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

Private Progression Private		e:	7 11	٥.		Time in:	Time out:		License/P			_				CPFM	Food handlers	Page 1	of 2
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S. Proper robesting procedure for hot holding (165°F in 2 Hours)		•	/			3. Proper Hot Holding	temperature(13	35°F)									•	ds	
Hourn Bourn		(/									'				• •	•		7
Approved Source Approved Approved Source		•	/				cedure for hot	holding (165	5°F in 2			~				alternate method properly follo			.)
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Zalat Pizza1209 Ridge RdRockwall, TxFS2023-22TEMPERATURE OBSERVATIONSItem/LocationTempItem/LocationTempItem/LocationTempWIC amb35Beverage cooler40Chix/sausage38/3Pizza sauce36UC cooler40Slice Tom/garlic37/3Whole tomato36Prep coolerBelow	Establishr	ment Name:	Physical A	ddress: (tity/State:		License/Permit #	Page 2 of 2			
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Wilcomb 35 Beverage cooler 40 Chix/sausage 38/36 Pizza sauce 36 UC cooler 40 Slice Tom/garlic 37/3 Whole tomato 36 Prep cooler Below Chicken/sausage 36/36 Parm chz 39 Lettuce 40 Par cooked wings 37 Pizza oven +425 Dough fridge amb 36 Prep cooler Dough fridge amb 36 Prep cooler Dough freezer HTT 1.3 Pizza sauce 36 Dessert Freezer HTT 1.4 Mozz / blend chz 37/37 Dessert Freezer HTT 1.3 Pizza sauce 36 Pessert Freezer HTT 1.3 Pizza sauce 36 Pessert Freezer HTT 1.4 Mozz / blend chz 37/37 OBSERVATIONS AND CORRECTIVE ACTIONS Ren AL ENSTECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Note 10 Miles register with a 103 Hand sinks equipped temp greater than 103 Hand sinks equipped temp greater than 103 Great practice to hand mop head to drip dry over mop sink 34/45 Rear service door observed gap bottom right door, to repair gasket Air cutain confirmed operational during inspection 32 Observed paint peeling inside wall of WIC door, keep eye on it, might have to address, food protected To posted updated health permit 45 To replace missing cove base under dough stretcher & service prep cooler Good date labels observed Oven is clean and looks great Using digital thermo, test strips current W Need to swap out dumpster, missing bung hole plug 32 Observed napkins stored undermeath hot sauce, to move to highest place to protect, W Observed employee not wearing a beard net while cleaning, will add beard net when cooking Prim: See above Frim: Bichard Hill File: Perwal in Charge Observer Frim: Bichard Hill						T =		T ==			
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