

Followup Fee of  
\$50.00 after  
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 4/21/25	Time in: 8:50	Time out: 9:30	License/Permit # FS-0001040	CPFM 1	Food handlers 2	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Tru by Hilton			Contact/Owner Name: Kaila Backus		<div>Number of Repeat Violations: <u>      </u></div> <div>Number of Violations COS: <u>      </u></div>	
Physical Address: 2600 Summer Lee Dr Rockwall, Tx			Pest control : ExoLab 3/10/25	Hood N/a	Grease trap /: waste oil Refer Teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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 <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature No leftovers	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature See	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK, dented can	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned No returns	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 2	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 126, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
	✓				28. Proper Date Marking and disposition Good date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
		Permit Requirement, Prerequisite for Operation				
W					30. Food Establishment Permit/Inspection Current/ insp posted Posted, expired	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				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 Equipped	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		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	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				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 Clean and stocked	
			✓		47. Other Violations N/a	

# City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Tru by Hilton</b>	Physical Address: <b>2600 Summer Lee Dr</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-0001040</b>	Page <u>2</u> of <u>2</u>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast cooler		Freezer #1 HTT	16.1		
Cream cheese/ yogurt	38/38	Fridge #2	36		
Eggs	167	Yogurt	38		
Sausage	163	Refrigerator #3	38		
Oatmeal	150	Butter	40		
		Cream Cheese	39		
Freezer #4 HTT	6.3	Beverage cooler non tcs	59		
Lobby freezer	29	Beverage cooler alcohol	43		

## OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) R M Hill RS	Print: Richard Hill	Samples: Y N # collected

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