\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

10					Time in: 8:58	Time out: 2:15		License/Pe							Food handle	Food managers	Page 1	of <u>2</u>		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Co					3-Complai		4-]	Inve	stiga	atio	n	5-CO/Construction * Number of Repeat Viol	6-Other	TOTAL/S	SCORE				
	Hilton heirloom kitchen and expo			Driftw	Driftwood					1		✓ Number of Violations	16/8	1/R						
	Summer lee To prov				est control provide	l:		Hoo 08/2				reaso prov	e trap/ waste oil ride	Follow-up: Yes No	10/0	7/ D				
M	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 NO = not observed NA = not applicable COS = corrected on site Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R																			
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																			
O U	mpli I N	anc N O	e Sta N A	tus C O		nperature for F		y	R	O U		iance N O	N	C O	Emr	lovee Health		R		
T	14		А	s	(F = d	legrees Fahrenhe and temperature	,			U N O A O Employee Health T 12. Management, food employees and conditional employ							employees:			
		/				r					~				knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding New cold top	g temperature(41 on left sid	de				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	1				3. Proper Hot Holding	temperature(135	5°F)								Emailed poster Preventing Contamination by Hands					
		<u> </u>			4. Proper cooking time	and temperature	e			14. Hands cleaned and properly washed/ Gloves used										
					5. Proper reheating pro	cedure for hot he	olding (16	5°F in 2				_			15. No bare hand contact with ready to eat foods or approved					
		<u> </u>			Hours)	11.0									alternate method properly followed (APPROVED Y. N.					
W					6. Time as a Public Heat Using for service	alth Control; pro	ocedures &	z records								ceptible Populations				
					Ар	oproved Source					~				16. Pasteurized foods used; p Pasteurized eggs used when No raw eggs production	equired	fered			
					7. Food and ice obtaine good condition, safe, a			Food in							•••					
	•				destruction Comme	ercial	-, F								(Chemicals				
	8. Food Received at proper temperature													17. Food additives; approved & Vegetables	Washing Fru	iits				
	To confirm at receiving Protection from Contamin						ination				•				Water 18. Toxic substances properl	y identified, stored ar	nd used			
					9. Food Separated & pr	rotected, prevent	ted during	food												
	•				preparation, storage, di Watch chicken storage					Water/ Plumbing										
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature See 33						~				19. Water from approved sor backflow device City approved	rce; Plumbing install	ed; proper			
		_			11. Proper disposition of returned, previously served or						/				20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																				
O U	0 I N N C				R	O U	_	N O		C	•	re Control/ Identific	cation	R						
т ?				S	21. Person in charge present, demonstration of knowledge,					Т				S	27. Proper cooling method u	sed; Equipment Ade	quate to			
				and perform duties/ Certified Food Manager (CFM) Need number 22. Food Handler/ no unauthorized persons/ personnel											Maintain Product Temperature 28. Proper Date Marking and disposition					
?								~				29. Thermometers provided,	*	ed: Chemica	1/					
	Safe Water, Recordkeeping and Food Packa Labeling				kage		W					Thermal test strips Need for machine		,						
	/	23. Hot and Cold Water available; adequate pressure, safe											Permit Requiremen		peration					
	/				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled See grab and go					W					30. Food Establishment Pe To post	mit (Current/ insp s	ign posted)			
					Conformance	with Approved									Utensils, Equ	ipment, and Vendin				
	•				25. Compliance with V HACCP plan; Variance	e obtained for sp	ecialized	ess, and		2					31. Adequate handwashing f supplied, used		nd properly			
					processing methods; m					_					One hand sink r					
					Con	sumer Advisor	У			2					32. Food and Non-food Cont designed, constructed, and us See attached		e, properly			
w	/				26. Posting of Consum foods (Disclosure/Rem					2					33. Warewashing Facilities; Service sink or curb cleaning		used/			
Ľ					To add asterisk				A ation		to E		. J. O.	0 Da	Dishmachine not reaching or Next Inspection, White	ng temp / using sa	nitizer for r	now		
O U	I N	N O	N A	CO		of Food Contar		Corrective .	R	OU		N O		C O		Identification		R		
1				Š	34. No Evidence of Ins			other		Ť	- 1	<u> </u>		Š	41.Original container labelin					
					animals To address § 35. Personal Cleanlines										Dhuc	ical Facilities				
\vdash	•				36. Wiping Cloths; pro	perly used and s	stored			1					42. Non-Food Contact surface					
-					In sanitizer 37. Environmental con					W					General 43. Adequate ventilation and	lighting; designated	areas used			
H		./			Condition 38. Approved thawing method										Watch inside coolers 44. Garbage and Refuse prop	erly disposed; faciliti	es maintaine	d		
								1	~	✓			Watch 45. Physical facilities installed	d, maintained, and cl	ean					
	39. Utensils, equip			39. Utensils, equipmen		perly used,	stored,		1		•			General 46. Toilet Facilities; properly						
					dried, & handled/ In us See 40. Single-service & si		•	stored		1					Restrooms to ha	ive not wate	r 100			
					and used See		· · · · · · · · · · · · · · · · · · ·	-		1	1									

Retail Food Establishment Inspection Report

Ceviche - using precooked City of Rockwall

<u>shrimn</u>		
Zach Benner	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Hot water at hand sink in kitchen 108/ three comp 120 /120 at hand sink

_	ment Name:	Physical A			O/ CIII		ty/State:	0 / 120	License/Permit		Paga O of C
	n expo kitchen.	Summ	ner lee			F	Rockwal	1	License/Permit	# I	age <u>2</u> of <u>2</u>
Item/Loc	ation	Temp F	TEN Item/Lo		TURE OBS	ERVATI	ONS Temp F	Item/Locat	ion		Temp
-	op unit	P			n / condi	ments			ert uprigh	nt butte	
	·	41/41	-						<u> </u>		
-	sta / ceviche	41/41					29/32 /37	וטטו			
Pota	atoes / salmon	41/44	Slice	liced Tom'/ cut greens			37 /39	Wic 1			30'
Egg wa	ash / chopped chicken	44/41	Dess	sert u	ınit / m	elons	41	Raw ch	nicken / co	ooked p	ot 37/3
Tor	natoes / ham	41/41	Whi	ppp	ed cr	eaM	39	Cart Cod	oked Mac / o	cooked ri	ce 38/3
Inside co	ooler Salmon / cooked chicken	41/43	D	eep	freez	er	HTT	Bologr	na / cooke	ed bear	ns 38/3
Steam	table Beans / sausage	151/156	Cooked to	be plated	l Rice / veggie	s / chicken	135/138/155	Wic 2	melons /t	omato	36/3
Cold	unit in wait station	26/27	Hot holdin	g cabinets	chicken / rice /	asparagus	148/137/1339		Wif		11
					AND COR						
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
32	Need washable wicker	r baskets	in buff	et are	a Ex for o	clean b	owls				
32/42	Mats under clean inve							le etc to	clean unde	r	
<u> </u>	Using led bulbs plastic			<u>/</u>	,					<u> </u>	
	Buffett is used on wee		, G								
	Plates to be protected		to he	movec	to that a	area					
W	Buffet is from 6- 12 no						r tomp /	utoncile	ara chango	d bourly	
31	Hand sink in pizza pre						•	uterisiis	are criarige	d Hourry	
31	Hot water at far hand	•						ı (soap a	nd towels n	provided)
	Sanitizer in buckets 20			<u> </u>				, (000,p 0	то т. о то		<u>'</u>
40	Watch use of foil on ed	quipment	and re	move	to clean						
32	Replace or sand smal	I cutting I	boards	where	e needec	l on line	€				
42/45	GeneralCleaning unde	er behind	and ar	ound (equipme	nt					
	ColdTop drawer units	not used	for Tcs	foods	i						
37/42/39	Watch placement of b	ug light c	ver thr	ee cor	mp sink /	and cl	ean fan	/ invert id	e buckets		
W/ COS	Avoid storing SS spray	y over thr	ee con	np nex	t to ice b	uckets					
	Side wait station - wall	ls in disre	epair /								
39	Need to replace panel	to the ic	e macl	nine - ɾ	out of or	der					
32	Replace worn utensils	where n	eeded	and al	so peelir	ng rusty	shelvin	g racks ii	n wic		
32	Keep an eye out for ru	sty shelv	ring								
42/45	General detailed clear										
	To remove shipping lin	er from [Dishma	chine	where no	ot remo	ved				
47	Leak from booster hea	ater to ad	dress (new b	ooster is	being	ordered)			
33	Dishmachine NOT rea										
	Reminder to avoid fab						ervice				
37	Condensation in back			•	· ·	kaging					
37	Dry goods to be tied u	•									
02	New drawer unit appe	ars to be	holdin	g high	er temps	on the	left side	- have ι	ınit checked	<u>t</u>	
Bearl 12	bye			Du.!4-				Т	Titles Danie T	Charres / C	
Received (signature)	"See ahov	/ P		Print:					Title: Person In	Charge/ Ow	ner
T				Dud4							
Inspected (signature)		trick	RS	Print:							
	Reddy Nor 1990		143						Samples: Y	N # col	lected