

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: 4/24/26	Time in: 8:10	Time out: 8:57	License/Permit # FS-0000141	CPFM 1	Food handlers 1	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Hyatt Place	Contact/Owner Name: John Acevedo	Number of Repeat Violations: 2	6/94/A
		Number of Violations COS: _____	

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"/>
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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					
✓						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						✓					
Consumer Advisory						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					
✓						✓					
✓						✓					
✓						✓					
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	42	Almond Milk	38	Cheesecake / HBE	51/48
Keg cooler	47	Yogurt	40	Prep cooler	
Bottle beer cooler off	N/a	UR front fridge		Below breads	
Red Bull cooler	44	Milk	37	UC Fridge	
Buffet		Cream cheese	38	Liquid eggs	41
Eggs/potatos	139/144	Uc back fridge		Slice cheddar cheese	40
Turkey Bacon	138	Salsa	37	UR Freezer HTT	-3.4
Cantaloupe	38	Blended cheese	48	UR Freezer HTT	7.6

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 105
	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
45	General detail cleaning underneath equipment in bar
	Kitchen
	Buffet sign posted requesting new plate for each visit
	Restrooms equipped temp greater than 101 in each room
	3 comp setup, 125, quat sani 200ppm
	Dishwasher confirmed 160 st
	Hand sink equipped, greater than 105
	All muffins, chips and snacks are pre packaged by manufacturer with labels on back
	Great date labels on all open foods
	Self service cooler 39, 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
2	UC cooler amb 51, internal temps 48, to discard tcs foods within 4 hours of danger zone
	Digital thermo available, test strips current 08/26
32	Prep cooler cutting board rough, code requires smooth and durable, options include resurfacing or replacement
W	To post updated health permit upon receipt from city or post previous inspection or sign in 1in letters advise in " Most recent health inspection available upon request for facility " in view of consumer

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

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