

\$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

Date: 04/16/2021	Time in: 8:02	Time out: 9:35	License/Permit # Need 2021	Est. Type Limited	Risk Category Low	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: TRU by Hilton	Contact/Owner Name: McNeill	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	5/95/A
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Physical Address: 2600 summer lee	Pest control : Ecolab	Hood Na	Grease trap : Will be pumped	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
								✓			
W						Highly Susceptible Populations					
Approved Source						✓					
		✓				Chemicals					
		✓							✓		
Protection from Contamination						✓					
		✓				Water/ Plumbing					
		✓				✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				W	✓				
		✓						✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
		✓				Permit Requirement, Prerequisite for Operation					
		✓				W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓									
Consumer Advisory						✓					
		✓				✓					
		✓				✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Prevention of Food Contamination						Food Identification					
		✓						✓			
		✓				Physical Facilities					
		✓				✓					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
		✓				1	✓				
		✓						✓			

