

Each Followup  
Cost \$50.00  
After First Followup

Retail Food Establishment Inspection Report

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

City of Rockwall

Date: 4/29/25	Time in: 9:20	Time out: 1:00	License/Permit # FS-8803	CPFM 5	Food handlers 30	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: Hilton Main Bar, Banquet			Contact/Owner Name: Driftwood		<div><div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div><div><input checked="" type="checkbox"/> Number of Violations COS: _____</div></div>	
Physical Address: 2055 Summer Lee Dr Rockwall, TX 75087		Pest control : Regions Pest bi-weekly	Hood N/a	Grease trap :/ waste oil Southwaste 3/5/25 2000g		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 <input checked="" type="checkbox"/> 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	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	
	✓				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 Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel All within 30 days	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 115, 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				
2					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label Buffet sign in place / need consumer advisories on bar menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				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	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used See	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean See	
	✓				43. Adequate ventilation and lighting; designated areas used See	
1					44. Garbage and Refuse properly disposed; facilities maintained See	★
1					45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✓		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Hilton Main Bar & Banquet		Physical Address: 2055 Summer Lee Dr		City/State: Rockwall, Tx		License/Permit # FS-8803		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Glassware fridge		37							
Beer fridge		40							
Mixes cooler		38							
Blackberry as reference		38							
Conference WIC		37							
Fridge 1 non tcs		48							
Fridge 2 non tcs		45							
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F								
	Soaking soda guns in sani overnight								
	Handsink equipped 108								
	Using draft beer plugs overnight								
33	Dishwasher not confirmed								
	Floors and drains are clean under equipment, good job								
	Grout lines look much better during today's inspection								
	Napkins and straws are behind bar to prevent customers grabbing them								
40	To store tongs with handle up in chip container or store on outside								
26	Menu does NOT contains consumer advisory for undercook/raw foods and allergies								
	Buffet								
	Buffet sign to use clean plate every visit present								
	Top Plate inverted during no use								
	Sneeze guards in place, bar mats used to store inverted glassware								
	All light fixtures have a plastic covering on light bulb to prevent shattering								
	Reach in refrigerator 1, conference amp 39, no tcs foods stored								
	Reach in refrigerator 2, conference amb 35, no tcs foods stored								
W	To store buffet sneeze guard clean in order to not attach pest								
44	Dumpster area looks great, grease container lid must be stored closed								
45	Receiving dock doors have a gap on bottom								
	Button covers and lights have been repaired								
45	To repair partially open wall in bar under wunder gun								
45	Floor grout low trapping food particles, time to repoint floor grout								
	Confirmed air gap at ice machine in conference area								
	Conference hand sink equipped, temp greater than 105								
W	Health permit not posted in public view, Need to post								
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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