	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Allergy policy/training Vomit clean up Employee health												
	Date:         Time in:         Time out:         License/Per           10/26/21         8:50         9:43         FS 00							10				Est. Type Buffet Med Page <u>1</u> of <u>2</u>	_
	IU/20/21         8.50         9.43         F5 U0           Purpose of Inspection:         ✓         1-Routine         2-Follow Up         3-Complain						+U Inve	stio	atic	m	5-CO/Construction 6-Other TOTAL/SCOR		
E	Establishment Name: Contact/Owner N							11170	Jug	4410	/II	Number of Violations COS:	
TRU by HiltonMac rockwallPhysical Address:Pest control :				lic	Но	od				e trap : Follow-up: Yes Z 8/92/A	۱.		
Summer lee Ecolab monthly				$\mathbf{O} = \mathrm{not}$	Na		N	-	o prov		_		
М					points in the <b>OUT</b> box for each numbered item Mark	🗸 in ap	pprop	riate	box f	or I	N, NC	$\begin{array}{c} \text{cos} \text{cos} = \text{corrected on site} \\ \text{O, NA, COS} & \text{Mark an} \\ \end{array}  \begin{array}{c} \text{R} = \text{repeat violation} \\ \text{Wark an} \\ \text{Win appropriate box for } \\ \text{R} \end{array}$	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days           Compliance Status         Compliance Status											tive Action not to exceed 3 days		
0 U	Ν	I     N     N     C       N     O     A     O   Time and Temperature for Food Safety (Temperature For Food Safety)				R	O U T		N O	N A	0	Employee Health	R
Т		s     (r = degrees ramennet)       1. Proper cooling time and temperature					1				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		~			2 Proper Cold Holding temperature (41°E/ 45°E)			~				13. Proper use of restriction and exclusion; No discharge from	
3				2. Proper Cold Holding temperature(41°F/45°F) See temps and discard if not at temp				~				eyes, nose, and mouth Emailed posters for hand sink posting	
w			3. Proper Hot Holding temperature(135°F) See temps / always discarded per policy									Preventing Contamination by Hands	
		4. Proper cooking time and temperature					~			14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating procedure for hot holding ( $165^{\circ}F$ in 2 Hours)				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves and utensils	
	6. Time as a Public Health Control; procedures & records							<u> </u>		Highly Susceptible Populations			
	1	-	I		Ammund Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		Approved Source           7. Food and ice obtained from approved source; Food in							•		Cooked		
	~	good condition, safe, and unadulterated; parasite destruction Ben e Keith					1			_	Chemicals		
	~				8. Food Received at proper temperature To check			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	1		I		Protection from Contamination		W					18. Toxic substances properly identified, stored and used Store below sink	
	1				9. Food Separated & protected, prevented during food			1		<u> </u>			
V				preparation, storage, display, and tasting Bagels and apple 10. Food contact surfaces and Returnables ; Cleaned and			r				Water/ Plumbing           19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at ppm/temperature No test strips to confirm			~				backflow device City	
		Image: Interview of the second dispersion of the						~			h	20. Approved Sewage/Wastewater Disposal System, proper disposal	
	<u> </u>				Priority Foundation Items (2 Po		_				_		
O U T		N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	N A		Food Temperature Control/ Identification	R
	~			5	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need new one			~			5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~	22. Food Handler/ no unauthorized persons/ personnel 1 on site need all employees					~	-		28. Proper Date Marking and disposition If Tcs is opener and thawed			
	Safe Water, Recordkeeping and Food Package				2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	Labeling					2					For food and also test strips for sink sanitizer	_	
	~				<ul> <li>23. Hot and Cold Water available; adequate pressure, safe</li> <li>See</li> <li>24. Required records available (shellstock tags; parasite</li> </ul>			1		[	-	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted )	
			~		destruction); Packaged Food labeled		W	~				To post to be allowed to be seen	
	1		ı		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			ı 1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Adhere to labels			~				supplied, used Equipped	
	1				Consumer Advisory		١٨	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	-				26. Posting of Consumer Advisories; raw or under cooked	-	~					Watch condition 33. Warewashing Facilities; installed, maintained, used/	
	~				foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label All precooked / to provide ingredients by request				~			Service sink or curb cleaning facility provided	
	-				Core Items (1 Point) Violations Require Corrective		_					· · · ·	
U U T		N O	N A	C O S	Prevention of Food Contamination	R	O U T		N O	N A		Food Identification	R
	~				34. No Evidence of Insect contamination, rodent/other animals				~			41.Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use Store IOW	$\square$						Physical Facilities	
ŀ	~				36. Wiping Cloths; properly used and stored Stored in sani.		1					42. Non-Food Contact surfaces clean See	
1	1				37 Environmental contamination Watch see attached			~				43. Adequate ventilation and lighting; designated areas used	
	$\mathbf{T}$	~			38. Approved thawing method	-		~			Π	44. Garbage and Refuse properly disposed; facilities maintained	
	I				Proper Use of Utensils		$\vdash$	~			Π	45. Physical facilities installed, maintained, and clean Watch	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		$\vdash$	-			Π	46. Toilet Facilities; properly constructed, supplied, and clean	
					Watch 40. Single-service & single-use articles; properly stored	$\square$			~			47. Other Violations	
	~				40. Single-service & single-use articles; properly stored and used				~				
						<u>ـــاـــــــــــــــــــــــــــــــــ</u>				· · · · ·			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: by Hilton	Physical A Summ			y/State: OCKWAI	Ι	License/Permit # Page 2 of 2. FS 0001040			
Item/Location		TEMPERATURE OBSERVA			DNS Temp F	Item/Location				
	yogurt unit	<u>1emp r</u>							Temp F	
			Ice creamFreeze		33	Cream	cheese on buf	eı	51	
	5/37/39 /41		Under counter freeze		0					
	lot holding		Two door freeze		0					
Eg	gs / sausage	129/122	Upright cooler							
	Oatmeal	128	Cooked sausag	e	37					
	Display		Upright							
	Hummus	40	Butter		39					
Milk	in 2nd display	40								
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	<b>NTIO</b>	N IS DIRE	CTED TO TH	E CONDITIONS OBSERVE	D AN	1 <mark>D</mark>	
		o public c	an see it and the inspection	n p	osting	comment	S			
	Hot water 125									
W			eaner used for non food bel				area - avoid placing	on c	counter	
	<b>a</b> .		r all food contact surfaces	- ne	eed tes	tstrips				
	Avoid over stocking bo									
	Watch wood trim on sh	v	which point all hot foods a	ro	diccord	od				
	Hot holding is not at 1		which point all hot loous a	le c	liscalu	eu				
!!			ars to not be protecting the	hr.	had					
••										
Apples are self serve - non wrapped Discussed taking temps when foods are cooked for hot holding										
29										
42	Clean old spills inside milk cooler									
37	Avoid storing box of gloves on floor									
02								e dis	carded	
Received	hv		Print:			I	Title: Person In Charge/ Ov	VDOP		
(signature)	See abov	e/e					That, I troon in Charge/ UV	TUCI		
Inspected (signature)	See abov <sup>Thy:</sup> Kelly kirkpa	t	Print:							
Form FH-04	Ketty Kirkpa	uruck					Samples: Y N # co	llecte	d	