\$50.00 reinspection fee 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

04/		/20	21	Time in: 8:02	Time out: 9:35	Neec Neec		2-	1				Limited Risk Category Page 1 of 2				
Pur	pose	of In	spec	tion: 1-Routine	2-Follow Up	3-Complai	int		-Inve	estig	ation	n	5-CO/Construction 6-Other TOTAL/SCORI				
Esta TRU		ment Hilt		ne:		ontact/Owner N cNeill	Name:						* Number of Repeat Violations: Vumber of Violations COS:				
Physical Address: Pest control: 2600 summer lee Ecolab					Hood Grease trap Na Will be pump												
	Co	mplia	nce S	tatus: Out = not in c	compliance IN = in comp	pliance NO	O = not c	bser			A = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch				
Mark	the	appro	oriate	points in the OUT box for Pri									O, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days				
0 1						R	О	I	N		C	С					
U I	N O A O						T T		0	A	o s						
	V			1. Froper cooming time	and temperature				/	,			knowledge, responsibilities, and reporting Policy in employee file signed				
3				2. Proper Cold Holdin Milk cooler /	g temperature(41°F/4	^{5°F)} r storage			/	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
				3. Proper Hot Holding			\vdash		_				Self screening at home				
	4			4. Proper cooking tim	e and temperature		\vdash	14.					Preventing Contamination by Hands 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									
				<u> </u>						•			alternate method properly followed (APPROVED Y N.) Gloves				
w				6. Time as a Public He Will use for buffet Tcs f	ealth Control; procedu oods	res & records							Highly Susceptible Populations				
				A	pproved Source				/	,			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					ed from approved sou						<u> </u>		Hard boiled				
·				destruction Ben e	and unadulterated; para Keith	asite							Chemicals				
				8. Food Received at p							/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
										,			No whole produce 18. Toxic substances properly identified, stored and used				
					on from Contamination protected, prevented du				•				10, 10, 10 to cocomic of properly administry, stock and disc				
·				preparation, storage, c									Water/ Plumbing				
ı	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 700 ppm/temperature New chemical					/			î	19. Water from approved source; Plumbing installed; proper backflow device							
				11. Proper disposition	of returned, previousl	y served or	\vdash						City approved 20. Approved Sewage/Wastewater Disposal System, proper				
	V			reconditioned Disc	carded				~				disposal				
O 1		I N	C		•	`	ints) v	О	I	N	N	С	rective Action within 10 days				
U I	N (A	o s		on of Knowledge/ Per-			T T		0	A	o s	Food Temperature Control/ Identification				
·	1				ertified Food Manager			W	~	,			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch milk cooler				
·	1			22. Food Handler/ no	unauthorized persons/	personnel				~			28. Proper Date Marking and disposition Discarding daily				
				Safe Water, Rec	ordkeeping and Food	l Package			/	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	_			23. Hot and Cold Wat	Labeling er available; adequate	pressure, safe							Will add secondary one to all coolers				
-				Good	available (shellstock ta		\blacksquare		T				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
·				destruction); Package	d Food labeled			W	/				Need 2021				
		1			with Approved Proc Variance, Specialized 1				Π				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
·	4				ce obtained for speciali nanufacturer instructio				/	,			supplied, used Equipped				
				Co	nsumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly				
				26 P. d. 00					~				designed, constructed, and used				
·	4				ner Advisories; raw or ninder/Buffet Plate)/ A				/	ľ			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
				• •	int) Violations Requ	uire Corrective							Supplied ys or Next Inspection, Whichever Comes First				
O 1 U 1 T	I N		C O S	Prevention	of Food Contaminat	tion	R	O U T	N	N O	N A	C O S	Food Identification				
·	1			34. No Evidence of In animals Watch for fl	sect contamination, ro	dent/other	П			~		Б	41.Original container labeling (Bulk Food)				
·	/				ess/eating, drinking or	tobacco use							Physical Facilities				
·	/			36. Wiping Cloths; pr	operly used and stored				~				42. Non-Food Contact surfaces clean				
	V	1		37. Environmental con					~				43. Adequate ventilation and lighting; designated areas used				
ı				38. Approved thawing Cooler	method				~				44. Garbage and Refuse properly disposed; facilities maintained				
					per Use of Utensils			1					45. Physical facilities installed, maintained, and clean See				
					nt, & linens; properly u use utensils; properly u			1	/				46. Toilet Facilities; properly constructed, supplied, and clean Equipped / need sealed closing doors				
				•	ingle-use articles; prop	perly stored	H	Ė		-			47. Other Violations				
r				and used						'							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mitch Emery	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	11	License/Permit # Need 2021	Page	<u>2</u> of <u>2</u>		
TRU	by Hilton	Summ	TEMPERATURE OBSERVA	Rockwa	.11	Need 2021				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	<u>tion</u>		Temp I		
Hard b	poiled eggs	54	Market beer	35/36	Deliv	ery temp yogurt		37		
Plac	ed out at 5:30		Cheese in box	54		Upright		Defrost		
Will	discard at 9:00		Market cooler mill	41	Yogurt temp			41		
S	Sandwiches	54	Will monitor temp check for defros	st	Upright cooler 2			40		
Will us	se tphc for all Tcs foods		Small freezer	6						
Small c	cooler for milk and yogurt		Upright freezer	2						
	Yogurt	50	Upright cooler							
	Milk	48/46								
т.	1	OF	SERVATIONS AND CORRECTI	VE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TON IS DIRI	ECTED TO TI	HE CONDITIONS OBSER	VED A	ND		
	Hot water at hand sink	in restro	om 116 F / doors to be self	closing						
	Breakfast is served by	employe	e or all items are prepacka	ged						
02	SmallCooler not holding temps so will also use tphc today and discard everything									
	Will add thermo to cooler to monitor setting									
W	Black interiors make it	difficult t	o see to clean inside cabin	ets etc						
	Using gloves to serve foods									
	<u> </u>	ct for cus	tomer area and new produ	ct smart	power fo	r kitchen three co	mp			
Cood	Hot water -126F		neadust at these same sint	loosto	م ممما ييم	ad tooted to be w	ithin			
Good 45	•		product at three comp sink om floor to allow to clean	- locate	and use	ed - lested to be w	TUTTITT	range		
45			e needed and also around	escutche	ons					
-10	Ingredients by request			200010110	0110					
	Thawing in upright cod		<u> </u>							
	Using gloves to touch		}							
	Keeping daily temp log	g binder								
	Using yellow digital thermo									
<u> </u>										
_										
Received (signature)	lby:	<u> </u>	Print:			Title: Person In Charge/	Owner			
	See abov	'e	70.1							
Inspected (signature)		ıtrick	Print:				11	1		
.	6 (Revised 09-2015)					Samples: Y N #	collect	ea		