Followup Fee of       \$50.00 after       Retail Food Establishment Inspection Report       First aid kit         First Followup       City of Rockwall       Vomit clean up																
Date:				Time in:	Time out:		se/Perm	nit #					••	CPFM Food handlers	of <u>2</u>	
10/1 Purp			spec	8:00 ction: 🖌 1-Rout	8:47		-00		-	10 Inves	tigat	tion	-			
Estab TRU	lishr	ment	Nan	ne:		Contact/Ow Chanel	-				-8			Number of Repeat Violations:      Number of Violations COS:		
Physi	cal A	Addre	ess:	er Lee Dr I		est control : coLab 9/19/23			Hoo N/A	od				e trap :/ waste oil Follow-up: Yes 3/S 18/23 1000g No Z	)7/A	
	Сог	mplia	nce S	Status: Out = no	ot in compliance $IN = ir$ box for each numbered		NO = lark '√'							pplicable $COS = corrected on site R = repeat violation Wox for IN, NO, NA, COS Mark an \times in appropriate box for \mathbb{R}$	/= Watch R	
				ſ					e Im		ate (	Corre	ecti	ive Action not to exceed 3 days	[	
0 Î					F	2	O I N N C					Employee Health	]	R		
	Image: Second and the second and t						~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
~	•	2. Proper Cold Holding temperature(41°F/45°F)					1	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
<b>~</b>	•	3. Proper Hot Holding temperature(135°F) See					Preventing Contamination by Hands									
	4. Proper cooking time and temperature			_			~				14. Hands cleaned and properly washed/ Gloves used properly					
	~	<ul> <li>5. Proper reheating procedure for hot holding (165°F in 2 Hours)</li> </ul>			. 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. GIOVES				
V	•			6. Time as a Pub	lic Health Control; pro	ocedures & reco	rds		Highly Susceptible Populations							
		-	ł		Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs		
-	good condit			good condition, s	d ice obtained from approved source; Food in tion, safe, and unadulterated; parasite Ben E Keith					Chemicals						
~	•				d at proper temperatur oon delivery	e				~				17. Food additives; approved and properly stored; Washing & Vegetables Water only	Fruits	
				Protection from Contamination										18. Toxic substances properly identified, stored and used		
~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting           10. Food contact surfaces and Returnables ; Cleaned and			d							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper					
~	•			Sanitized at <u>2</u>	72 ppm/temperatu	re				~				backflow device City appeal		
~	11. Proper disposition of returned, previously served or reconditioned Discard Immediately											20. Approved Sewage/Wastewater Disposal System, proper				
				D						~				disposal		
	N		C		Priority Found	ation Items (2		ts) vi	0			N	С	rrective Action within 10 days	1	R
O I U N T			C O S	Demonst 21. Person in cha	Priority Found tration of Knowledge arge present, demonstr	ation Items (2 e/ Personnel ation of knowled	ŀ		_		N	N A	_	rrective Action within 10 days Food Temperature Control/ Identification		R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Chanel Douglas	Chanel Douglas	Front Desk Attendant
Inspected by: (signature) Richard Hill	Print: Richard Hil	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: TRU by Hilton	Physical A 2600 \$	ddress: Summer Lee Dr	City/State: Rockwall	, Tx	License/Permit # Page 2 of 2		
,		TEMPERATURE OBSERVA	TIONS	-			
Item/Location	Temp	Item/Location	Temp	Item/Locat	ion	Temp	
Refrigerator	32	UC freezer HTT	2				
Milk	33	Upright Freezer	-4				
Eggs	170	All items HTT					
Oatmeal	148	Roll in Refrigerator	38				
Bacon	143	Yogurt	39				
Beer Bunker	43	reach in Refrigerator	36				
UC candy freezer	1	Butter	39				
Soda Bunker	42	Crm cheese	39				
×		SERVATIONS AND CORRECT					
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temperature	TABLISHME es are taken in	ENT HAS BEEN MADE. YOUR ATTEN F	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	ED AND	
Local items from Fros	st'y Canc	ly, has label, allergy info a	and net w	eight - lo	oks great		
		made for resale with mai	nufacturer	s label o	on back		
42 Minimum detail clean	-						
		eater than 120 on both re					
	-	ecolab sink & surface cle	aner sani,	tested a	at 272ppm in acce	eptable ran	
Test stripes current, y		-					
45 Seal holes in FRP wh							
44 Dumpster missing a lic	a, piease	call refuse company for re	pairs				
(signature) See abov	/e	See ab	ove		Title: Person In Charge/	Jwner	
Inspected by: (signature)	NS	Richard	d Hill				
Form EH-06 (Revised 09-2015)		- I torrary			Samples: Y N #	collected	