	Retail Food Establishment Inspection Report Image: Constraint of the system <																		
	Date: Time in: Time out: License/P 4/24/23 8:46 9:49 FS-00)4(0				Est. Type Risk Category Page <u>1</u> of <u>1</u>	-							
Pı	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai				int		4-Iı		tiga	tior	1	5-CO/Construction 6-Other TOTAL/SCORI	3						
Tr	Establishment Name: Contact/Owner M Tru by Hilton Landon Proct											* Number of Repeat Violations: Vumber of Violations COS: 1/99/A							
	Physical Address: Pest control : 2600 summer Lee Rockwall, Tx 75032 Eco Lab 3/28/23									Hood I/A	d		Gi Liq	reas uid	se trap : Follow-up: Yes Follow-up: Yes No	`			
М					Status: Out = not in co points in the OUT box for	mpliance IN = in con each numbered item	npliance N Mark	$\mathbf{O} = \mathbf{n}$							pplicable $COS = corrected on site R = repeat violation W- Watch sox for IN, NO, NA, COS Mark an X in appropriate box for R$				
C	mnli	ance	Stat	tus	Prio	ority Items (3 Po	ints) violation	Req	uire		<i>medi</i> mplia				tive Action not to exceed 3 days				
O U T					R								R						
			~	S	1. Proper cooling time			П			~			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
			·		2. Proper Cold Holding	temperature(41°F/	45°F)		-	_	-	+			13. Proper use of restriction and exclusion; No discharge from				
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See										eyes, nose, and mouth				
	~				3. Proper Hot Holding					-					Preventing Contamination by Hands				
	~		4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2				-	'	~				14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved						
	~				Hours)	cedure for not notal	ing (105 1° in 2				~				alternate method properly followed (APPROVED Y_N_)				
	~				6. Time as a Public Hea	alth Control; proced	ures & records		ľ		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 good condition, safe, and unadulterated; parasite destruction Ben E Keith										Chemicals				
	8. Food Received at proper temperature						,	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using water							
	Logged in book Protection from Contamination					-		~				18. Toxic substances properly identified, stored and used							
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					-	<u> </u>				Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>170p</u>] ppm/temperature See					,	~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	~			11. Proper disposition of returned, previously served or reconditioned Discarded immediately						,	~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	T	N	N	C	Pri	ority Foundatio	on Items (2 Po	ints R) vio	-			uire N	Cor C	rrective Action within 10 days	R			
Ŭ T	Ň	s					Ŭ T	N	N O	A	o s	Food Temperature Control/ Identification							
	~				21. Person in charge pr and perform duties/ Ce					,	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition Good date marking								
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	23, Hot and Cold Water available; adequate pressure, safe City approved									Permit Requirement, Prerequisite for Operation									
	 ✓ ✓ 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 			[~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/21									
	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				supplied, used										
					Con	sumer Advisory				-	~		Ţ		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	1			
	~				26. Posting of Consume foods (Disclosure/Rem Available by reques	er Advisories; raw o inder/Buffet Plate)/ t	r under cooked Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Т	N	N	С	Core Items (1 Poin	nt) Violations Req	uire Corrective	Acti R	ion N		to Ex	cee N	d 90 N) Da C	ays or Next Inspection , Whichever Comes First	R			
U U T	N	0	A	o s		of Food Contamin		Ň		O U T	N	0	A	o s	Food Identification	-			
	~				 No Evidence of Inst animals Percenal Cleanlines 						~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanlines36. Wiping Cloths; pro			_	╎╎	4	-	_	_		Physical Facilities 42. Non-Food Contact surfaces clean				
	~				 37. Environmental cont 			┢	╎╎	1		+		_	See 43. Adequate ventilation and lighting; designated areas used	_			
		1						1	$\left \right $	'	~								
	と	┥			38. Approved thawing	method					~				44. Garbage and Refuse properly disposed; facilities maintained				
	~ ~								╞	-	~ ~	_			44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				
	~				Propo 39. Utensils, equipmen	er Use of Utensils t, & linens; properly					~								
	_				Prop	er Use of Utensils t, & linens; properly se utensils; properly	used				-				45. Physical facilities installed, maintained, and clean				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Tru by Hilton	Physical A 2600 S	SummerLee	City/State: Rockwal	l, Tx	ES-0001040	Page <u>2</u> of <u>2</u>				
There is a set of	Town F	TEMPERATURE OBSERVA		14 /1	42	T.m. F				
Item/Location Sausage	_{Тетр F}	Upright Fridge	Temp F 43	Item/Loca	uon	Temp F				
Eggs	168	Defrost cycle								
Reach in fridge	35	Single dr Fridge	38							
Oatmeal	137	Butter	40							
UC freezer	10	Crm cheese	41							
DB Upright Freeze	-2	Snk bunker 1	39							
Bread	HTT	Snk freezer	1							
		Snk bunker 2	39							
T.		SERVATIONS AND CORRECT								
Number NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN				ED AND				
		p sink setup 118, sink & s	urface san	itizer 17	0ppm					
42cos Coffee maker need top	o cleaned	, dusty								
Good date marking an	d rotatior	1								
Vents dusty in each sr	nk bunker									
42Cos Bread cabinets need c	leaning, C	COS								
Using water to rinse a	oples									
Call Vickie at City Hall	for curre	ct year permit								
1 Food MOD, 3 food H	1 Food MOD, 3 food Handler Certificates									
Received by:		Print:			Title: Person In Charge/)wner				
(signature) Landon P	roct	or Landor	ו Pro	ctor	Chief Eng	ineer				
Inspected by: (signature)		Richard	lliH b		Samples: Y N #	collected				