Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

Proposed Impectation International Inter	1/				D 6328						Est. Type Risk Category Page 1 o								
Pizza Action Process												n		ORE					
## Annual Processor Complement States Continued and Proceedings of the Complement State of the Complem	Pi	ZZ	a H	lut	#2			Conta	ict/Owner 1	varric.						✓ Number of Violations COS:	/Δ		
Soft to appropriate control in the OFF December of the Commission Mail ** a structural in appropriate for the No. No. Commission							Eco	olab/1-6	-2025/mon	ithly	Ho All Cl	od ean/1-	2025	G So	reas uthw				
Priority Items (3 Paints) solitons Require Insurantia Corrective Actions not to accord J. Sept. Compliance Name Time and Pemperature Institute Shafety Sept.	Mo					tatus: Out = not in con	npliance IN = in	complian	nce No								atch		
Project South Continuation	Ma	rk ti	ne ap	prop	riate	•								_		* * * * * * * * * * * * * * * * * * * *			
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S. Proper the Holding tougestate(155 Pr)		~				Proper cooling time as	nd temperature					1							
Preventing Contamination by Hands Preventing Contamination Preventing						2. Proper Cold Holding	temperature(41°	°F/ 45°F)	H						13. Proper use of restriction and exclusion; No discharge from			
V 1. Proper cooking time and temperature V 1. Hands claused and properly sented Gives used poposely V 1. Hands claused and properly sented Gives used poposely V 1. Hands claused and properly sented Gives used poposely V 1. Hands claused and properly sented Gives used poposely V 1. Hands claused and properly sented Gives used poposely V 1. Hands claused and properly sented Gives used poposely V 1. Hands claused and properly sented Gives used poposely V 1. Hands claused and properly sented or greater netherly properly followed (APROVID'Y N) V 1. Hands claused and properly sented for the order of properly desirated for the properly desirated or greater netherly properly desirated for the order of properly desirated or corporate V V 1. Froat additives, approved and properly sented for the order of properly desirated and properly sented dataset for properly desirated properly sented dataset for properly desirated and properly sented dataset for properly desirated for the properly desirated dataset for properly desirated for the properly desirated for the properly desirated for the properly sented dataset for the properly sented dataset for the properly sented dataset for properly desirated for the properly desirated dataset for properly desirated for the properly desirated dataset for the properly desirated dataset for the properly desirated for the properly de		~										~				eyes, nose, and mouth			
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Houry			~			4. Proper cooking time a	and temperature	,				~				14. Hands cleaned and properly washed/ Gloves used properly			
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V									. C 1			~				18. Toxic substances properly identified, stored and used			
Sanitized at 200_pm/temperature Data Children Data Child		~							g 100 u					Water/ Plumbing					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Proper to the charge present demonstration of Knowledge and perform duties? Certified Food Manager? Posted 3 Property and perform duties? Certified Food Manager? Posted 3 Property and disposition Property Season Property used, stored, and perform duties? Certified Food Manager? Posted 3 Property used, stored, and perform duties? Certified Food Manager? Posted 23. Proper to the Marking and disposition Property used, stored, and perform duties? Certified Food Manager? Posted 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Property Season Prop		~				10. Food contact surface Sanitized at 200 p	es and Returnab opm/temperatur	les ; Clea e	aned and			~							
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21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager? Posted 3. 22. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 23. Food Handler/ no unauthorized persons/ personnel 24. Required records available; adequate pressure, safe 25. Hot and Cold Water available; chellstock tags; parasite destruction); Packaged Food laheled 26. Required records available (shellstock tags; parasite destruction); Packaged Food laheled 27. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Conformance with Approved Procedures 25. Compliance with Variance. Specialized Process, and HACCP plan; Variance obtained for specialized processing method used 26. Posting of Consumer Advisories; raw or under cocked foods (Disclosure/Reminder/Barger) Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Co	0	I	N	N	С	Prio	ority Founda	ation It	ems (2 Po								R		
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Retail Food Establishment Inspection Report

Received by: (signature) Talessa Taylor	Print: Jalessa Taylor	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: Hut #27448 (Rusk)	Physical A	ddress: / Rusk		City/State: Rockwall, T	X	License/Permit # FOOD 6328	Page	<u>2</u> of <u>2</u>			
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Item/Loc	ation	Temp F	Item/Location		Temp F Item/	Locat	ion		Temp F			
under	counter wing cooler	31										
pizza	cold table/sausage	42										
CL	ıt tomatoes	41										
	cheese	42										
	beef	42										
2 do	or reach in freezer	4										
\	NIC/wings	40										
	chicken	38										
		OB	SERVATIONS AN	D CORRECTIV	E ACTIONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADI	E. YOUR ATTENT	ION IS DIRECTED T	TO TH	IE CONDITIONS OBSERV	ED AN	1D			
31	Hand sink at 104F/ı	need pa	per towels at	hand sink								
45	To clean floors und	-			and food de	ebri	S					
42	To clean storage bi	ns wher	e to go items	are stored								
42	Need to clean shelv	es und	er pizza cuttir	ng table/lot	s of grease l	ouil	dup					
45	To clean walls behi	nd pizza	cold table/fo	od splatter	S							
45	To clean ceiling tile	s where	dust is accur	mulating								
42	To clean inside dou	ıgh cool	er/lots of food	d debris								
	Sani buckets setup	to 200p	pm quats									
42	To clean inside dou	gh proo	fer/food debr	is								
32	To clean pizza pans		•									
	To clean behind dis	shwashe	r/mold									
45	To repair broken floor tiles under dishwasher											
	3 comp sink 116F											
	Dishwasher sanitizi		0ppm chlorir	ne								
	Atkins probe thermo											
	Quat and chlorine test strips on site											
	Dar Pro picks up sp											
45	To clean walls throu			· ·								
35	To store employee			•								
45	To replace moldy caulking behind hand sink and adhere to wall											
<u> </u>												
Received (signature)	·		Print:		Toylo		Title: Person In Charge/	Owner				
Inspected	Valessa laylor		Print:	uessa	Taylo		Manager					
(signature)		tez, 1	rs Ch	risty Co	ortez, RS	;	Samples: V N 4	collast:	ad			
Form EH 06	6 (Revised 09-2015)			-			Samples: Y N #	collecte	м			