Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

	te: /1 {	5/2	24	ļ	Time in: 9:00	Time out:	FS-0			40				1 Food handlers Page 1	of <u>2</u>
	_		f Ins	-	tion: 1-Routine	2-Follow Up	3-Compla		4-	Inve	stiga	tion			/SCORE
Trı	ı by	/ H	liltor	n	ie:	L	andon Proc		**			-		Number of Repeat Violations:  Number of Violations COS:  3/6	7/A
			ddre ner L		Or Rockwall, Tx	Explair	ontrol : n 3/25/24		Ho N/a					2/2/23 1000g No 🗹	
Ма					points in the OUT box for e		Mark		eckm	ark in	appro	opriat	e bo	plicable COS = corrected on site R = repeat violation W ox for IN, NO, NA, COS Mark an in appropriate box for I	= Watch R
	_		e Stat						C	ompli	ance	Statu	ıs	ive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S	(F = deg	perature for Food grees Fahrenheit)	Safety	R	U T	N	N O	A	C O S	Employee Health	R
			~		1. Proper cooling time ar No leftovers	nd temperature				~				12. Management, food employees and conditional employee knowledge, responsibilities, and reporting	3;
	/				2. Proper Cold Holding t	temperature(41°F/	45°F)							13. Proper use of restriction and exclusion; No discharge fro eyes, nose, and mouth	n
	· •/				3. Proper Hot Holding te See	emperature(135°F)		+						State hand sink form posted  Preventing Contamination by Hands	
			<b>/</b>		4. Proper cooking time a	and temperature		H		<b>/</b>				14. Hands cleaned and properly washed/ Gloves used prope	·ly
			_		5. Proper reheating proce Hours)	edure for hot holding	ng (165°F in 2			/				15. No bare hand contact with ready to eat foods or approve alternate method properly followed (APPROVED Y N.	
	<b>✓</b>				6. Time as a Public Heal	th Control; procedu	ures & records	+						Gloves  Highly Susceptible Populations	·
					Ann	proved Source						T		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained		urce; Food in							Eggs	
3				~	good condition, safe, and destruction BEK									Chemicals	
	~				8. Food Received at prop Checking	per temperature				~				17. Food additives; approved and properly stored; Washing & Vegetables Water	ruits
						from Contaminat			L	<b>'</b>				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, disp	play, and tasting								Water/ Plumbing	
	~				10. Food contact surface: Sanitized at <u>200</u> p	ppm/temperature				~				<ol> <li>Water from approved source; Plumbing installed; proper backflow device City approved</li> </ol>	
	~				11. Proper disposition of reconditioned No re	f returned, previous P <b>turns</b>	sly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Poin								oints) v	iolar		Requ		Cor	rective Action within 10 days	R
U T	N N	N O	N A	C O S		of Knowledge/ Pe		K	U T	N	0	A	o s	Food Temperature Control/ Identification	K
	~				21. Person in charge pres and perform duties/ Certi					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
	_														
	/				22. Food Handler/ no una	authorized persons	/ personnel			/				28. Proper Date Marking and disposition  Good labels	1/
	<b>'</b>				Safe Water, Record		•			<b>'</b>				Good labels 29. Thermometers provided, accurate, and calibrated; Chemi Thermal test strips	cal/
	·				Safe Water, Record 23. Hot and Cold Water and 132, good press	dkeeping and Foo Labeling available; adequate	d Package			<b>'</b>				Good labels  29. Thermometers provided, accurate, and calibrated; Chemi	cal/
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Landon Proctor	Print: Landon Proctor	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

F . 11' 1	W	Di		. /6.		11: /D ://						
	ment Name: by Hilton	Physical A		ity/State: <b>Rockwa</b> l	II, Tx	FS-0001040	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVATI		T = : ==							
Item/Loc		Temp	Item/Location	Temp	Item/Loca	ation	Temp					
Refrig		37	Freezer #1 htt	8								
	Eggs	154	Refrigerator #2	39								
	Bacon	141	Butter	40								
	Oatmeal	162	Hot hold eggs microwave	141								
Beve	erage cooler tcs	41										
	Freezer	21										
Beve	rage cooler non tcs	49										
Fr	eezer #4 htt	15										
		OH	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Restrooms equipped of	reater th	an 106 in each room									
	Hand sink equipped te	mp grea	ter than 112									
	3comp sink not set up	, 132, us	ing ecolab sink&surface clea	ner sani	i, test str	ips current						
	Pancake machine inop	oeraable										
	Using disposable cutle	ry and p	lates									
	Sign for buffet in place	!										
	<u> </u>		lk discarded before 4 hr mar									
W	Beverage cooler with tcs items (prosciutto snack pack & yogurt) need to adjust temp so as temp											
	not at upper limit of 41											
	<u> </u>		will email separately from ins	pection	report							
7/	Using yellow digital thermo, gloves available											
7/cos	Dented can of mandarin oranges found in refrigerator 3, unopened / removed for credit, will not open for breakfas Using peroxide multi surface cleaner & disinfectant on guest tables, chairs etc. not on any food surfaces											
				it tables,	Chairs e	etc. not on any look	J Surfaces					
	Ecolad Sink & Sunace	sani tes	ted within required range									
Received	l by:		Print:			Title: Person In Charge/	Owner					
(signature)	See abov	<u>'e</u>	See abo	ove								
Inspected (signature)		$\subset \tau$	Richard	Hill								
orm EH-06	6 (Revised 09-2015)	سارك	I Horiara			Samples: Y N #	collected					