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

Da 4/2		25	5		Time in: 9:20	Time out: 1:00		License/Pe							CPFM 5	Food handlers 30	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow Up	р 3	3-Complai	int	4	-Inv	estig	ation	1	5-CO/Construction	6-Other	TOTAL/SO	CORE
Hil	lto	n N		in I	Bar, Banquet		Driftw		lame:						Number of Repeat Viol Number of Violations	COS:	7/93	/Λ
Ph 20	ysic 55	al A	.ddre	ess: 1 m	er Lee Dr Roc	kwall, TRegi		t bi-weekly	,	Ho N/a	ood a				e trap :/ waste oil raste 3/5/25 2000g	Follow-up: Yes No	1190	//\
Ma	rk tl	Com	plian	nce S riate	points in the OUT box for		em	Mark '		heckn	nark i	n app	ropria	ite bo		a site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat	e box for R	Vatch
Priority Items (3 Points) violations Compliance Status O I N N C Time and Townsecture for Food Sofety						Requ	(Compliance Status					iys		R			
U T	N O A O S (F = degrees Fahrenheit)					K				N A	C O S	Employee Health			K			
		~			1. Proper cooling time a	and temperature					•	•			12. Management, food emplo knowledge, responsibilities, a		employees;	
	~				2. Proper Cold Holding	temperature(41°1	F/ 45°F)				~				13. Proper use of restriction a eyes, nose, and mouth Health employee for		charge from	
		~			3. Proper Hot Holding t	temperature(135°)	°F)									ontamination by Han	ıds	
		/			4. Proper cooking time						~				14. Hands cleaned and prope	•		
		~			5. Proper reheating prod Hours)	cedure for hot hol	lding (165	5°F in 2			•				15. No bare hand contact wit alternate method properly fol Gloves & utensils	llowed (APPROVED		
	/				6. Time as a Public Hea	alth Control; proce	edures &	records								ceptible Populations		
					Ар	proved Source					•	•			16. Pasteurized foods used; p Pasteurized eggs used when t Eggs		fered	
	/				7. Food and ice obtaine good condition, safe, ar destruction Sysco	nd unadulterated;		ood in								Chemicals		
	~				8. Food Received at pro Checking	oper temperature					•				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruit	s
						n from Contamin					/	,			18. Toxic substances properly	y identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	5									er/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_	ppm/temperature	2	•			•				19. Water from approved sou backflow device City approved			
	1				11. Proper disposition of reconditioned Disca	of returned, previo	ously serv	ved or			~				20. Approved Sewage/Waste disposal	water Disposal System	m, proper	
											-		_	_				
0	T	N	N	С	Pri	ority Foundat	tion Ite	ms (2 Po							rective Action within 10 day	?S		D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personne	el	ints)	viola U	I J N	N O	N A	Cor C O S	·	re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	ment Name: Main Bar & Banquet	Physical A	ddress: Summer Lee Dr	City/State: Rockwal	l Tv	License/Permit # FS-8803	Page <u>2</u> of <u>2</u>			
Tillton	Wall Dal & Daliquet	2033	TEMPERATURE OB		1, 1	1 0-0000				
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loc	ation	Temp			
Glassv	ware fridge	37								
	Beer fridge	40								
	Mixes cooler	38								
Blac	kberry as reference	38								
(Conference WIC									
	Fridge 1 non tcs	48								
	Fridge 2 non tcs	45								
		OF	SERVATIONS AND CO	RRECTIVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHME	NT HAS BEEN MADE. YOU			THE CONDITIONS OBSI	ERVED AND			
	Soaking soda guns ir									
	Handsink equipped 1		51111g111							
	Using draft beer plug		ıht							
33	Dishwasher not confi		,							
- 00			nder equipment, ao	od iob						
	Floors and drains are clean under equipment, good job Grout lines look much better during today's inspection									
					ing then	า				
40	Napkins and straws are behind bar to prevent customers grabbing them 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	a plastic	covering on light bull	b to prevent sha	attering					
	Reach in refrigerator 1	, confere	nce amp 39, no tcs	foods stored						
	Reach in refrigerator 2	2, confere	nce amb 35, no tcs	foods stored						
W	To store buffet sneeze	guard c	ean in order to not a	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 oper	n wall in b	ar under wunder gu	n						
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 (signature)	l by:		Print:	<u> </u>		Title: Person In Charg	ge/ Owner			
	See Abov	<u>/e</u>	See	above						
Inspected (signature)		(Car	Rich	ard Hill			// 11 · · 1			
Form EU O	6 (Revised 09-2015)					Samples: Y N	# collected			