

Date: 4/29/25	Time in: 9:20	Time out: 1:00	License/Permit # FS-8796	CPFM 5	Food handlers 30	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Hilton Heirloom Kitchen & Expo			Contact/Owner Name: Driftwood		<div>Number of Repeat Violations: _____</div> <div>Number of Violations COS: _____</div> <div>4/96/A</div>	
Physical Address: 2055 Summer Lee Dr Rockwall, TX 75087			Pest control : Regions bi-weekly	Hood Hood Boss 10/2024	Grease trap :/ waste oil Southeastern 9/5/24 2000g	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature See	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature See	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours) See	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 30 within 30 days	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 128, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 4x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Great date marking	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
		Permit Requirement, Prerequisite for Operation				
	W				30. Food Establishment Permit/Inspection Current/ insp posted Current, not posted	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 160 st	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Hilton Heirloom & Expo		Physical Address: 2055 Summer Lee Dr		City/State: Rockwall, Tx		License/Permit # FS-8796		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Dessert Refrigerator			Cubed Cantaloupe		36	Beef crumble		37	
Whip cream		38	WIF HTT		2.6	Grill prep			
WIC Meat			Room service fridge non tc		40	Chix wings/salmon		37/36	
Beans/Milk		37/37	HK service fridge		40	Dice tomatoes		37	
Steak/shredded cheese		36/38	Pastry Fridge			Hot holding			
WIC Produce			Pancake batter/whip		38/38	Queso		177	
Whole tomatoe/ cut lettuce		36/36	Pizza Prep			Sauté prep			
Ranch		36	Sauce / Mozzarella		36/36	Dice tomatoes		39	
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								
	Hand sink equipped, temps greater than 110 through kichen								
	3comp sink setup 128, quat sani 200ppm, Dishwasher confirmed 160 st								
W	Permit is current but not posted. To post permit in public view as required by code								
	Ice machine looks great, operational and confirmed air gap								
32	Cutting boards rough, code requires smooth and durable, options include resurfacing or replacement								
	Hood filters are cleaned monthly and quarterly by third party								
	Lightbulb fixed in the WIF!								
	New shelves in the produce wic								
	FRP repaired under handsink next to ovens								
45	To remove old missing caulk at 3 comp, reseal sink to wall using silicone caulk smooth to make cleanable								
	Using yellow digital thermo, strips current								
	Cleaning soda dispenser nozzles nightly								
	Using old pizza prep cooler for non tcs foods, still have cooling issues, only storing breads								
	New pizza prep cooler, sauce 36, mozzarella 36, sausage 37 bottom cantaloupe 38, yogurt 37								
	Changing foil daily on stove top and salamander								
	New state of the art oven looks great								
	CO2 cylinders are secured to the wall								
42	Produce WIC fan guards dirty, to clean								
	Sauté prep cooler continue - top, pico 39, grated cheese 39, shelled eggs 40 drawers liquid eggs 40, ham 40								
	Sauté reach in fridge - dice tomatoes 38, ranch 38, ham 38								
42	Beer WIC amb 37, fan guards dirty, to clean								
Received by: (signature) See Above		Print: See above				Title: Person In Charge/ Owner			
Inspected by: (signature) R M Hill RS		Print: Richard Hill				Samples: Y N # collected			

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