Additional followupsRetail Food Establishment Inspection ReportImage: First aid kit\$50.00 feeCity of RockwallVomit clean upEmployee health									3							
	Date: Time in: Time out: License/Per 12/15/2022 8:49 10:30 FS 00												Food handlers Food managers 2 Page <u>1</u> of <u>2</u>	_		
	Purpose of Inspection: 1 - Routine 2 - Follow Up 3 - Complai												5-CO/Construction 6-Other TOTAL/SCOR	E		
Establishment Name: Contact/Owner Nam Towneplace suites Don							e: *N					★ Number of Repeat Violations: ✓ Number of Violations COS:				
Pł	Physical Address: Pest control :						Hood Grease trap/ w						se trap/ waste oil Follow-up: Yes 4/96/A	۱.		
90	908 E I -30 Ecolab 11/09/2022 Compliance Status: Out = not in compliance IN = in compliance					NO =		Va bserv	ved	N	-		pplicable $COS = corrected on site R = repeat violation W- Watch$			
M					points in the OUT box for each numbered item M Priority Items (3 Points) viola.					ox fo	r IN,	, NO	NA, COS Mark an $$ in appropriate box for R			
Co	ompliance Status					R	Ì	-	ompl	iance N						
Ŭ	V N O A O S (F = degrees Fahrenheit)						Ŭ T	N	0	Employee Health	R					
		1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
	~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$) See			W	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	~				3. Proper Hot Holding temperature(135°F) See				<u> </u>	<u> </u>	Emailed poster to post at hand sink Preventing Contamination by Hands					
	~				4. Proper cooking time and temperature See				~		14. Hands cleaned and properly washed/ Gloves used properly	_				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)		2			•	~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)						
	6. Time as a Public Health Control; procedures & records Buffet is 3 hrs tphc - discarding all Tcs			ds			<u> </u>				Highly Susceptible Populations					
	-				Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
				7. Food and ice obtained from approved source; Food in	1							Cooked				
	destruction Ben e Ke				good condition, safe, and unadulterated; parasite destruction Ben e Keith								Chemicals			
	~				8. Food Received at proper temperature To check						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables No washing / only using self peel			
					Protection from Contamination			w	~				18. Toxic substances properly identified, stored and used Watch use of peroxide - use per label			
	~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 					Watch use					Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned an Sanitized at 200 ppm/temperature 160 S	ı R			~				19. Water from approved source; Plumbing installed; proper backflow device			
		~			11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
	T	N	N	C	Priority Foundation Items (2				_		_			R		
U T	U N O A O A O T I I S Image: Solution of Knowledge/Personnel Ima				Food Temperature Control/ Identification											
	 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2 		ge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	~				22. Food Handler/ no unauthorized persons/ personnel 4				~				28. Proper Date Marking and disposition			
Lab		Safe Water, Recordkeeping and Food Package Labeling			2 Therm					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need text strips						
	~				23. Hot and Cold Water available; adequate pressure, sa See				-				Permit Requirement, Prerequisite for Operation			
			~	ĺ	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/ insp sign posted) Posted			
					Conformance with Approved Procedures								Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Keeping logs	l			V				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch			
	~				26. Posting of Consumer Advisories; raw or under cool foods (Disclosure/Reminder/Buffet Plate)/ Allergen La Ingredients by request				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed both			
					Core Items (1 Point) Violations Require Corre								tys or Next Inspection , Whichever Comes First			
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R		
	~				34. No Evidence of Insect contamination, rodent/other animals					~			41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco use Stored in separate	1							Physical Facilities			
	~				36. Wiping Cloths; properly used and stored Discussed using				~				42. Non-Food Contact surfaces clean			
	~				37. Environmental contamination Watch				~				43. Adequate ventilation and lighting; designated areas used			
		~			38. Approved thawing method Cooking or pull				~				44. Garbage and Refuse properly disposed; facilities maintained			
					Proper Use of Utensils			1					 45. Physical facilities installed, maintained, and clean Drain pipes / drains 46. Toilet Facilities; properly constructed, supplied, and clean 			
	~				 39. Utensils, equipment, & linens; properly used, stored dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 				~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped 47. Other Violations			
1				~	and used Plastic ware handles					~						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Don Sigler	Print:	Title: Person In Charge/ Owner GM
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Towne place suites	Physical A 908 E		City/State: Rockwa	ll	License/Permit # Page 2 o 1650					
•		TEMPERATURE OBSERVA								
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F				
Sausage biscuit	145	Cooked biscuits and sausa	^{pe} 198							
Sausage egg bagel	136	Market Bev coole	er 40-4	•						
Oatmeal	156	Water cooler	37							
Cooler milk	40	Frozen food un	it 9.9							
Freezer	10									
Upright 2,door	40									
Cheese	41									
Upright freezer	8.9									
Item AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECT			E CONDITIONS OBSE	RVED AND				
Number NOTED BELOW: ALL TEMPS TA	AKEN in F									
Hot water 121 F at har	Hot water 121 F at hand sink									
Cos Need paper towels at	hand sinl	k in kitchen								
Best to store forks with	n handles	s facing toward customers								
	Butter is discarded at end of the meal time also creamers in sealed pitchers									
Buffet hours are only 3										
	Bowls are stored inverted or under shelf to protect									
	Watch over stocking freezers and coolers in back room to allow for air flow									
•	Three comp sink is small but can still be used									
v	Using Dishmachine for large bowls									
	Confirmed Dishmachine sanitizing at 160 SR - need test strips for high temps machine									
45 Time to clean out drain		•								
-	Not using buckets for sanitizer - using spray bottles - reminder to allow to air dry after cleaning									
	Sanitizer at sink tested to be 200 ppm									
•	Discussed using peroxide cleaner for non food contact only									
• •	After using mop is stored in mop sink area									
	Hot water at three comp 121									
	Gloves used to touch rte foods									
	Using digital thermo									
Received by: (signature) See abov Inspected by: (signature) Kelly kirkpo	'e	Print:			Title: Person In Char	ge/ Owner				
Inspected by:		Print:								
(signature) Kelly kírkpa	ıtríck	RS .			Samples: V N	# collected				
· · ·					Samples: Y N	# collected				