$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

Permit approved

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

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food Managers	Page 1 of 2
11/27/2024	4:22	5:41	FS 9401 need current	All but newv	1 not on site	

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	
Marcos pizza 5089	Lj		9/91/A

Physical Address:	Pest control :	Hood	Grease trap: waste oil :	Follow-up: Yes ✔ No ☐
3401 n Goliad	Rhino -monthly	3 months	Trimble will provide	

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 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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
			✔		1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) Watch right side of pizza table	
		✔			3. Proper Hot Holding temperature(135°F)	
		✔			4. Proper cooking time and temperature	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✔			6. Time as a Public Health Control; procedures & records Prep time and service	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pfg	
	✔				8. Food Received at proper temperature Yes taking temps	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
		✔			11. Proper disposition of returned, previously served or reconditioned Discarded	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at all hand sink	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
		✔			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves	
					Highly Susceptible Populations	
			✔		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	✔				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
3					19. Water from approved source; Plumbing installed; proper backflow device Leaky faucet at hand sink	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Must have someone on site	
	✔				22. Food Handler/ no unauthorized persons/ personnel Yes alll but new	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 112	
			✔		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order and handed to customer	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logging three times per day /expand sharev	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by required ingredients	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
			✔		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition 6 days	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Within date	
					Permit Requirement, Prerequisite for Operation	
W					30. **Food Establishment Permit** (Current/ insp sign posted) New to us now due	
					Utensils, Equipment, and Vending	
W					31. Adequate handwashing facilities: Accessible and properly supplied, used One leaky see above see 19 (one available)	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Replace screens and pans	
		✔			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored In buckets	
		✔			37. Environmental contamination Watch frost	
	✔				38. Approved thawing method Wic	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
W					40. Single-service & single-use articles; properly stored and used Changing cardboard every 4 hrs or less	

OUT	IN	NO	NA	COS	Food Identification	R
		✔			41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean See	
	✔				43. Adequate ventilation and lighting; designated areas used Hood info needed	
W					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	★
1					45. Physical facilities installed, maintained, and clean See	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Michele Thomas	**Print:**	**Title: Person In Charge/ Owner** Mod
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Marcos pizza 5089	3401 north Goliad	Rockwall	9401	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	37	Subcooler		Pizza table	
Wic	35	Tomatoes	39	Ow sausage	40
Peppers	37	Ham	39	Tomatoes	39
Tomatoes	37	Chicken	38	Chicken	39
Wings	37	Inside wings	29	Italian sausage	38
Upright freezer	-16			Ow sausage (just refilled)	44
		Dough unit proofer	54	banana peppers	41,
				Ham / chicken	40/40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water in restroom 100 F - equipped with soap and towels
	Hot water iin kitchen - front hand sink clogged
	Sanitizer in bucket 200 ppm
19	Leaky hand sink on opposite side of kitchen
	First aid kit
	Using digital nsf approved thermo
42/45	General cleaning inside wic - shelves top and underneath
W	Reminder to hang up to dry dangling
	Hot water at three comp 110
	Sanitizer at 200 ppm
	Gloves used for rte salads etc
	No hand food after pizza
	Catch trays on pizza 🍕 oven dumped every other day
	Discarding paper box 📦 inserts every 2 hrs under pizza cutters - washing every 2 hrs
32	Pizza screens and pans to be replaced as needed in works
42/45	General cleaning shelving, flooring, etc
45	To seal behind 3 comp sink
W	Watch what is stored in baskets over 3 comp
45	To clean air vents where needed

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	Samples: Y N # collected

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