

\$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: 10/26/21	Time in: 8:50	Time out: 9:43	License/Permit # FS 0001040	Est. Type Buffet	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: TRU by Hilton			Contact/Owner Name: Mac rockwall llc		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Summer lee			Pest control : Ecolab monthly	Hood Na	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
8/92/A						

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			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
O	I	N	N	C			
U	T		A	O			
					1. Proper cooling time and temperature		
		✓					
3					2. Proper Cold Holding temperature(41°F/ 45°F) See temps and discard if not at temp		
W					3. Proper Hot Holding temperature(135°F) See temps / always discarded per policy		
					4. Proper cooking time and temperature		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
					6. Time as a Public Health Control; procedures & records		
Approved Source							
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith		
		✓					
					8. Food Received at proper temperature To check		
		✓					
Protection from Contamination							
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Bagels and apple		
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ___?___ ppm/temperature <small>No test strips to confirm</small>		
					11. Proper disposition of returned, previously served or reconditioned Discarded		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
O	I	N	N	C			
U	T		A	O			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need new one		
		✓					
					22. Food Handler/ no unauthorized persons/ personnel 1 on site need all employees		
Safe Water, Recordkeeping and Food Package Labeling							
					23. Hot and Cold Water available; adequate pressure, safe See		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		
Conformance with Approved Procedures							
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Adhere to labels		
Consumer Advisory							
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label All precooked / to provide ingredients by request		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
O	I	N	N	C			
U	T		A	O			
					34. No Evidence of Insect contamination, rodent/other animals		
		✓					
1					35. Personal Cleanliness/eating, drinking or tobacco use Store low		
					36. Wiping Cloths; properly used and stored Stored in sani.		
					37. Environmental contamination Watch see attached		
1							
					38. Approved thawing method		
Proper Use of Utensils							
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch		
					40. Single-service & single-use articles; properly stored and used		

Compliance Status			Employee Health				R
O	I	N	N	C			
U	T		A	O			
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
		✓					
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Emailed posters for hand sink posting		
Preventing Contamination by Hands							
					14. Hands cleaned and properly washed/ Gloves used properly		
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves and utensils		
Highly Susceptible Populations							
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooked		
Chemicals							
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only		
					18. Toxic substances properly identified, stored and used Store below sink		
W							
Water/ Plumbing							
					19. Water from approved source; Plumbing installed; proper backflow device City		
					20. Approved Sewage/Wastewater Disposal System, proper disposal		

Compliance Status			Food Temperature Control/ Identification				R
O	I	N	N	C			
U	T		A	O			
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					28. Proper Date Marking and disposition If Tcs is opener and thawed		
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips For food and also test strips for sink sanitizer		
2							
Permit Requirement, Prerequisite for Operation							
W					30. Food Establishment Permit (Current/ insp sign posted) To post to be allowed to be seen		
Utensils, Equipment, and Vending							
					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition		
W							
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped		

Compliance Status			Food Identification				R
O	I	N	N	C			
U	T		A	O			
					41. Original container labeling (Bulk Food)		
Physical Facilities							
					42. Non-Food Contact surfaces clean See		
1							
					43. Adequate ventilation and lighting; designated areas used		
					44. Garbage and Refuse properly disposed; facilities maintained		
					45. Physical facilities installed, maintained, and clean Watch		
					46. Toilet Facilities; properly constructed, supplied, and clean		
					47. Other Violations		

