Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
	Allergy policy/training Vomit clean up Employee health
~	Vomit clean up
LU ₁	Employee health

Date: Time in: Time out: License/Pe 08/31/2024 3:45 4:50 Food					Q 1	1				Food handlers All 5 Page 1	of 2				
l	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							tion	n	5-CO/Construction 6-Other TOTAL/S					
Establishment Name: Contact/Owner Nar														* Number of Repeat Violations: Vumber of Violations COS:	COLL
Dominos pizza Physical Address: Pest control: Ho								Ноо	od		G	rease	te trap/ waste oil Follow-up: Yes 7	5A	
2330 green crest Massey monthly Need info Trimble 7-17-2924 No															
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark vi in appropriate box for IN, NO, NA, COS Mark an vi in appropriate box for R															
Priority Items (3 Points) violations Require Immediate Corrective Action not									tive Action not to exceed 3 days						
O U T	I I N	Isance Status					R		Compliance Status					Employee Health	R
		~			Proper cooling time and temperature Cook serve									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding temperature(41°F/45°F)				W						
	/				3. Proper Hot Holding temperature(135°F)						To post hand sink Preventing Contamination by Hands				
	_	/			4. Proper cooking time and temperature				14. Hands cleaned and properly washed/					14. Hands cleaned and properly washed/ Gloves used properly	
		·			5. Proper reheating procedure for hot holding (165°F in Hours)	. 2					/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.	
		•			6. Time as a Public Health Control; procedures & reco	rds								Highly Susceptible Populations	
										<u> </u>				16. Pasteurized foods used; prohibited food not offered	
					Approved Source							~		Pasteurized eggs used when required	
	/				7. Food and ice obtained from approved source; Food i good condition, safe, and unadulterated; parasite destruction Corp / own. Commissary	n								Chemicals	
					8. Food Received at proper temperature							_		17. Food additives; approved and properly stored; Washing Fru	its
W					To have vendor put temp on invoi	се						'		& Vegetables Prewashed	
					Protection from Contamination					✓				18. Toxic substances properly identified, stored and used Watch	
W	~				 Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch boxes 									Water/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature	d			W					19. Water from approved source; Plumbing installed; proper backflow device Watch storage under	
		~			11. Proper disposition of returned, previously served or reconditioned Discard / customer kee	ps				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority Foundation Items () vio				uire		rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel		R		O U T	I N	N O	N A	COS	Food Temperature Control/ Identification	R
	~			b	21. Person in charge present, demonstration of knowled and perform duties/ Certified Food Manager (CFM) 5	lge,						~	5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
W	/				22. Food Handler/ no unauthorized persons/ personnel Need all certified 3					~				28. Proper Date Marking and disposition 7days	
					Safe Water, Recordkeeping and Food Package Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Digital /test strips	/
	/				23. Hot and Cold Water available; adequate pressure, s	afe								Permit Requirement, Prerequisite for Operation	
			/		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled)				~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
					Conformance with Approved Procedures									Utensils, Equipment, and Vending	
	~				25. Compliance with Variance, Specialized Process, an HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps2 times per day	d				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory				W	\dashv				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26 Period 6 General Allindra	. 1			۷۷					Watch pans/ shelving 33. Warewashing Facilities; installed, maintained, used/	
	~				 Posting of Consumer Advisories; raw or under cool foods (Disclosure/Reminder/Buffet Plate)/ Allergen La Ingredients / from box 					~				Service sink or curb cleaning facility provided	
					Core Items (1 Point) Violations Require Corre	ctive .	Acti	ion I	Not a	to E:	хсеє	ed 90) Da	Set upm ays or Next Inspection , Whichever Comes First	
O U	I N	N O	N A	C O	Prevention of Food Contamination		R		O U	I N	N O	N A	C 0	Food Identification	R
т 1				S	34. No Evidence of Insect contamination, rodent/other				T		/		S	41.Original container labeling (Bulk Food)	
	/				animals 35. Personal Cleanliness/eating, drinking or tobacco us	е					•			Physical Facilities	
1	•			/	36. Wiping Cloths; properly used and stored				1					42. Non-Food Contact surfaces clean	
H		/		_	To protect on shelf 37. Environmental contamination Watch					<u> </u>				See 43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing method					•				44. Garbage and Refuse properly disposed; facilities maintained	1
					Duomon Has of Hass-9				1	/				Watch 45. Physical facilities installed, maintained, and clean	+
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored	i,			1	_				See 46. Toilet Facilities; properly constructed, supplied, and clean	\dashv
	/				dried, & handled/ In use utensils; properly used Watch/					'				Equipped	
1				/	40. Single-service & single-use articles; properly stored and used Paper towels in RR						~			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Brook Hernandez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish Domi	inos	Physical A	ddress: greencrest	City/State: Rockwal	I	License/Permit # Food 5181	Page <u>2</u> of <u>2</u>				
Bonn		2000 §	TEMPERATURE OBSERVA		•	1 000 0101					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locati	ion	Temp				
Hot ho	olding unit	162	Wic								
E	Bev Coolwr	40	Mushrooms								
Piz	za table leftm		Cheese.	37							
	Cheese/	40	Sauce	38							
Spir	nach / can bac	39/39	Boneless chick	38							
	Below	38.8									
Rt u	ınit top cheese	40									
Win	gs /beef /philly	39/40/38	Below bagged items	s 39-40							
Tt -	AN INCRECTION OF VOUR POT		SERVATIONS AND CORRECTI			COMPLETONS OPSERS	VED AND				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F										
	Hot water at 104 at hand sink										
42/45	Wic General cleaning of shelving floor fan guards and blue pan blue pans taken back to vendor to w r s										
W	Shelves are beginning to become rusty										
	Sanitizer in spray bottle 209'pom.										
	Bucket with wiping cloth is used for wiping surfaces										
	Cleaning pizza cutters and rollers every 4 hrs or less										
	Bare hands only touch ingredients for pizzas before cooking once cooked using hands free										
	Sanitizer in bucket 200 ppm										
42/4	5Need to clean shelving food debris under cut table										
	Tossed out of date tomorrow expiration date several dated 2025b-test strips										
	Hot water at three comp /124										
W	Employee health policy to be posted at hand sink										
W	Store boxes of mushrooms low in wic										
	Watch out for utensils over 3 comp keep out of spray zone										
34	Small gap under back door										
40	To store unprotected paper towels out of restroom -cos										
	Hot water at 100 minin rr										
36	To protect clean wiping cloths on back storage shelf-cos										
	Date marking 7 days total										
!!	Will confirm all Drivers have food handler if they are handling pans/cutting and boxing etc										
			,	<u> </u>							
Received (signature)	See ahov	/e	Print:			Title: Person In Charge	/ Owner				
Inspecte	d by:		Print:								
(signature)		ıtrick	\mathcal{RS}								
						Samples: Y N	# collected				