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

7	ate: /3 (Time in: 8:00	Time out: 9:06		FS-9	37	9	1.			_	CPFM 1	Food handlers 3	Page <u>1</u> of <u>2</u>
Es	tabli	shm	ent i	Nan		2-Follow	Cont	3-Compla		_	4-In	vesti	gatio	n	5-CO/Construction Number of Repeat Viola Number of Violations C	6-Other	TOTAL/SCORE
Spring Hill Suite - Market & Bar Don Sigler Physical Address: Pest control:								Hood Grease		reas	e trap :/ waste oil	Follow-up: Yes	4/96/A				
2601 Lakefront Trail Rockwall, TX Ecolab 7/1/25							O = n	N/A Trimble $4/16/25 \ 1000g$ No not observed NA = not applicable COS = corrected on site \mathbf{R} = repe						lation W- Watch			
Ma					points in the OUT box for	r each number	ed item	Mark	'√' a	check	mark	in ap	oropri	ate bo	ox for IN, NO, NA, COS Mar ive Action not to exceed 3 day	k an 💢 in appropriat	e box for R
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U T	N	0	A	o s	,	legrees Fahre	nheit)	ety				N O		o s		oyee Health	
		/			1. Proper cooling time a	and temperate	ure					/			12. Management, food employ knowledge, responsibilities, ar		employees;
	2. Proper Cold Holding temperature(41°F/ 45°F) See									/			13. Proper use of restriction are eyes, nose, and mouth Employee health form	charge from			
	3. Proper Hot Holding temperature(135°F)									l	<u> </u>	ı		tamination by Han	nds		
			~		4. Proper cooking time	and temperat	ture				•	/			14. Hands cleaned and proper	ly washed/ Gloves u	ised properly
			~		5. Proper reheating prod Hours)						•	/			15. No bare hand contact with alternate method properly following Gloves & utensils		
		/			6. Time as a Public Hea	alth Control;	procedures	& records								eptible Populations	
					Approved Source						•	1			16. Pasteurized foods used; pr Pasteurized eggs used when re N/A		fered
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods											CI		
	/				8. Food Received at pro Checking	oper temperat	ture				·				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits
						n from Conta	amination			-	-				Veggie wash 18. Toxic substances properly		id used
					Protection from Contamination 9. Food Separated & protected, prevented during food										Stored low and separa		
	~				preparation, storage, dis			onad and			1					r/ Plumbing	ad: proper
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						·	1			19. Water from approved source; Plumbing installed; proper backflow device City approved		
11. Proper disposition of returned, previously served or reconditioned Discard												20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper			
						aiu					_Ľ						
					Pri	ority Four	ndation It	tems (2 Po	ints) viol	latio	ns Re	quir	e Cor	rective Action within 10 days	:	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: On Sigler	Print: Don Sigler	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Springhill Suites 2601 Lakefront Trail Temp (Conclusion T		nent Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
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