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: 11/12/24						FS-9							CPFM <b>6</b>	Food handlers 23	Page 1	of <u>2</u>			
Pu	Purpose of Inspection: 1-Routine 2-Follow Establishment Name:					2-Follow U	w Up 3-Complaint 4-Investigation Contact/Owner Name:					stiga	tior	1	5-CO/Construction	6-Other	TOTAL	SCORE	
M	Mod Pizza North Physical Address:					Pe	Corporate			reasi	Number of Repeat Viol Number of Violations e trap://waste oil	3/9	7/A						
19	01	N	G	<u>oli</u>	ad Rockwall, T	X Eo	olab 10/	3/2013		N/A			LE	S 5/	31/2023 500g	Follow-up: Yes No			
Ma	ırk t	Com he ap	plia prop	riate	Status: Out = not in compoints in the OUT box for e	each numbered i	item	Mark		ckmar	rk in	appr	opria	ite bo	ox for IN, NO, NA, COS Ma	site $\mathbf{R}$ = repeat vio	lation Wa	- Watch	
Co	mpli	iance	Sta	tus	Prior	rity Items (3	Points	s) violations	Requir		med mpli				ive Action not to exceed 3 da	iys			
O U	Î N	N O	N A	C O	Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	O U T	I N	N O	N N C O A O		Employee Health			R		
T		S (r = degrees rainen  1. Proper cooling time and temperatu						· ·						S	12. Management, food emplo		employees;		
		•			2 Proper Cold Helding	(41	41°E/45°E)				_				knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from				
	~	2. Proper Cold Holding temperature(4: See					1 F/ 43 F								eyes, nose, and mouth  Employee health form posted				
		3. Proper Hot Holding temperature(13					5°F)		$\Box$						Preventing Contamination by Hands				
	4. Proper cooking time and temperations					and temperature	ture				<b>V</b>				14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for ho Hours)				edure for hot h	olding (1	165°F in 2		Ħ					15. No bare hand contact wit alternate method properly fol			\		
					,	th Control: pro	ocedures	& records	$\perp$						Gloves in use	nowed (MTROVED	11%	-/	
					6. Time as a Public Health Control; procedures & records						~ *					prohibited food not offered			
					Арр	roved Source	rce				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite														
				destruction Sysco	/	acci, parasic								Chemicals					
	/				8. Food Received at prop Checking	per temperature	erature			П	<u></u>			17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
						6	•			Н	•				Water 18. Toxic substances properl	y identified, stored an	d used		
					9. Food Separated & pro	from Contami tected, prevent		g food			<b>/</b>				Stored separate	ly			
					preparation, storage, display, and tasting										Wat	er/ Plumbing			
	<				10. Food contact surface Sanitized at 200 p	s and Returnat opm/temperatur	oles ; Cle re <b>16</b>	aned and			~			1	19. Water from approved sou backflow device City approved	arce; Plumbing installe	ed; proper		
	/				11. Proper disposition of reconditioned Discal						~				20. Approved Sewage/Waste disposal	water Disposal System	m, proper		
									ints) vi	iolatio	ons	Rea	uire	Cor	rrective Action within 10 day	28			
O U	I N N C Demonstration of Knowle								R	O U	I N	N O	N A	C		re Control/ Identific	ation	R	
Т	/			S	21. Person in charge pres and perform duties/ Cert					Т	/			S	27. Proper cooling method us Maintain Product Temperatu		quate to		
	•				22. Food Handler/ no un: 23	authorized per	sons/ per	rsonnel		H	<b>/</b>				28. Proper Date Marking and				
					Safe Water, Record					H					Good date labels 29. Thermometers provided,	accurate, and calibrat	ed; Chemic	al/	
					Labeling  23, Hot and Cold Water available; adequate pressure, safe						_				Thermal test strips White digital ther	mo strips ar	e curre	ent	
	•				111, Good pre	ssure									Permit Requiremen	·			
	~	24. Required records available (she destruction); Packaged Food labele Commercial				ock tags;	parasite			~				30. Food Establishment Per Posted & current		ent/ insp po	sted		
					Conformance with Variation 25. Compliance with Variation 25.										Utensils, Equ 31. Adequate handwashing fa	ipment, and Vendin			
	~				HACCP plan; Variance of processing methods; mar Service line te	obtained for sp	ecialized				~				supplied, used Equipped	acinites. Accessione a	па ргорсту		
					Const	umer Advisor	y y				/				32. Food and Non-food Cont designed, constructed, and us		e, properly		
	/				26. Posting of Consumer foods (Disclosure/Remin	nder/Buffet Pla				H	/				33. Warewashing Facilities; Service sink or curb cleaning	installed, maintained, facility provided	used/		
					On menu, display wir	ndow			Action	Not	to E	×aa.	A 00	) Da	Equipped and co	onfirmed			
O U	I N	N O	N A	C O	`	f Food Contai	•		R	OU	I N	N O	N A	C O		Identification		R	
Ť 1				Š	34. No Evidence of Insec					T	•			Š	41.Original container labelin				
-	•/				animals Fruit flies 35. Personal Cleanliness	/eating, drinki	ng or tob	acco use							Phys	ical Facilities			
	•				Stored low 36. Wiping Cloths; proper	erly used and s	stored		+	1					42. Non-Food Contact surface				
	·				37. Environmental conta	tion			+	+	<u> </u>				43. Adequate ventilation and	lighting; designated a	areas used		
	<u> </u>				38. Approved thawing m Refrigerator	nethod			+	H	•				44. Garbage and Refuse prop	erly disposed; faciliti	es maintain	ed	
	•					r Use of Utens	ile			H	•				45. Physical facilities installe	ed, maintained, and cl	ean		
	<u></u>				39. Utensils, equipment, dried, & handled/ In use	& linens; prop	perly use			1					46. Toilet Facilities; properly Equipped, wome				
	•				40. Single-service & sing and used				+	$\dashv$	<u> </u>				47. Other Violations	oz, men			
									1 1						N/A				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Nick York	Print: Nick York	Title: Person In Charge/ Owner
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishmod Pi Mod Pi Item/Locat VIC am	zza North	Physical A		City/State:		License/Permit #	Page 2 of					
		19011		City/State: Rockwall	, Tx	FS-9478	age <u>7</u> 01					
			TEMPERATURE OBSERVA	ΓΙΟΝS								
VIC am		Temp	Item/Location	Temp	Item/Locat	ion	Ter					
				uce/dice tom								
	Lettuce					ausage cheddar c						
Mozzarella Cheese		37	Bottom Sauce/cheese	38/38	- I am see or er arriere							
	Chicken/beef	36/37	Service line			izza Oven	49					
14	WIF (HTT)	4.9 Sauce/mozz UC fridg Spinach/Lettuce 39/38 Ranch/		fridge amb	3							
	/ing station n/a		•		Ra		37					
	Online cooler	20/40	Garlic/mild sausage	39/40		Bbq	3					
5	auce/mozz chz	38/40 OB	Slice Tom/garlic		JS							
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											
46 F	Restrooms equipped women's 92, men's 95											
	3comp sink setup 115, Quat sani 200ppm											
	Dishwasher confirmed 160 surface temp											
	Fruit fries observed rear service door and expo, much better than previous inspections											
	Handsink equipped greater than 105 throughout kitchen											
	Prep table in boh has been replaced, no longer oxidized shelf											
	WIF address missing button covers on walls  Beverage coolers cleaned 3x weekly											
	,											
	Soda Nozzles cleaned nightly  Tog and juice dispensors cleaned 3x weekly											
	Tea and juice dispensers cleaned 3x weekly											
	Red sani buckets filled at 3 comp sink											
	Digital thermo onsite, strips current											
	Cooking temp, pizza meat combo temp observed 201											
(	Grab and Go beverage cooler amb 45											
Received b	See abov	e	See ab	ove		Title: Person In Charge/ Ov	vner					
Inspected (signature)		C+	Print: Richard									
orm EH-06	(Revised 09-2015)	71-	Tuchat	4 1 1111		Samples: Y N # co	llected					