Followup Fee \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date:	3/2			2004	Time in: 7:30  tion: 1-Routine	Time out: 8:45 2-Follow U		FS-0 3-Compla	01	65	O -Inve	ati a	, <b>4</b> ; a,	.		of <u>2</u>
Estab	lish	men	t N	lam	ne:	2-Follow U	Contac	ct/Owner l	-	_	-111VE	suga	เนอ	11	Number of Repeat Violations:	JSCORE
Tow Physi					Suites	Pes	Don S	_ <u> </u>		Не	ood		LG	reac	Number of Violations COS: O/1	00/A
908						Eco	lab 5/10/	/24		N/a					e 10/11/23 1000g No	
Mark	Co the	mpli appro	anc opri	ce S	tatus: Out = not in co points in the OUT box for	ompliance IN = in or each numbered ite	em	ce No Mark		t obse heckm					policable $COS = corrected on site $ $R = repeat violation $ $W = repeat viol$	'= Watch R
Comp	lian	00 E4	tatu		Prio	ority Items (3	Points)	violations	Requ		<i>mmee</i> Compl				tive Action not to exceed 3 days	
O I U N	N	I N	1	C O		nperature for Fo		ty	R	Ū	) I	N O	N A	C	Employee Health	R
T				S	1. Proper cooling time	legrees Fahrenhei and temperature	it)			Г				S	12. Management, food employees and conditional employees	s;
	V										~				knowledge, responsibilities, and reporting	
V					2. Proper Cold Holding <b>See</b>	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	m
_			ł		3. Proper Hot Holding See	temperature(135°	°F)								Preventing Contamination by Hands	
Ť	V				4. Proper cooking time	and temperature					<b>/</b>				14. Hands cleaned and properly washed/ Gloves used proper	rly
	Ť	_			5. Proper reheating pro	cedure for hot ho	lding (16	55°F in 2		-					15. No bare hand contact with ready to eat foods or approved	1
	~				Hours)						•				alternate method properly followed (APPROVED Y N Gloves available	_)
V					6. Time as a Public Hea Using for milk, creamer,	alth Control; proc cheese	cedures &	& records							Highly Susceptible Populations	
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eqqs	
					7. Food and ice obtaine good condition, safe, at	nd unadulterated;		Food in							Chemicals	
					destruction US Foo	ods									Chemicais	
V	•				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved and properly stored; Washing I & Vegetables	Fruits
						n from Contamir	nation				~				Water  18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr preparation, storage, di			food			<u>                                     </u>			l	Water/ Plumbing	
+					10. Food contact surface			ned and			Τ			T -	19. Water from approved source; Plumbing installed; proper	
~					Sanitized at 200						~				backflow device City approved	
	•				11. Proper disposition of reconditioned No re	of returned, previo	ously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				-	Pri	iority Founda	tion Ite	ems (2 Po	_						rrective Action within 10 days	
O I U N		I N	١.	C O S		ority Founda n of Knowledge/			ints)	viola C	I J N	Req N O	uire N A	C C O S	rrective Action within 10 days  Food Temperature Control/ Identification	R
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## Retail Food Establishment Inspection Report

## **City of Rockwall**

Received by: (signature) Don Sigler	Print: Don Sigler	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Town Pla	Name: .ce Suites	Physical Ac 908 E		City/State: Rockwall	, Tx	License/Permit # FS-001650	Page _	<b>1</b> of <b>2</b>				
			TEMPERATURE OBSERVA		,		<u> </u>					
Item/Location		Temp	Item/Location	Temp	Item/Loc	ation		Temp				
Mini Fridge milk		36	Upright Fridge	37	7 Market							
Hot holding kitchen egg Oatmeal Sausage&cheese biscuit		137 Cream cheese/butte		39/39	<sup>9</sup> Freezer			10				
		158	Cheddar cheese	39	It's Fate Creamery		7					
		158	Upright Freezer 1 htt	12	Fridge 1							
Е	Eggs/Bacon		174/138 Upright Freezer 2 htt		Water			44				
	Milk	Tphc				Fridge 2						
Cre	Cream cheese		Tphc			Beverages		43				
\	Vaffle mix	Tphc										
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS							
3.7 1	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Us	Using tphc for milk/cream cheese & butter / milks for coffee as well. Discard within 4 hours											
Bre	eakfast served 6:30	0-9:30										
Us	ing paper plates, b	owls, dis	posable cutlery									
	n posted for buffe		·									
	chen	<u> </u>										
	Hand sink equipped, temp greater than 115											
	111111111111111111111111111111111111111											
	Digital thermo, stripes current  Dishwasher confirmed 160 surface temp											
	Coffee urns cleaned daily											
Us	Using water for veggies and fruits											
Зс	3comp sink 129 Quats sani 200ppm											
Re	Restrooms equipped, greater than 103 in each room											
Gr	eat date labels on a	ıll foods,										
Re	ed sani buckets fille	d at 3 con	np sink									
All	food is precooked	and rethe	rmalized onsite and hot he	eld at 135 a	and high	ner						
Ма	arket using all comn	nercial pa	ckaged food with labels /ic	e cream fi	rom Its	Fate creamery labe	ls co	rrect				
Received by:			Print:			Title: Person In Charge/	Owner					
(signature)	See abov	/e	See ab	ove								
Inspected by:	)		Richard									