

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 4/24/23	Time in: 8:46	Time out: 9:49	License/Permit # FS-0001040	Est. Type	Risk Category	Page <u>1</u> of <u>1</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Tru by Hilton	Contact/Owner Name: Landon Proctor	* Number of Repeat Violations: _____	✓ Number of Violations COS: _____	1/99/A
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Physical Address: 2600 summer Lee Rockwall, Tx 75032	Pest control : Eco Lab 3/28/23	Hood N/A	Grease trap : Liquid Envir 2/21/23 - 1000g	Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an **X** in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R				
O	I	N	N	N	C		O	I	N	N	N	C					
U	T	O	A	A	O	U	T	O	A	A	O	Employee Health					
					✓							✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
																	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
																	Preventing Contamination by Hands
												✓					14. Hands cleaned and properly washed/ Gloves used properly
												✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y . N .)
																	Highly Susceptible Populations
												✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
																	Chemicals
												✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using water
												✓					18. Toxic substances properly identified, stored and used
																	Water/ Plumbing
												✓					19. Water from approved source; Plumbing installed; proper backflow device City approved
												✓					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R				
O	I	N	N	N	C		O	I	N	N	N	C					
U	T	O	A	A	O	U	T	O	A	A	O	Food Temperature Control/ Identification					
					✓							✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
												✓					28. Proper Date Marking and disposition Good date marking
												✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
																	Permit Requirement, Prerequisite for Operation
												✓					30. Food Establishment Permit (Current/insp report sign posted) 12/31/21
																	Utensils, Equipment, and Vending
												✓					31. Adequate handwashing facilities: Accessible and properly supplied, used
												✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
												✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R				
O	I	N	N	N	C		O	I	N	N	N	C					
U	T	O	A	A	O	U	T	O	A	A	O	Prevention of Food Contamination					
					✓							✓					34. No Evidence of Insect contamination, rodent/other animals
												✓					35. Personal Cleanliness/eating, drinking or tobacco use
												✓					36. Wiping Cloths; properly used and stored
												✓					37. Environmental contamination
												✓					38. Approved thawing method
																	Proper Use of Utensils
												✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
												✓					40. Single-service & single-use articles; properly stored and used
																	Food Identification
												✓					41. Original container labeling (Bulk Food)
																	Physical Facilities
												1					42. Non-Food Contact surfaces clean See
												✓					43. Adequate ventilation and lighting; designated areas used
												✓					44. Garbage and Refuse properly disposed; facilities maintained
												✓					45. Physical facilities installed, maintained, and clean
												✓					46. Toilet Facilities; properly constructed, supplied, and clean
												✓					47. Other Violations

