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

| Date: 4/4/25   |        |        | 8:35   | Time in: Time out: License/Perm PS-00              |  |  |  |   |        |       |  |   | 1 CPFM   | Food handlers                           | Page 1   | of <u>2</u>  |  |       |
|--|--------|--------|--------|--|--|--|--|---|--------|-------|--|---|--|---|--|--|--|-------|
| Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain  |        |        |        |  | int  | 4-Investigation  |  |   |        | n     | 5-CO/Construction 6-Other TOT.   |   | TOTAL/S  | CORE                                    |  |  |  |       |
| Establishment Name: Contact/Owner Name: John Aceved  |        |        |        |  |  |  | ·  |   |        |       |  | Number of Repeat Viole Number of Violations C |  |   | 3/97/A   |  |  |       |
| Physical Address: 1600 La Jolla Pointe Dr. Rockwall, Tx  Pest control: Versacore 3/31/25  Compliance Status: Out = not in compliance No. |        |        |        |  |  |  |  | Hood Grease<br>12/2001 N/a  |        |       |  | e trap :/ waste oil                           | Follow-up: Yes No  | 3/37                                    |  |  |  |       |
| Mar  |        |        |        |  | points in the <b>OUT</b> box for   | each numbered it   | em   | Mark '  | √' a c |       | nark i   | n app   | ropria   | ate bo                                  |  | site <b>R</b> = repeat vio   | e box for R  | Watch |
| Compliance Status  |        |        |        |  | Prio   | rity Items (3 Points) violation  |  |   | Requ   |       |  | <i>nmediate</i><br>Compliance                 |  |   | ive Action not to exceed 3 days  |  |  |       |
|  |        | N<br>O | N<br>A | C<br>O<br>S  |  | nperature for Fo<br>egrees Fahrenhei   |  | ty  | R      | ı     | I<br>J<br>N  |   | N<br>A   | C<br>O<br>S                             | Emp  | loyee Health   |  | R     |
|  | •      | /      |        |  | 1. Proper cooling time a   | and temperature  |  |   |        |       | ~  | •   |  |   | 12. Management, food emplo<br>knowledge, responsibilities, a   |  | employees;   |       |
| ٠  | /      |        |        | 2. Proper Cold Holding temperature(41°F/ 45°F) See |  |  |  |   | •      | •     |  |   | 13. Proper use of restriction a eyes, nose, and mouth Employee health form |   | charge from  |  |  |       |
| ١  | /      |        |        |  | 3. Proper Hot Holding t<br>See   | temperature(135°   | °F)  |   |        |       |  |   |  |   |  | ntamination by Han   | ıds  |       |
|  | •      | /      |        |  | 4. Proper cooking time   | •  |  |   |        |       | ~  | 1   |  |   | 14. Hands cleaned and prope  |  |  |       |
|  |        |        |        |  | 5. Proper reheating prod<br>Hours)   |  |  |   |        |       | •  |   |  |   | 15. No bare hand contact with alternate method properly foll <b>Gloves</b>   | •  | X 3  | )     |
|  | /      |        |        |  | 6. Time as a Public Hea  | alth Control; proc   | cedures &  | & records   |        |       | Highly Susceptible Populations   |   |  |   |  |  |  |       |
|  |        |        |        |  | Ap   | proved Source  |  |   |        |       | 16. Pasteurized foods used; prohibited food not o Pasteurized eggs used when required Eggs |   |  |   | fered  |  |  |       |
| •  |        |        |        |  | 7. Food and ice obtaine<br>good condition, safe, ar<br>destruction US Foo  | nd unadulterated;<br>ods   | ; parasite   | Food in   |        |       |  |   |  |   |  | hemicals   |  |       |
| ١  |        |        |        |  | 8. Food Received at pro<br>Checking  | oper temperature   |  |   |        |       | •  | •   |  |   | 17. Food additives; approved & Vegetables Water  |  |  | its   |
|  |        |        |        |  | Protection   | n from Contamin  | nation   |   |        |       | ~  |   |  |   | 18. Toxic substances properly<br>Stored low  | identified, stored an  | d used   |       |
| •  | /      |        |        |  | 9. Food Separated & pr<br>preparation, storage, dis  | splay, and tasting   | 7  |   |        |       |  |   |  |   |  | er/ Plumbing   |  |       |
| ٠  |        |        |        |  | 10. Food contact surfac<br>Sanitized at <u>200</u>   |  |  | ned and   |        |       | ~  | ,   |  | '<br>  .                                | 19. Water from approved sour backflow device   | rce; Plumbing installe   | ed; proper   |       |
| •  | /      |        |        |  | 11. Proper disposition of reconditioned Disc   | of returned, previ   | ously ser  | ved or  |        |       | •  | •   |  |   | 20. Approved Sewage/Waster disposal  | water Disposal Syster  | m, proper  |       |
|  |        |        |        |  |  |  |  |   |        |       |  |   |  |   |  |  |  |       |
| 0  | т      | NI     | N      | С  | Pri  | ority Founda   | tion Ite   | ems (2 Po   |        |       |  |   |  |   | rective Action within 10 day.  | s  |  | l D   |
| O<br>U<br>T  | I<br>N | N<br>O | N<br>A | C<br>O<br>S  | Demonstration  | n of Knowledge/  | Personn  | iel   | ints)  | ī     | ) I  | N   | uire<br>N<br>A   | C C O S                                 |  | s<br>re Control/ Identific   | ation  | R     |
| U  | I<br>N | N<br>O | N<br>A | 0  | Demonstration 21. Person in charge pre and perform duties/ Cer 1   | n of Knowledge/<br>esent, demonstrat<br>rtified Food Man   | Personn<br>tion of kr<br>ager (CF  | nel<br>nowledge,<br>M)  |        | ī     | ) I  | N   | N  | C<br>O                                  | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  | re Control/ Identific<br>ed; Equipment Adec  |  | R     |
| U  | I<br>N | N<br>O | N<br>A | 0  | Demonstration 21. Person in charge preand perform duties/ Cer  | n of Knowledge/<br>esent, demonstrat<br>rtified Food Man   | Personn<br>tion of kr<br>ager (CF  | nel<br>nowledge,<br>M)  |        | ī     | ) I  | N   | N  | C<br>O                                  | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels   | ed; Equipment Adece  | quate to   |       |
| U  | I N    | N<br>O | N<br>A | 0  | Demonstration  21. Person in charge properties of the person of the pers | n of Knowledge/ esent, demonstrat<br>rtified Food Man<br>nauthorized perso<br>rdkeeping and I<br>Labeling  | Personn<br>tion of kr<br>ager (CF<br>ons/ persons/   | nowledge,<br>M)<br>onnel  |        | ī     | D I N  | N   | N  | C<br>O                                  | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and   | ed; Equipment Adece<br>disposition   | quate to   |       |
| U  | I N    | N<br>O | N<br>A | 0  | 21. Person in charge properties of the person in ch | n of Knowledge/ esent, demonstrat rtified Food Man nauthorized perso rdkeeping and H Labeling r available; adequ SUI'e   | Personn tion of kr ager (CF ons/ perso Food Pac uate press   | nowledge,<br>M) onnel ckage   |        | ī     | I N  | N   | N  | C<br>O                                  | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips Digital thermo and  Permit Requirement  | re Control/ Identificed; Equipment Adected disposition accurate, and calibrate Quat strips experience.   | quate to ed; Chemical cpired peration  | /     |
| U  | I N    | N<br>O | N<br>A | 0  | Demonstration  21. Person in charge properties of the perform duties of Certain duti | esent, demonstrat<br>rtified Food Man<br>nauthorized perso<br>rdkeeping and F<br>Labeling<br>r available; adequ<br>SUI'e<br>vailable (shellstoo  | Personn tion of kr ager (CF ons/ perso Food Pac uate press   | nowledge,<br>M) onnel ckage   |        | ī     | I N  | N   | N  | C<br>O                                  | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips Digital thermo and  | re Control/ Identificed; Equipment Adeced disposition accurate, and calibrate Quat strips extra preference of the control of t | quate to ed; Chemical cpired peration  | /     |
| U  | I N    | N O    | N<br>A | 0  | Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf | n of Knowledge/ esent, demonstrat rtified Food Man nauthorized persor rdkeeping and F Labeling r available; adequ SUTE vailable (shellstoo Food labeled with Approved I  | Personn tion of kr ager (CF ons/ perso ons/ perso uate press ck tags; p  | nowledge,<br>M) onnel ckage sure, safe parasite   |        | ī     | I N  | N   | N  | C<br>O                                  | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips Digital thermo and  Permit Requirement  30. Food Establishment Per Posted and curre   | re Control/ Identificed; Equipment Adected disposition accurate, and calibrate quat strips experience for Openit/Inspection Current ipment, and Vendin   | quate to ed; Chemical spired peration ent/ insp post   | /     |
| U  | I N    | N O    | N A    | 0  | Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the performance of the person of the performance of the performan | esent, demonstrat<br>rtified Food Man<br>nauthorized perso<br>rdkeeping and I<br>Labeling<br>r available; adequ<br>SUTE<br>vailable (shellstoo<br>Food labeled<br>with Approved I<br>ariance, Specialize<br>e obtained for spe   | Personn tion of kr ager (CF ons/ perso persod Pac uate press ck tags; p Procedur zed Proce ccialized   | nowledge,<br>M) onnel ckage sure, safe parasite   |        | ī     | I N  | N   | N  | C<br>O                                  | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped   | re Control/ Identificed; Equipment Adeced; Equipment Adeceded disposition accurate, and calibrate Quat strips exp., Prerequisite for Openit/Inspection Current ipment, and Vendin cilities: Accessible and Control of Contro | quate to  ed; Chemical.  gpired  peration  ent/ insp post  g  nd properly  | /     |
| U  | I N    | NOO    | N A    | 0  | Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and F Labeling r available; adequ SUre vailable (shellstoo Food labeled with Approved I ariance, Specializ e obtained for spe anufacturer instru sumer Advisory   | Personn tion of kr ager (CF ons/ perso  Food Pac uate press ck tags; p  Procedur zed Proce cicialized actions  | nowledge, M) onnel ckage sure, safe parasite ces ess, and   |        | ī     |  | N   | N  | C<br>O                                  | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and us  | re Control/ Identificed; Equipment Adeced; Equipment Adeceded disposition accurate, and calibrate Quat Strips ext., Prerequisite for Opmit/Inspection Current ipment, and Vendin cilities: Accessible and act surfaces cleanable ed  | quate to  ed; Chemical  cpired  peration  ent/ insp post  g  nd properly  e, properly  | /     |
| U  | I N    | NOO    | N A    | 0  | 21. Person in charge properties of the control of t | esent, demonstrat<br>rtified Food Man<br>nauthorized perso<br>rdkeeping and I<br>Labeling<br>r available; adequ<br>Sure<br>vailable (shellstoo<br>Food labeled<br>with Approved I<br>ariance, Specialize<br>obtained for spe<br>anufacturer instru<br>sumer Advisory   | Personn tion of kr ager (CF ons/ perso person tion of kr ager (CF ons/ perso person tion of kr ager (CF ons/ person tion of kr ager (CF ons/ person tion of kr ager (CF ons) tion of kr ager (CF ons | nowledge, M) onnel Ekage sure, safe parasite res ess, and   | R      | 2     |  | NO  | N A  | COS                                     | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips Digital thermo and  Permit Requirement  30. Food Establishment Per Posted and curre  Utensils, Equi  31. Adequate handwashing fa supplied, used Equipped  32. Food and Non-food Conta designed, constructed, and us Prep cooler cuttin  33. Warewashing Facilities; is Service sink or curb cleaning Dishwasher conf  | re Control/ Identifice ed; Equipment Adece ed; Equipment Adece disposition accurate, and calibrate quat strips ex prerequisite for Operation Current ipment, and Vendin cilities: Accessible and act surfaces cleanable ed log board installed, maintained, facility provided irmed 160pg  | quate to  ed; Chemical  cpired  peration  ent/ insp post  g  nd properly  c, properly  used/                                     | /     |
| UT   |        | N      | A N    | O S  | 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no use 6  Safe Water, Reconstruction of the control  | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adequ Sure vailable (shellstoo Food labeled with Approved I fariance, Specializ e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate  att) Violations I   | Personn tion of kr ager (CF ons/ perso Food Pac uate press ck tags; p Procedur zed Proce scialized actions w or unde e)/ Allerg Require  | nowledge, M) onnel Ekage sure, safe parasite res ess, and   | R      | 2     |  | N O   | N A  | C O S                                   | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and us Prep cooler cuttin  33. Warewashing Facilities; in Service sink or curb cleaning Dishwasher conflusor Next Inspection, Whice   | re Control/ Identificed; Equipment Adeced; Equipment Adeceded is accurate, and calibrate accurate, and calibrate accurate, and calibrate accurate, and calibrate accurate and Vendin in accurate | quate to  ed; Chemical  cpired  peration  ent/ insp post  g  nd properly  c, properly  used/                                     | /     |
| UT   |        |        | A      | OS   | 21. Person in charge properties and perform duties / Cer 1 22. Food Handler / no use 6  Safe Water, Reconstruction in the content of the cont | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adeque sure vailable (shellstor Food labeled with Approved I ariance, Specialic e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations I of Food Contame   | Personn tion of kr ager (CF ons/ perso ons/ perso person tion of kr ager (CF ons/ perso person tion of kr ager (CF ons/ perso person tion of kr ager (CF ons/ person tion of kr ager (CF ons) person tion of kr ager tion of k | nowledge, M) onnel Ekage sure, safe parasite res ess, and er cooked gen Label  Corrective               | Actiu  | on Na |  | N O   | N A  | C O S                                   | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and us Prep cooler cuttin  33. Warewashing Facilities; in Service sink or curb cleaning Dishwasher conflusor Next Inspection, Whice   | re Control/ Identifice ed; Equipment Adece ed; Equipment Adece disposition accurate, and calibrate quat strips ex prerequisite for Operation Current ipment, and Vendin cilities: Accessible and act surfaces cleanable ed log board installed, maintained, facility provided irmed 160pg hever Comes First Identification   | quate to  ed; Chemical  cpired  peration  ent/ insp post  g  nd properly  c, properly  used/                                     | ed    |
| UT   |        | N      | A N    | O S  | 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no use 6  Safe Water, Reconstruction of the control  | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adequ Sure vailable (shellstor Food labeled with Approved I ariance, Specializ e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations I of Food Contam ect contamination   | Personn tion of kr ager (CF ons/ perso Food Pac uate press ck tags; p Procedur zed Proce cialized actions w or unde e)/ Allerg Require nination n, rodent/   | nowledge, M) onnel ckage sure, safe parasite ces ess, and cr cooked gen Label Corrective                | Actiu  | on Na |  | N O   | N A  | C O S S S S S S S S S S S S S S S S S S | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and Curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and us Prep cooler cuttin  33. Warewashing Facilities; is Service sink or curb cleaning  Dishwasher confuse or Next Inspection, Whice  Food 14. Original container labeling   | disposition accurate, and calibrate quat strips ext.  Perequisite for Opmit/Inspection Current ipment, and Vendin cilities: Accessible and the company of th | quate to  ed; Chemical  cpired  peration  ent/ insp post  g  nd properly  c, properly  used/                                     | ed    |
| UT   |        | N      | A N    | O S  | 21. Person in charge properties and perform duties / Cer 1 22. Food Handler / no under the following of the  | esent, demonstrat rtified Food Man. nauthorized persor rdkeeping and I Labeling r available; adequestive vailable (shellstor Food labeled with Approved I draiance, Specialize ebatained for specialize and statement of the summer Advisory er Advisories; rav inder/Buffet Plate nt) Violations I of Food Contame ect contamination ss/eating, drinking perly used and ste   | Personn tion of kr ager (CF ons/ perso ons/ perso Food Pac uate press uate press uate press uck tags; p Procedur zed Proce ceialized uctions w or under e)/ Allerg Require nination n, rodent/ g or tobac  | nowledge, M) onnel ckage sure, safe parasite ces ess, and cr cooked gen Label Corrective                | Actiu  | 22    |  | N O   | N A  | C O S S S S S S S S S S S S S S S S S S | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and Curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and us Prep cooler cuttin  33. Warewashing Facilities; is Service sink or curb cleaning  Dishwasher confuse or Next Inspection, Whice  Food 14. Original container labeling   | re Control/ Identificed; Equipment Adeced; Equipment Adeceded disposition accurate, and calibrate Quat strips exp., Prerequisite for Openit/Inspection Current dipment, and Vendin actistics: Accessible and act surfaces cleanable ed good distance of the control o | quate to  ed; Chemical  cpired  peration  ent/ insp post  g  nd properly  c, properly  used/                                     | ed    |
| UT   |        | N      | A N    | O S  | 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no use 6  Safe Water, Reconstruction of the control  | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adeque vailable (shellstor Food labeled with Approved I draiance, Specialize obtained for specialize obtained for specialize and acturer instructurer instructurer sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations I of Food Contame ect contamination ss/eating, drinking perly used and ste lion  | Personn tion of kr ager (CF ons/ perso ons/ perso Food Pac uate press uate press uate press uck tags; p Procedur zed Proce ceialized uctions w or under e)/ Allerg Require nination n, rodent/ g or tobac  | nowledge, M) onnel ckage sure, safe parasite ces ess, and cr cooked gen Label Corrective                | Actiu  | on Na |  | N O   | N A  | C O S S S S S S S S S S S S S S S S S S | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and us.  Prep cooler cuttin  33. Warewashing Facilities; is Service sink or curb cleaning  Dishwasher conf  ys or Next Inspection, Whice  Food 1  41.Original container labeling  | re Control/ Identifice ed; Equipment Adece ed; Prerequisite for Ope ent important Adecession Current ipment, and Vendin cultities: Accessible and ed; Equipment Adecession Current ipment, and Vendin cultities: Accessible and ed; Equipment Adeces ed; Prerequisite for Ope ent important Adecession Current ipment, and Vendin cultities: Accessible and ed; Equipment Adeces ed;  | quate to  ed; Chemical  (pired peration  ent/ insp post  g  nd properly  e, properly  used/                                      | ed    |
| UT   |        | N      | A N    | O S  | 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no use 6  Safe Water, Reconstruction of 120, good press 24. Required records as destruction); Packaged Commercial Conformance vith VHACCP plan; Variance processing methods; material conformation of 126. Posting of Consume foods (Disclosure/Remissure of 126. Posting of Consume foods (Disclosure of 126. Posting of Consume foods (Disclosure of 126. Posting of Consume foods (Disclosure of 126.  | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adeque sure vailable (shellstor Food labeled with Approved I ariance, Speciality to obtained for speciality to obtained | Personn tion of kr ager (CF ons/ perso ons/ perso Food Pac uate press uate press uate press uck tags; p Procedur zed Proce ceialized uctions w or under e)/ Allerg Require nination n, rodent/ g or tobac  | nowledge, M) onnel ckage sure, safe parasite ces ess, and cr cooked gen Label Corrective                | Actiu  | 22    |  | N O   | N A  | C O S S S S S S S S S S S S S S S S S S | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and Curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and used  Prep cooler cuttin  33. Warewashing Facilities; is Service sink or curb cleaning  Dishwasher configure or Next Inspection, Whice  Food 14. Original container labeling  Physit 42. Non-Food Contact surface   | re Control/ Identifice ed; Equipment Adece ed; Equipment Adece disposition accurate, and calibrate quat strips ex quat strips  | ed; Chemical.  spired peration ent/ insp post g nd properly e, properly used/ DM   | ed R  |
| UT   |        | N      | A N    | O S  | 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no use 6  Safe Water, Reconstruction); Packaged Commercial  Conformance videstruction); Packaged Commercial  Conformance with V HACCP plan; Variance processing methods; material processing methods and processing methods in the conformance videstruction of the conformance vides (Disclosure/Remission) and t | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adequestre vailable (shellstor Food labeled with Approved I ariance, Specialic cobtained for specialic cobt | Personn tion of kr ager (CF ons/ perso ons/ perso uate press ck tags; p Procedur zed Proce cialized actions w or unde e)/ Allerg Require nination n, rodent/ g or tobac ored   | nowledge, M) onnel ckage sure, safe parasite ces ess, and cr cooked gen Label Corrective                | Actiu  | 22    |  | N O   | N A  | C O S S S S S S S S S S S S S S S S S S | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and used supplied in the supplied in the service sink or curb cleaning. Service sink or curb cleaning. Dishwasher conference of the service sink or curb cleaning. The service sink or curb cleaning sink or curb cleaning. The service sink or curb cleaning sink or curb cleaning. The service sink or curb cleaning sink or curb cleaning sink or curb cleaning. The service sink or curb cleaning sink or curb cleanin | ed; Equipment Adeced; Equipment Adeced; Equipment Adeceded; Equipment Adeceded and Section Current Section Sec | ed; Chemical  (pired peration ent/ insp post end properly used/  DM  areas used es maintained                                    | ed R  |
| UT   |        | N      | A N    | O S  | 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no use 6  Safe Water, Reconstruction); Packaged Commercial  Conformance videstruction); Packaged Commercial  Conformance with V HACCP plan; Variance processing methods; material processing methods and processing methods in the conformance videstruction of the conformance vides (Disclosure/Remission) and t | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adeque vailable (shellstor Food labeled with Approved I ariance, Specialize cobtained for specialize cottained for specialize cott | Personn tion of kr ager (CF ons/ perso ons/ perso uate press ck tags; p Procedur zed Proce cialized actions w or unde e)/ Allerg Require nination n, rodent/ g or tobac ored   | nowledge, M) onnel ckage sure, safe parasite res ess, and cr cooked gen Label Corrective                | Actiu  | 22    |  | N O   | N A  | C O S S S S S S S S S S S S S S S S S S | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and us Prep cooler cuttin  33. Warewashing Facilities; in Service sink or curb cleaning Dishwasher confuse or Next Inspection, Whice  Food 1  41. Original container labeling  Physi  42. Non-Food Contact surface  43. Adequate ventilation and  44. Garbage and Refuse proportions  | disposition accurate, and calibrate quat strips ex prerequisite for Operation Current ipment, and Vendin cilities: Accessible and calibrate act surfaces cleanable and board installed, maintained, facility provided irmed 160pg hever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; facilitied d, maintained, and cle constructed, supplied  | quate to  ed; Chemical  (pired peration ent/ insp post ent/ on properly used/ ent/ ent/ ent/ on properly used/ es maintained ean | ed R  |
| UT   |        | N      | A N    | O S  | 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no use 6  Safe Water, Reconstruction); Packaged Commercial  Conformance videstruction); Packaged Commercial  Conformance with V HACCP plan; Variance processing methods; material processing methods of the property | esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adeque sure vailable (shellstoo Food labeled with Approved I ariance, Specialit e obtained for specialit e obtained for specialit e obtained Food sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations I of Food Contame ect contamination sis/eating, drinking perly used and ste tion tamination method er Use of Utensil t, & linens; propese utensils; propese   | Personn tion of kr ager (CF ons/ perso ons/ perso to de Pac to tags; p Procedur zed Proce cicialized actions w or unde e)/ Allerg Require nination n, rodent/ g or tobac ored  | nowledge, M) onnel ckage sure, safe parasite ces ess, and cr cooked gen Label Corrective /other cco use | Actiu  | 22    |  | N O   | N A  | C O S S S S S S S S S S S S S S S S S S | Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and No labels  29. Thermometers provided, a Thermal test strips  Digital thermo and  Permit Requirement  30. Food Establishment Per  Posted and Curre  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and use Prep Cooler Cuttin  33. Warewashing Facilities; is Service sink or curb cleaning Dishwasher confus or Next Inspection, Whice  Food 141. Original container labeling  42. Non-Food Contact surface  43. Adequate ventilation and  44. Garbage and Refuse properly  45. Physical facilities; properly   | disposition accurate, and calibrate quat strips ex prerequisite for Operation Current ipment, and Vendin cilities: Accessible and calibrate act surfaces cleanable and board installed, maintained, facility provided irmed 160pg hever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; facilitied d, maintained, and cle constructed, supplied  | quate to  ed; Chemical  (pired peration ent/ insp post ent/ on properly used/ ent/ ent/ ent/ on properly used/ es maintained ean | ed R  |

## Retail Food Establishment Inspection Report

## City of Rockwall

| Received by: John Acevedo              | Print: John Acevedo | Title: Person In Charge/ Owner GM |
|--|---------------------|-----------------------------------|
| Inspected by: Richard Hill (signature) | Print: Richard Hill | Business Email:                   |

Form EH-06 (Revised 09-2015)

| Establishment Name:  Hyatt Place                   |  | Physical A      |                                     | ity/State:<br>Rockwal | l, Tx                | License/Permit # Page FS-0000141 | <u>2</u> of <u>2</u> |  |  |
|--|--|-----------------|-------------------------------------|-----------------------|----------------------|----------------------------------|----------------------|--|--|
| ,  |  |                 | TEMPERATURE OBSERVAT                |                       | ,                    |                                  |                      |  |  |
| Item/Location                                      |  | Temp            | Item/Location                       | Temp                  | Item/Locati          |                                  | Temp                 |  |  |
| Can/wine cooler                                    |  | 44              | Blended chz/yogurt                  | 36/32                 | Prep cooler amb      |                                  |                      |  |  |
| Keg coo  | ler  | 45              | Milk                                | 35                    | Parm                 |                                  | 40                   |  |  |
| Bottle beer  | cooler   | 48              | UR Fridge                           |                       | Below breads         |                                  | N/a                  |  |  |
| Red Bull c   | ooler  | 48              | Yogurt /Milk                        | 34/34                 | UC Fridge            |                                  |                      |  |  |
| Oatme  | al   | 168             | <b>UR</b> front fridge              |                       | Bacon                |                                  | 40                   |  |  |
| Eggs/pota  | atos   | 148/136         | Butter                              | 39                    | Slice cheddar cheese |                                  | 41                   |  |  |
| Bacor  | 1  | 138             | UR back fridge                      |                       | UR                   | Freezer htt                      | 12.1                 |  |  |
| Cantalou   | ıpe  | 35              | Blended cheese/parm                 | 38/38                 | UR                   | Freezer htt                      | 9.7                  |  |  |
|  | -  |                 | SERVATIONS AND CORRECTIV            |                       |                      |                                  |                      |  |  |
| Item AN INSPECTION Number NOTED BELOW              |  |                 | NT HAS BEEN MADE. YOUR ATTENTI<br>F | ON IS DIRE            | CTED TO TH           | E CONDITIONS OBSERVED AN         | ND                   |  |  |
| Bar  | · un temperature                                       | os are taken in | •                                   |                       |                      |                                  |                      |  |  |
| Hand sink e  | equipped te  | emp great       | er than 106                         |                       |                      |                                  |                      |  |  |
|  |  | <u> </u>        | nsers and rubber tips on ald        | ohol bot              | tles                 |                                  |                      |  |  |
|  |  |                 | s, be sure to protect cocktail      |                       |                      | t                                |                      |  |  |
| Dishwasher   | not opera  | tional dur      | ing inspection                      |                       |                      |                                  |                      |  |  |
|  | -  |                 |                                     |                       |                      |                                  |                      |  |  |
| Using digita                                       | ıl thermo, s   | strips curi     | ent                                 |                       |                      |                                  |                      |  |  |
| Buffet sign <sub>I</sub>                           | Buffet sign posted requesting new plate for each visit |                 |                                     |                       |                      |                                  |                      |  |  |
|  |  |                 | ter than 100 in each room           |                       |                      |                                  |                      |  |  |
| •  | 3 comp setup, 122, quat sani 200ppm                    |                 |                                     |                       |                      |                                  |                      |  |  |
| Dishwasher   |  |                 | 11                                  |                       |                      |                                  |                      |  |  |
|  |  |                 | ter than 106                        | -t                    | م داه طوا ط          | an hook                          |                      |  |  |
| Great date   |  |                 | re pre packaged by manufac          | cturer wit            | n labels c           | on back                          |                      |  |  |
|  |  |                 | are commercial packaged v           | with Jaha             | l on back            | of product                       |                      |  |  |
|  | -  |                 | display and replaced daily          | With labe             | OH Back              | or product                       |                      |  |  |
|  |  |                 | eaner only for guest tables         | in dinina             | area                 |                                  |                      |  |  |
|  |  |                 | hand sink as needed                 | 9                     |                      |                                  |                      |  |  |
| 42 To wipe inte                                    | rior shelve  | s in buffe      | t as needed                         |                       |                      |                                  |                      |  |  |
| 32 Prep cooler                                     | cutting boa  | rd rough,       | code requires smooth and du         | rable, opt            | tions inclu          | de resurfacing or replac         | cement               |  |  |
| May send p   | ictures of b   | oard res        | urfaced or replacement              |                       |                      |                                  |                      |  |  |
|  |  |                 |                                     |                       |                      |                                  |                      |  |  |
|  |  |                 |                                     |                       |                      |                                  |                      |  |  |
|  |  |                 |                                     |                       |                      |                                  |                      |  |  |
|  |  |                 |                                     |                       |                      |                                  |                      |  |  |
|  |  |                 |                                     |                       |                      |                                  |                      |  |  |
|  |  |                 |                                     |                       |                      |                                  |                      |  |  |
| Received by: Print: Title: Person In Charge/ Owner |  |                 |                                     |                       |                      |                                  |                      |  |  |
| (signature) See                                    | abov   | <u>/e</u>       | See abo                             | ove                   |                      |                                  |                      |  |  |
| Inspected by:                                      | (Ar )  | ST.             | Richard                             | Hill                  |                      | Samples: Y N # collecte          | ed                   |  |  |
| Form EH-06 (Revised 09-2015)                       | <b>VV</b>  | ~~~             | <b>1</b>                            |                       |                      | - medicett                       |                      |  |  |