Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy/tra	ining
Allergy policy/tra Vomit clean up Employee health	
Employee health	

	ate: 1/2	1/2	<u>ک</u> ۱	22	Time in: 9:08	Time out: 10:30	FS 0		10	140)			Food Managers Food Handlers 1 in works 5 Page 1 of	2_
					tion: 1-Routine	2-Follow Up	3-Complai		_	Inves		tion		5-CO/Construction 6-Other TOTAL/SCO	ORE
Es	tabl	ishme	ent l	Nam		Cor	ntact/Owner N						_	* Number of Repeat Violations: ✓ Number of Violations COS:	<u> </u>
-		by F				Hilt Pest con			Но	od		Gı	rease	e trap / waste oil : Follow-up: Yes 6/94/	Α
		umme				Ecolab 09	9/28/22		Na					00 07/22/22 No	
M					tatus: Out = not in corpoints in the OUT box for	mpliance IN = in complete each numbered item	iance NO Mark	$\int = \text{not o}$ $\int \text{in ap}$						plicable COS = corrected on site NA, COS Mark an Mark	tch
~			a		Prio	rity Items (3 Poin	ts) violations	Requir	_				_	ve Action not to exceed 3 days	
O U	I N		N A	C O	Time and Tem	nperature for Food Sa	afety	R	O		N O	N A	C O	Employee Health	R
T	14	U	А	s	1. Proper cooling time a	egrees Fahrenheit)			T		-	A	s	Employee Health 12. Management, food employees and conditional employees;	
		/			1. Froper cooming time t	and temperature				/				knowledge, responsibilities, and reporting Policy in place	
					2. Proper Cold Holding	temperature(41°F/ 45°	°F)							13. Proper use of restriction and exclusion; No discharge from	+
	•								W					eyes, nose, and mouth To move poster at handsink	
	/				3. Proper Hot Holding t See									Preventing Contamination by Hands	
	/				4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly Gloves / utensils	
					5. Proper reheating prod Hours)	cedure for hot holding	(165°F in 2			_				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					,	alth Control: procedure	es & records							Gloves	_
	'				6. Time as a Public Hea Buffet is 3 hours no hold	l over of heated items	.s & records			1 1				Highly Susceptible Populations	
					Ap	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Lising for sorambled - liquid	
					7. Food and ice obtaine									Using for scrambled - liquid	
	~				good condition, safe, an destruction Ben e K	nd unadulterated; paras Ceith	site							Chemicals	
					8. Food Received at pro							T		17. Food additives; approved and properly stored; Washing Fruits	
	/				To check at red	ceiving				'				& Vegetables Water only	
					Protection	from Contamination	1			1				18. Toxic substances properly identified, stored and used Store low	
	/				9. Food Separated & propreparation, storage, dis		ing food							Water/ Plumbing	
w	/				10. Food contact surface Sanitized at?	es and Returnables ; C	leaned and			/				19. Water from approved source; Plumbing installed; proper backflow device	
		/			11. Proper disposition or reconditioned					~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal	+
					Pri	ority Foundation	Items (2 Po	ints) vi	iolat	tions l	Rear	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	C O				ints) vi	0	I	N	N	C	rective Action within 10 days Food Temperature Control/ Identification	R
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pre	n of Knowledge/ Person	onnel f knowledge,			I N				Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Nakita Jackson	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Hilton	Physical A	City/State: Rockwa	II	License/Permit # 1040	Page 2 of 2						
			TEMPERATURE OBSERVAT									
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	<u>ation</u>	Temp					
Oatme	eal / holding hot	141	Upright RIC 2	38								
Hot holding eggs / sausage		137/139	Cherries for reference	39								
	Milk cooler	38	Up rightRIC 3									
Cr	eam cheese	40	Cream cheese	39								
No Tcs	in display customer cases	44/45	Customer freeze	r								
Rif -	undercounter	-7/HTT	Freezer	9.9								
J	Jpright RIF	-06										
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hot water in restroom	116										
	Buffet - using tongs fo	r bagels ·	· in plexiglass container									
	Buffet - using tongs for bagels - in plexiglass container Best to always have nuts in front											
	•			eware								
	Using paper bowls and plates and plastic wrapped serviceware Hot holding was turned off at 9:00 am											
	Ingredients are provided by request											
35				oolers an	nd dry ste	orage						
	To move employee foods/ etc below facility inventory in coolers and dry storage Using digital metal stem											
42	To clean inside cabinets where needed spills in bagel area etc											
29			·									
	Need test strips for sanitizer in kitchen to confirm ppm - Peanut brittle in banana box - mention to vendor											
	Oatmeal pot on floor — will go to storage											
W			it difficult to see to clean									
	Need ecolab specific t	est strips	3									
Received (signature)	See ahou	<i>'</i> Δ	Print:			Title: Person In Charg	ge/ Owner					
In	See abou		D.:-4									
Inspecte (signature)	u by: Kollni kirkho	trick	Print:									
	Rewy Normpo	w w	100			Samples: Y N	# collected					