Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 9/13/24		L	Time in: 10:45	Time out: 11:45		License/P			# 1828				2 CPFM	Food handlers	Page 1	of 2		
Pu	rpos	se of	f Ins	spec	tion: 1-Routine	2-Follow U	р 🔲 .	3-Compla	int			vestig	atio	n	5-CO/Construction	6-Other	TOTAL/SO	CORE
Establishment Name: Contact/Owner N Mod Pizza South Sissy Sizemo						:					Number of Repeat Violations: Number of Violations COS:		2/98/A					
Physical Address: Pest control: 2901 Ridge Rd, Rockwall, Tx Ecolab 9/2/24													Follow-up: Yes No	2/90	/A			
Ma					tatus: Out = not in co points in the OUT box for	ompliance IN = in of the each numbered ite	complianc em	ce No Mark '		ot obs					plicable COS = corrected on sox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio	lation W= V e box for R	Vatch .
			Stat					violations	Req			ediat			ive Action not to exceed 3 day			
O U	I N	N O	N A	C 0		nperature for Fo		y	R		O I U I	I N N O	N	C	Empl	oyee Health		R
T	/			S	1. Proper cooling time a						T	/		S	12. Management, food employ knowledge, responsibilities, at		employees;	
	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				·	/			13. Proper use of restriction are eyes, nose, and mouth State hand sink form	nd exclusion; No disc	charge from	
		/			3. Proper Hot Holding t	temperature(135°	°F)						<u> </u>			ntamination by Han	ds	
		/			4. Proper cooking time	and temperature					v	/			14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		/			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	5°F in 2			·	/			15. No bare hand contact with alternate method properly follo			
	/				6. Time as a Public Hea	alth Control; proc	cedures &	& records								eptible Populations		
					Ap	proved Source					·				16. Pasteurized foods used; pr Pasteurized eggs used when re N/A		ered	
	/			~	7. Food and ice obtaine good condition, safe, ar destruction Sysco	nd unadulterated;	; parasite	Food in			ı					hemicals		
	~				8. Food Received at pro Checking	oper temperature					ı	/			17. Food additives; approved a & Vegetables Water only			s
						n from Contamir					V	/			18. Toxic substances properly Stored separately and		d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	7									r/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>	ppm/temperature	160	Ost			r				19. Water from approved sour backflow device City approved			
	/				11. Proper disposition of reconditioned Disc	of returned, previous arded	ously ser	ved or			ı				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
0		N	N.	C	Pri			ems (2 Po	_						rective Action within 10 days	1		- D
O U T	I N	N O	N A	C O S	Demonstration	ority Founda	Personn	el	ints)		0 1	ns Re	N			e Control/ Identific	ation	R
U	I N	N O	N A	О	Demonstration 21. Person in charge pro and perform duties/ Cer 2	ority Founda n of Knowledge/ esent, demonstrat rtified Food Man	Personn tion of kn ager (CF)	el nowledge, M)	_		O I U N	I N	N	C	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adec		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Javier Puente	Print: Javier Puente	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

		T 701		31. (6.		Tv: 70 : In	- 0-				
	nent Name: Pizza South	Physical A		City/State: Rockwal	I, Tx	FS-0001828 Page	<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT								
Item/Loca		Temp	Item/Location	Temp	Item/Loca		Temp				
Bevera	age cooler	34	Service line 1		Beef/bacon		38/39				
			Pizza sauce	38	Cheddar chz/dice tom		37/37				
	WIF htt	10	Mozzarella	38	Corn/garlic		38/36				
	WIC amb	40	Beef/garlic	38/37	Slice tom/garlic		37/38				
W	hole tomato	39	Lettuce	39							
С	hicken/beef	38/38	Spinach	39	Below						
Ga	rlic/sausage	38/39	Service line 2		Sauce/mozz		39/38				
Dice	Tom/mozz chz	38/38	Mozzarella	38	Mixed greens		38				
•		OB	SERVATIONS AND CORRECTIV	VE ACTION	NS	-					
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										
			ter than 100 in each room								
		<u> </u>	nan 108 throughout kitchen								
			00ppm / dishwasher confirm	ned 160st	<u> </u>						
	Cleaning soda nozzle										
	,		e cleaned 2x - 3x weekly								
	Customer advisors loc		lisplay glass								
	Beverage bunker amb										
32	Time to either sand or replace both red cutting boards. May send pic of new boards, once they arrive CO2 cylinders are secure on this visit										
	Blue digital thermo	ure on th	is visit								
		inished c	ooking at 9:30, reached firs	st drop, n	eeds to b	be at 41 or below by 3:	30				
	•		p sink, towel stored in solut								
	Gloves used to touch		•								
	Pizza slicing station, r	anch 38,	bbq 38								
			behind equipment, good jol	b							
Received by: Print: Title: Person In Charge/ Owner											
(signature)	See abov	<u>/e</u>	See abo	ove							
Inspected (signature)		ST	Richard	Hill		Samples: Y N # collecte	ed				