ctive Action not to exceed 3 days				
C O U	I N N C N O A O Time and Temperature for Food Safety					R	C O U		lianco N O		С		R					
T	1						T		0	A	s	12. Management, food employees and conditional employees;						
										~	2			knowledge, responsibilities, and reporting				
	<				2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks				
	~		3. Proper Hot Holding temperature(135°F) See							1		<u> </u>		Preventing Contamination by Hands				
	4. Proper cooking time and temperature							~	'n		14. Hands cleaned and properly washed/ Gloves used properly							
		 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 											15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)					
	~	6. Time as a Public Health Control; procedures & records Cold items and hot items on buffet / discarding daily								ľ		Gloves used Highly Susceptible Populations	_					
	Approved Source							~	,		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK							_			Precooked Chemicals							
	~				8. Food Received at pro	oper temperature				~	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_			
	[Ŭ	n from Contaminatio	n			· ·/	,			Using veggie wash / test strips on site 18. Toxic substances properly identified, stored and used				
	Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						•		Stored low and away Water/ Plumbing									
N		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Will check machine				backflow device												
	•	V	•		11. Proper disposition or reconditioned					~	,			City approved / watch sprayer 20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Prie	iority Foundation	Items (2 Po					_		orrective Action within 10 days				
O U T	I N	N O	A N	C O S	Demonstration	n of Knowledge/ Pers	onnel	R	O U T	N	N O	N A	C O S		R			
	~				21. Person in charge pre and perform duties/ Cer 1					~	,			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No process 3				
	~				22. Food Handler/ no un 6	nauthorized persons/ J	personnel				~			28. Proper Date Marking and disposition Rotation good				
				•	Safe Water, Reco	ordkeeping and Food Labeling	Package		W		,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Time to Replace chlorine				
	~			Τ	23. Hot and Cold Water	r available; adequate p	pressure, safe			<u> </u>		I		Permit Requirement, Prerequisite for Operation				
	~				24. Required records av destruction); Packaged		gs; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
		1				with Approved Proce						I		Utensils, Equipment, and Vending				
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma Twice per day	e obtained for specializ anufacturer instruction	zed			~	•			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Cons	sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch when choosing food containers				
	~				26. Posting of Consume foods (Disclosure/Remi Posted /				N					Watch when choosing food containers 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Will check when power is back on				
				1		nt) Violations Requ	ire Corrective	Action					0 Da	ays or Next Inspection, Whichever Comes First				
O U T	I N	N O		C O S	Prevention	of Food Contaminati	ion	R	O U T	N	N O	N A	C O S		R			
1					34. No Evidence of Inse animals Gap	,					~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanlines Watch		obacco use							Physical Facilities				
	~				36. Wiping Cloths; prop Store in sanitiz	zer				~				42. Non-Food Contact surfaces clean				
		V			37. Environmental cont					~				43. Adequate ventilation and lighting; designated areas used				
	~				38. Approved thawing r	method				~	'			44. Garbage and Refuse properly disposed; facilities maintained	_			
					-	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See				
1					39. Utensils, equipment dried, & handled/ In us	se utensils; properly us	sed			~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
W					40. Single-service & sir and used Watch						~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed/ covid Karen Coughlin	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: ghill suites kitchen	Physical A 2601 t	^{ddress:} rail front	City/State: Rockwal	I	License/Permit # FS 9378	Page	2 of 2			
T4		T T	TEMPERATURE OBSERVA				T				
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	lon		<u>Temp F</u>			
ice we	II for milk and yogurt	39	Cooler 3	38							
ŀ	lot holding		Yogurt	41							
	Quiche	164	Cooler2,	39							
	Gravy	158	Margarine	41							
Scr	ambled eggs	154	Freezer	16							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: ALL TEMPS TAKEN IN F											
	Hot water in kitchen 130										
	Milk in pitcher is discarded daily										
	Keep an eye on type of container - watch lids that are complicated										
	Using tphc for whipped butter and cream cheese - discarded if at end of meal Buffett 39										
	Margarine May is "refrigerate for best quality"										
	Dairy condiments are										
	Watch customer pract										
39/cos	s Need to flip plates over for buffet										
	Sanitizer in bucket 150										
45	Need to clean drains under sinks										
	Watch length of time y										
Cos			ee comp sink -cos coil tigh	ten to bott	om						
W	Will check Dishmachir	ie wnen p	oower returns								
	Freezer items HTT										
	v		coolers to allow for air flo	W							
Cos.	Coolers closed at insp and will remain / power outage s. To invert paper plates once opened										
34	• • •										
04	Small gap at back door to address Ingredients by request										
	Storage room looks good										
	Will Followup on Dishmachine										
	Power returned at 10:35 will Followup.										
Received by: Print: Title: Person In Charge/ Owner											
(signature)	See abov Kelly kirkpa	'e									
Inspected (signature)	by: Volly Linka	traial	\mathcal{P} rint:								
		uruk				Samples: Y N #	^t collecte	d			
Form FH-06	(Revised 09-2015)										