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

Date: 1/17/25			Time in: 9:00	Time out: 10:00		FS-9							2 CPFM	Food handlers	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up						3-Complaint 4-Investigation				ation	ı	5-CO/Construction	TOTAL/SCORE					
Springhill Suites Breakfast/Kitchen Don Sigler							vame:						Number of Repeat Violations: 1 Number of Violations COS:		2/98/A			
Physical Address: 2601 Lakefront Trail Rockwall, TX Compliance Status: Out = not in compliance No.													e trap :/ waste oil 1/22/24 1000g	Follow-up: Yes 🖊 No 🗌	1			
Mar					points in the OUT box for	each numbered ite	em	Mark '	√' a c		ark i	n appi	opria	te bo		site \mathbf{R} = repeat vio	e box for R	Watch
	Priority Items (3 Points) violations Compliance Status O I N N C Time and Temperature for Food Sofety						Requ		Complian		e Status		tve Action not to exceed 3 days			R		
	N O A O S (F = degrees Fahrenheit)					ety	K	T	J N		A		Employee Health			K		
		1. Proper cooling time and temperature No leftovers							/	,			12. Management, food emplo knowledge, responsibilities, a		employees;			
•	/				2. Proper Cold Holding temperature(41°F/ 45°F) See						/	,			13. Proper use of restriction a eyes, nose, and mouth Employee health form		charge from	
•	/				3. Proper Hot Holding temperature(135°F) See						1					ntamination by Han	ıds	
		/			4. Proper cooking time	and temperature					~	,			14. Hands cleaned and prope	rly washed/ Gloves u	ised properly	
		/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~	,			15. No bare hand contact with alternate method properly foll Gloves & utensils	•	X 3)
•	/				6. Time as a Public Health Control; procedures & records Half½, oat milk, salsa, spinach & shredded cheese								ı		Highly Susc	eptible Populations		
					Ap	Approved Source					/	•			16. Pasteurized foods used; proposed Pasteurized eggs used when reaches	fered		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods										C	hemicals		
•	1				8. Food Received at pro Checking	oper temperature					/	,			17. Food additives; approved & Vegetables Veggie wash	and properly stored;	Washing Frui	its
					Protection	from Contamin	nation				~	,			18. Toxic substances properly Stored low and separa	identified, stored an	d used	
•	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Wate	er/ Plumbing		
•	1				10. Food contact surfac Sanitized at <u>200</u>			aned and			•	,		ı	19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper	
11. Proper disposition of returned, previously served or reconditioned N/A						~	,			20. Approved Sewage/Waster disposal	water Disposal System	m, proper						
0	I	N I	N	С	Pri	ority Foundat	tion Ite	ems (2 Po							rective Action within 10 day.	s		R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personi	nel	ints)	viola C U	I J N	N O	vuire N A	Cor.	·	s re Control/ Identific	ation	R
U	I N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 2	n of Knowledge/ esent, demonstrat rtified Food Mana	Personn tion of ka ager (CF	nel nowledge, FM)		C	I J N	N	N	C 0	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific ed; Equipment Adea e No leftovers		R
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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)

Establishme Spring	nt Name: hill Suites	Physical A		City/State: Rockwa	ll Tx	License/Permit # FS-9378	Page 2 of						
Ортту	Tim Cartoo	20011	TEMPERATURE OBSERVAT		II 1 X	1 0 0070							
Item/Locati	on	Temp	Item/Location	Temp	Item/Loc	ation	Tem						
Hot hold	ding		Freezer HTT	6.1									
	Eggs	158	Fridge 1										
	Bacon	146	Cream cheese	38									
			Liquid Eggs	39									
			Half & Half	38									
			Fridge 2										
			Chocolate Milk	39									
			Peach Yogurt	38									
Itom			SERVATIONS AND CORRECTI										
	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	ECTED TO	THE CONDITIONS OBSE	ERVED AND						
			eater than 103 in both room										
		<u> </u>	eater than 125 throughout k	itchen									
	3 comp sink set up, 13		•										
	Dishwasher confirmed	• • • •											
	Buffet sign in place requesting clean plate for each visit												
	Red sani bucket filled at 3 comp sink 200ppm, towel stored in solution												
	Veggie wash strips current, tested within range, using for apples												
	Date labels look great throughout the kitchen												
	Only serving waffles on Friday, Saturday and Sunday mix discarded daily												
	Using disposable cutlery and plates for buffet Using tphc for all foods, no cooling for overnight storage												
	Buffet served 6:30-9:3												
	Reviewed temp logs for		<u> </u>										
			es frozen, reheated and ho	t hold at	125 or h	pigher for up to 4	houre						
	Well organized dry sto		·	t rieiu at	133 01 1	ilgrier for up to 4	110urs						
	Good practice hanging mop over mop sink to drip dry Ouat and chloring test strips expired, to order new strips as an												
20	Quat and chlorine test strips expired, to order new strips asap												
Received by			Print:			Title: Person In Charg	ge/ Owner						
(signature)	See abou	/e	See ab	ove									
Inspected b (signature)	y:	1	Richard										