Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 07/21/2023		\ \ \ \	Time in: Time out: License/Pe 9:26 10:42 FS 78										Food handlers Food managers Page 1 of 1	2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain												5-CO/Construction 6-Other TOTAL/SCO	RE	
Esta	blisl	hment	Nan	ne:	2-1 onov	Contac	t/Owner Na		177	III V CS	1541			* Number of Repeat Violations: V number of Violations COS:	KL.
		nta ır Addre		and suites		Jay Pest control			Hoo	nd	- 1	Gre	2056	e trap://waste oil Follow-up: Yes 4/96/	4
689 E						Ecolab biwee	ekly		Na			Na		No 🗸	
Mark		omplia approp		Status: Out = not in co	ompliance "" = each numbere	ed item	e NO Mark ✓	= not o in app						plicable $COS = corrected on site NA, COS$ $COS = corrected on site Mark an COS = corrected on site $	ch
C	12	C4-	4	Prio	rity Items	(3 Points)	violations l	Requir	_					ve Action not to exceed 3 days	
0	II N O A O Time and Temperature for Food Safety						R	OU		N	N	C O			
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T		-		S	12. Management, food employees and conditional employees;			
	1. Froger cooming time and temperature							~				knowledge, responsibilities, and reporting			
·	2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discheyes, nose, and mouth At hand sink								
	3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands			
	4. Proper cooking time and temperature											14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2				5°F in 2						-	15. No bare hand contact with ready to eat foods or approved	+		
	Hours)											alternate method properly followed (APPROVED Y N) Gloves			
·				6. Time as a Public Hea Using for buffet time only	alth Control; _I	procedures &	records							Highly Susceptible Populations	
				Ap	proved Sour	rce					•	/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial			ood in							Chemicals				
				8. Food Received at pro		ture								17. Food additives; approved and properly stored; Washing Fruits	
·				Check temp						~				& Vegetables Water	
				Protection	n from Conta	amination				~				18. Toxic substances properly identified, stored and used Stored low	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				food		Sto					Water/ Plumbing			
·	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature				ed and		backflow device								
				11. Proper disposition of reconditioned	of returned, pr	reviously serv	ed or			•/			Ī	City inspected 20. Approved Sewage/Wastewater Disposal System, proper	+
	·													disposal	
	·				ority Foun	ndation Iteı	ms (2 Poi	nts) vi	olati	ions K	Requ	iire (Cor	rective Action within 10 days	
		N N O A	COO					nts) vi	O U	I	N	N A	C O		R
		N N O A	C O S	Pri	of Knowled	dge/ Personne	el owledge,		О	I	N	N A	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jay Soun	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: uinta Inn and suites	Physical A	ddress:	City/State:		License/Permit #	Page of					
La Q			TEMPERATURE OBSERVAT	TIONS								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	<u>ition</u>	Temp 1					
Milk co	poler ambient	37	2 door upright freeze	r -9								
_	Upright	36	6 Market		<u> </u>							
	ter from buffet	40	freezer	-4								
	k from buffet	41	Cooler	30								
	Vhite cooler	38/41										
Crea	mCheese barely											
	Freezer	3.2										
		OI	SCEDIA TRONG AND CORDECTE	VE ACTIO	NG							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI ENT HAS BEEN MADE. YOUR ATTENT			THE CONDITIONS OBSE	ERVED AND					
Number	NOTED BELOW: all temps F	TIBLISTIVII	ANT TIMO BEEN MINDE, TOOK IN TENT	TOTALIS DITA	LCTED TO I	THE CONDITIONS OBSE	ACTED ATO					
	Breakfast over at insp	- inspect	ion of close down etc done									
	Hot water 114											
	Sink sanitizer 200 ppn	n test stri	ps on site									
	Discarding all hot food left overs											
	Reminder to keep labels to inform of ingredients											
	New allergy poster will go into kitchen											
	All foods are precooked and rethermalized and discarded daily											
	Watch and protect plastic knives and forks under microwave											
	Best to use plastic in place of cardboard under microwave											
	Using new bag of pancake mix daily											
	Using digital thermo											
	All product in market is commercially made with proper labeling											
42/45	•		I shelving etc - watch drawe									
12, 10	Trimer disarming arrasing	on no are	tonowing oto waterrarawe	,,,,								
Received (signature)	See abov	/e	Print:			Title: Person In Charg	ge/ Owner					
Inspected	l by:		Print:									
(signature)		itríck	·RS			Samples: Y N	# collected					