

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
HILTON GARDEN INN RIVERWATCH	REGULAR	2018-10-02	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-501.11	Equipment in disrepair.	N
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
HILTON GARDEN INN RIVERWATCH	FOLLOW_UP_ FULL	2020-02-19	No		No Violations	
HILTON GARDEN INN RIVERWATCH	REGULAR	2023-04-26	No	7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-502.12.(A)	Establishment using Reduced Oxygen packaging without controlling the growth and toxin formation of Clostridium botulinum, and the growth of Listeria monocytogenes.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C