Retail Food Establishment Inspection Report

City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

04/		5/2	20	22	8:23	9:35	FS 0			40				Food handler 4	Food managers	Page 1 of	2
Pur _J Estal					tion: 1-Routine	2-Follow Up	3-Complaintact/Owner N		4-	Inve	estig	atio	n	5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SCO	ORE
TRU					e: 		Neill	vame:						✓ Number of Violations C	OS:	6/94/	/Λ
Phys Sumr				ss:		Pest cor Ecolab m	onthly		Ho Na	od		G LE		e trap/ waste oil	Follow-up: Yes ✓ No ☐	0/34/	$\overline{}$
Mark					tatus: Out = not in co	ompliance IN = in compl	iance NO	O = not						pplicable COS = corrected on s	site R = repeat vio	olation W-Wa	tch
		•			•				re In	nme	diate	Cor	rrect	ive Action not to exceed 3 day			
		nce N O	Stat N A	C O		nperature for Food S	afety	R	OU		liance N O	N		Empl	oyee Health		R
T				S	1. Proper cooling time	degrees Fahrenheit) and temperature			T				S	12. Management, food employ		employees;	
	•									~				knowledge, responsibilities, an			
					2. Proper Cold Holding See	g temperature(41°F/ 45	°F)			/	•			eyes, nose, and mouth			
	/				3. Proper Hot Holding	temperature(135°F)								Need poster at hand : Preventing Con	SINK ntamination by Har	nds	
	•	/			4. Proper cooking time All precooked and heat	and temperature		H		/				14. Hands cleaned and proper			
					5. Proper reheating pro		(165°F in 2			. /	,			15. No bare hand contact with			
	•				Hours)	alth Control: procedure	e & racords			_				alternate method properly follo Gloves	owed (APPROVEL	, IN)	
!!					6. Time as a Public He Cream cheese OR swil	keep 41 or less in coo	ler			1				Highly Susce 16. Pasteurized foods used; pr	eptible Populations		
					A _I	oproved Source				~				Pasteurized eggs used when re		iered	
·					7. Food and ice obtaine good condition, safe, a destruction Ben e I	nd unadulterated; paras Ceith								Cl	hemicals		
L	1				Food Received at pr Frozen	oper temperature				/	1			17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					Protection	n from Contamination	1		w	,			~	Water 18. Toxic substances properly Watch use of peroxide			
-	1				9. Food Separated & p preparation, storage, di		ing food							•	r/ Plumbing	<u>je </u>	
-	1				10. Food contact surfact Sanitized at		leaned and			~				19. Water from approved sour backflow device City approved	ce; Plumbing install	ed; proper	
	•	/			11. Proper disposition reconditioned Disc	of returned, previously carded	served or			~	,			20. Approved Sewage/Wastev disposal	vater Disposal Syste	m, proper	
0 1		N	N	С	Pr	iority Foundation	Items (2 Po	ints) v	iolat 0		Req		Cor	rrective Action within 10 days	1		R
U N		Ö	A	o s		n of Knowledge/ Perso		IX.	U T	N	Ö	A	o s	Food Temperatur	e Control/ Identific	eation	
V	1				21. Person in charge part and perform duties/ Ce	ertified Food Manager (CFM)			~				27. Proper cooling method use Maintain Product Temperature	2	quate to	
V	1				22. Food Handler/ no u	ınauthorized persons/ p	ersonnel				/			28. Proper Date Marking and Used within 24 hrs	1		
					Safe Water, Reco	ordkeeping and Food Labeling	Package			/	,			29. Thermometers provided, a	ccurate, and calibrat	ed; Chemical/	
-	/				23. Hot and Cold Water	er available; adequate p	ressure, safe							See attached Permit Requirement,	Prerequisite for O	peration	
					24. Required records a destruction); Packaged		s; parasite							30. Food Establishment Peru	mit (Current/ insp s	ign posted)	
					Commercial	with Approved Proce	dunas							Posted at desk	pment, and Vendin		
					25. Compliance with V	ariance, Specialized P	rocess, and							31. Adequate handwashing fac			
		1	~		HACCP plan; Varianc processing methods; m					/				supplied, used Equipped / add h	and wash s	sign	
					Cor	nsumer Advisory				~				32. Food and Non-food Conta designed, constructed, and use		e, properly	
-					26. Posting of Consum foods (Disclosure/Rem Available by reques	ninder/Buffet Plate)/ Al			w	,				33. Warewashing Facilities; ir Service sink or curb cleaning watch flow		used/	1
		N	NT.	C	Core Items (1 Poi	nt) Violations Requi	re Corrective	Action	Not		Exce		0 Da	ys or Next Inspection , Which	hever Comes First		R
O I U I T		N O	N A	C O S		of Food Contaminati		K	U T	N	O	A	o s		dentification		K
V	1				34. No Evidence of Insanimals Watch						~			41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanline	Ç. Ç	bacco use								cal Facilities		
1					36. Wiping Cloths; pro			Ш	1	_				42. Non-Food Contact surface See			
W	_	_			37. Environmental con					~				43. Adequate ventilation and l	<i>C C</i> , <i>C</i>		_
	•				38. Approved thawing	шешод				~				44. Garbage and Refuse prope	J 1 ,		_
					Prop 39. Utensils, equipmen	er Use of Utensils	sed stored		1					45. Physical facilities installedSee46. Toilet Facilities; properly			_
1					dried, & handled/ In u					~				Equipped	сольниски, ѕиррпе	a, and Cicali	
1					40. Single-service & si	ingle-use articles; prope	erly stored				~			47. Other Violations			1
\Box					-						<u> </u>						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Landon Proctor	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Secondary thermo in cooler to be located in warmest location Hot water 128 at hand sink Plastic insert for cream cheese is not allowing product to stay cold - must use tphc for cream chee Hot water at three comp 124 F Test strips on site for sink sanitizer W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ inverting in the storage of personal items and always store below food related items Avoid using wiping cloths to line shelving Floors sticky at this time - various W Avoid sharing scoops with cereals that might have allergens etc White thin plastic containers are used for ice and appear dirty and are on clean side of three comp Washing apples for self service with water only Discussed having ingredients by request for all items on buffet and in coolers without labels / on site in er Sink sanitizer within range Digital thermo on site 42, Need to clean shelving under boxes 39/40 Need to organize shelving under prep table where boxes of food related are with non food related Plocussing what to do with cream cheese - to avoid waste may keep in cooler other wise will use tphc and discard at end	Temp F T		ment Name: by Hilton	Physical A Summ		City/State: Rockwal		Page 2 of 2					
Customer cooler case 39/40 Hot holding Eggs sausage in microwave 2nd cooler with chrese 39 Sausage 148 These are wasted Under counter freezers -3.1 Egg 149 September 2014	Customer cooler case 39/40 Hot holding Eggs sausage in microwave 102 2nd cooler with chrese 39 Sausage 148 These are wasted Under counter freezers -3.1 Egg 149 Breakfast buffet Upright cooler 3 35/39 CreamCheese 63 Upright yogurt milk cooler 2 36/38 Oatmeal 143 Milk 39 Milk / yogurt cooler 33/36 2 door freezer -12 Under counter freezers 4 -3 Under counter freezers												
2nd cooler with chrese 39 Sausage 148 These are wasted Under counter freezers -3.1 Egg 149 East of the cooler 3 35/39 CreamCheese 63 Upright yogurt milk cooler 2 36/38 Oatmeal 143 Milk 39 Milk / yogurt cooler 3 33/36 2 door freezer -12 Under counter freezers 4 -3 OBSERVATIONS AND CORRECTIVE ACTIONS Item	2nd cooler with chrese 39 Sausage 148 These are wasted Under counter freezers -3.1 Egg 149 Breakfast buffet Upright cooler 3 35/39 CreamCheese 63 Upright yogurt milk cooler 2 36/38 Oatmeal 143 Milk 39 Milk / yogurt cooler 33/36 2 door freezer -12 Under counter freezers 4 -3 Under counter freezers 4 -3 Under counter freezers 4 -3 Secondary thermo in cooler to be located in warmest location Hot water 128 at hand sink Plastic insert for cream cheese is not allowing product to stay cold - must use tphc for cream cheese Hot water 128 at hand sink Plastic insert for cream cheese is not allowing product to stay cold - must use tphc for cream cheese Hot water at three comp 124 F Test strips on site for sink sanitizer W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ invert to Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ invert to W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ invert to W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ invert to W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ invert to W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ invert to W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ invert to W Watch use of chemicals - peroxide cleaner is.			-		Temp F		Temp 1					
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Milk / yogurt cooler 33/36 2 door freezer -12 Under counter freezers 4 -3 Disservations and corrective actions AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AN MOTED BELOW. Secondary thermo in cooler to be located in warmest location Hot water 128 at hand sink II Plastic insert for cream cheese is not allowing product to stay cold - must use tphc for cream cheese Hot water at three comp 124 F Test strips on site for sink sanitizer W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ inverting the strip of the strip of the strip of the shelving Watch storage of personal items and always store below food related items Avoid using wiping cloths to line shelving Floors sticky at this time - various W Avoid sharing scoops with cereals that might have allergens etc Washing apples for self service with water only Discussed having ingredients by request for all items on buffet and in coolers without labels / on site in er Sink sanitizer within range Digital thermo on site 42, Need to clean shelving under boxes Need to organize shelving under prep table where boxes of food related are with non food related II Discussing what to do with cream cheese - to avoid waste may keep in cooler other wise will use tphc and discard at end.	Milk / yogurt cooler 33/36 2 door freezer -12 Under counter freezers 4 -3 Under counter freezers 4 -3 OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: Secondary thermo in cooler to be located in warmest location Hot water 128 at hand sink Plastic insert for cream cheese is not allowing product to stay cold - must use tphc for cream cheese Hot water at three comp 124 F Test strips on site for sink sanitizer W Watch use of chemicals - peroxide cleaner is. It approved for food contact Sink confusion clean and dirty is with soap in middleSink and coffee parts hanging in third sink/ invert to 35 Watch storage of personal items and always store below food related items Avoid using wiping cloths to line shelving 45 Floors sticky at this time - various W Avoid sharing scoops with cereals that might have allergens etc 39 White thin plastic containers are used for ice and appear dirty and are on clean side of three comp Washing apples for self service with water only Discussed having ingredients by request for all items on buffet and in coolers without labels / on site in envel Sink sanitizer within range Digital thermo on site Need to clean shelving under boxes 99/40 Need to organize shelving under prep table where boxes of food related are with non food related 11 Discussing what to do with cream cheese - to avoid waste may keep in cooler other wise will use tphc and discard at end of related in the total discar	Bre	eakfast buffet		Upright cooler 3	35/39							
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