

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>3/11/25</b>	Time in: <b>1:30</b>	Time out: <b>2:19</b>	License/Permit # <b>FA-0001828</b>	CPFM <b>4</b>	Food handlers <b>5</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Mod Pizza South</b>	Contact/Owner Name: <b>Javier Puente GM</b>	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____
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Physical Address: 2901 Ridge Rd, Rockwall, Tx	Pest control : Ecolab 3/3/24	Hood N/A	Grease trap / waste oil LES 10/9/23 1800g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	<b>2/98/A</b>
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**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
			<input checked="" type="checkbox"/>			<b>Preventing Contamination by Hands</b>					
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					<b>Highly Susceptible Populations</b>					
							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					<b>Chemicals</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					<b>Water/ Plumbing</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					2					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					<b>Permit Requirement, Prerequisite for Operation</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
<b>Consumer Advisory</b>							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					<b>Physical Facilities</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
<b>Proper Use of Utensils</b>							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					W					

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Mod Pizza South</b>	Physical Address: <b>2901 Ridge Rd</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-0001828</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beverage cooler	<b>41</b>	<b>Chopped lett</b>	<b>40</b>	<b>Cut station</b>	
<b>WIF HTT</b>	<b>11.1</b>	<b>Service line</b>		<b>UC fridge</b>	<b>38</b>
<b>WIC amb</b>	<b>34</b>	<b>Mozz/Sauce</b>	<b>38/38</b>	<b>Ranch</b>	<b>38</b>
<b>Spicy Tomato sauce</b>	<b>36</b>	<b>Chix/Beef</b>	<b>37/38</b>		
<b>Shredded Cheddar/Mozz</b>	<b>37/37</b>	<b>Lettuce/Dice Tom</b>	<b>40/38</b>		
<b>Chicken/beef</b>	<b>38/37</b>	<b>Slice Tom/ Garlic</b>	<b>38/37</b>		
<b>POD 3</b>					
<b>Sauce / Mozz</b>	<b>38/40</b>				

**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 temperatures are taken in F
	Restrooms equipped temp greater than 103 in each room
	Hand sinks equipped, greater than 108 throughout kitchen
	3comp sink set up, 116, quat 200ppm / dishwasher confirmed 160sf
	Cleaning soda nozzles nightly
	Cathco tea and juice chillers are cleaned 3x weekly
	Customer advisors located on display glass
	Cutting boards look great during inspection
28	Observed lettuce, shredded cheese and mozz without date labels
W	Need to keep CO2 cylinder secure at all times (remove slack)
	Red sani buckets filled at 3 comp sink
	Blue Digital thermo, strips are current
	Gloves used to touch Rte foods

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ HJ SIT</i>	Print: <b>Richard Hill</b>	Samples: Y N # collected

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