Followup cost \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

5/29/25			•		9:20 1:00 FS-8										5	30	Page <u>1</u> of <u>2</u>	
Purpose of Inspec					tion: 1-Routine 2-Follow Up 3-Compla				4-Investiga		tion		5-CO/Construction	6-Other	TOTAL/SCORE	ì		
Hilton Grab&Go,Outside Bar Driftwood									ıme:						Number of Repeat Viola Number of Violations C	OS:	5/95/A	
Physical Address: 2055 Summer Lee Dr Rockwall, Pest control: Regions bi-weekly							ily		Hood N/a				e trap :/ waste oil raste 3/5/25 2000g	Follow-up: Yes ✓ No ☐				
Ma	ırk tl	Com ne ap	plia r	nce S	Status: Out = not in compoints in the OUT box for e	npliance IN = in c	compliance em		= not						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	plation W= Watch te box for R	
										re In	nmea	liate	Corr	recti	ive Action not to exceed 3 day			
O U	IIIPII N	N N C Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U	Compliance Status			F	R						
Т		_	s (F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т	/			S	12. Management, food employ knowledge, responsibilities, ar		employees;		
	_				2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from			
	'				See 3. Proper Hot Holding temperature(135°F)						~				eyes, nose, and mouth		-	
	•				3. Proper Hot Holding temperature(135°F) See 4. Proper cooking time and temperature										Preventing Con 14. Hands cleaned and proper	tamination by Han		
		V					lding (165°F i	in 2			/				15. No bare hand contact with	ready to eat foods o	or approved	
		'			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			,		L	•				alternate method properly follo Gloves	owed (APPROVED	YN)	
	/				6. Time as a Public Health Control; procedures & records			cords			ı				Highly Susce	eptible Populations		
					Арр	roved Source					~				Pasteurized eggs used when re		lered	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco			in					,		Chemicals			
					8. Food Received at proper temperature Checking						/				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits	
	<u> </u>				Protection	from Contamin	nation				'				18. Toxic substances properly	identified, stored an	id used	
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	r/ Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature			and			~				19. Water from approved sour backflow device City approved	ce; Plumbing install	ed; proper	
	11. Proper disposition of returned, previously served or reconditioned Discard			or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper					
		_	_								_	_		_				
0	т	N	N	С	Prio	rity Foundat	tion Items	(2 Poir	_	_		_			rective Action within 10 days	1	- T	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		nts) 1	violat O U T	I N	Req N O	N A	Cor C O S	•	e Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Peter Andino	Print: Peter Andino	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Grab&Go, Outside Ba	Physical A		City/State: Rockwal	II Tx	License/Permit # FS-8797	Page <u>2</u> of _			
i iiitoi i	Crabado, Odiside Da	2000	TEMPERATURE OBSER		11, 12	10-0757				
Item/Loc		Temp	Item/Location	Temp	Item/Loc	eation	Tem			
Glass ı	merchandiser	44-46	Icecream freezer	4.3						
	ach in refrigerator	36								
Rea	ach in refrigerator 2	35								
	Oat milk	39								
	Half & half	39								
	Outdoor bar									
В	ottle beer cooler	N:a								
	Keg cooler	38								
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRE			THE COMPLETONS OF ST	EDVED AND			
Number	NOTED BELOW: all temperature	es are taken in					EKVED AND			
46	Restrooms equipped	temps or	nly reached mid 70's in	men's, wo	men's r	eached 106				
	Fruit cups no longer of	offered as	s a self serve item, pre	pared as or	rdered					
	Snacks are all prepac	kaged w	ith manufacture labels	on back						
	No longer using tphc	for half&	nalf, now stored in refr	gerator						
	Handsink equipped 1	10, sani l	oucket filled at 3 comp	kitchen sin	k 200pp	om				
	Using sani towel to cl	ean stea	m wand on espresso n	nachine aft	er every	use				
	Breakfast burritos pre	pared at	6am, hot hold and dis	card at 9an	n if not a	already sold				
42										
	Display case only, no refrigeration, fruits and danish									
	Employee serves danish, croissant to guest, no self serve									
	Using gloves, stem thermo onside, teat strips current									
	Wallpaper has been re	epaired be	ehind hand sink							
	Outside Bar									
	Hand sink equipped 1	26, 3 con	np confirmed 126							
	Using draft plugs when	n not ope	n, Andrew's cleaning lin	es weekly						
	All Food contact surfa	ces clean	ed every 4 hours or as I	needed						
W	Health permit must be	posted in	n public view to post							
	Ice machine looks gre	at, air gap	confirmed							
29	Need thermo in works	pace								
45	Missing ceiling tile in	dry stora	ge room, to install							
Dogoir1	bys		Drings			Title: Person I. Ch	go/ Oversor			
Received (signature)	See Abov		See A	bove		Title: Person In Charg	ge/ Owner			
Inspected (signature)		SI	Print: Dicho	رم ا ا:۱۱						
/		7	7 Richa	IU TII	I	Samples: Y N	# collected			