

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 10/7/25	Time in: 8:15	Time out: 9:10	License/Permit # FS-0000141	CPFM 1	Food handlers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Hyatt Place	Contact/Owner Name: John Acevedo	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	11/89/B
Physical Address: 1600 La Jolla Pointe Dr. Rockwall, Tx	Pest control : Versacore 3/31/25	Hood 12/2001	Grease trap / waste oil N/a
			Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
✓						Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						✓					
✓						Water/ Plumbing					
✓						✓					
✓						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						✓					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						2					
Consumer Advisory						2					
✓						2					★

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
✓						✓					
✓						Physical Facilities					
✓						1					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) John Acevedo	Print: John Acevedo	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Hyatt Place	Physical Address: 1600 La Jolla Pointe Dr	City/State: Rockwall, Tx	License/Permit # FS-0000141	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Can/wine cooler	44	Milk		Prep cooler amb	
Keg cooler	45	Yogurt		Parm	40
Bottle beer cooler	41			Below breads	N/a
Milk/Oat milk	40/41			UC Fridge	
Red Bull cooler	50	UR front fridge		Bacon	40
Eggs/potatos		Butter	39	Slice cheddar cheese	41
Sausage		UR back fridge		UR Freezer htt	12.1
Cantaloupe		Blended cheese/parm	38/38	UR Freezer htt	9.7

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
	Bar
	Hand sink equipped temp greater than 106
	Using rubber tips on alcohol bottles, no draft plugs
	Using sleeved straws for drinks, be sure to protect cocktail straws from guest
	Dishwasher not operational during inspection
32/42	Lemon/Lime juicer, paint chipping off, to replace to make cleanable
	Using digital thermo, strips current
	Buffet sign posted requesting new plate for each visit
	Restrooms equipped temp greater than 100 in each room
	3 comp setup, 122, quat sani 200ppm
33	Dishwasher not confirmed, may continue to use but will need to sanitize by spray bottle or dip in 3 comp sink
31	Hand sink missing soap & paper towels, temp greater than 106
	All muffins, chips and snacks are pre packaged by manufacturer with labels on back
	Great date labels on all open foods
	Self service cooler 38, all items are commercial packaged with label on back of product
	Cakes and salads are only for display and replaced daily
	Using peroxide multi surface cleaner only for guest tables in dining area
42	Microwave interior dirty to clean
42	To wipe interior shelves in buffet as needed
32	Prep cooler cutting board rough, code requires smooth and durable, options include resurfacing or replacement
2	UC cooler amb 52, internal temps 48, to discard tcs foods within 4 hours of danger zone
42/45	General detail cleaning underneath, behind in between, on top and interior gaskets of cooking equipment

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R Hill</i>	Print: Richard Hill	Samples: Y N # collected

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