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

I	te: /1 1	1/2	25	1	Time in: Time out 2:19		FA-00		82	28				$\begin{array}{c c} \text{CPFM} & \text{Food handlers} \\ \textbf{4} & \textbf{5} & \text{Page } \underline{1} & \text{of} \end{array}$	2
Pu	rpos	se o	f Ins	pec	tion: 1-Routine 2-Follo	ow Up	3-Complain	nt _	_	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	ORE
			nent l za S				er Puente							Number of Repeat Violations: Number of Violations COS: e tran / waste oil Follow-up: Ves 2/98/	/ /
			ddre Rd,		kwall, Tx	Pest contro Ecolab 3/3/2	24		Hoo N/A					e trap :/ waste oil	А
Ma					tatus: Out = not in compliance IN points in the OUT box for each number	= in complianered item	nce NO Mark 'v	= not o						plicable $COS = corrected on site R = repeat violation W = Was for IN, NO, NA, COS Mark an in appropriate box for R$	ıtch
			e Stat) violations	Requir	_	n <i>med</i> ompli			_	ive Action not to exceed 3 days	
O U T	I N	N O	N A	C	Time and Temperature f		ety	R	O U T	I N	N O	N A	C O S	Employee Health	R
1	~			S	Proper cooling time and tempera				1	~			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperatur See	re(41°F/ 45°F))			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee Health form posted	
			/		3. Proper Hot Holding temperature	e(135°F)								Preventing Contamination by Hands	
			~		4. Proper cooking time and temper					/				14. Hands cleaned and properly washed/ Gloves used properly	
			•		5. Proper reheating procedure for h Hours)					~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves & Utensils	
	~				6. Time as a Public Health Control	; procedures	& records							Highly Susceptible Populations	
					Approved Sou	urce				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A	
	•				7. Food and ice obtained from appr good condition, safe, and unadulted destruction Sysco	rated; parasite						•		Chemicals	
	~				8. Food Received at proper temper Checking	ature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
					Protection from Con	tamination				~				18. Toxic substances properly identified, stored and used Stored separately and low	
	~				9. Food Separated & protected, pre- preparation, storage, display, and to	asting								Water/ Plumbing	
	~				10. Food contact surfaces and Retu Sanitized at <u>200</u> ppm/tempe	roturo .	\sim			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	~				11. Proper disposition of returned, reconditioned Discarded	previously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	-						ems (2 Poi				_			rective Action within 10 days	
U T	N N	O O	N A	C O S	Demonstration of Knowle			R	O U T	N	N O	A	C O S	Food Temperature Control/ Identification	R
	/				21. Person in charge present, demo and perform duties/ Certified Food 4					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	Ť					. ,							_		
	<u>'</u>				22. Food Handler/ no unauthorized 5	l persons/ pers	sonnel		2					28. Proper Date Marking and disposition See	
	<u> </u>				Safe Water, Recordkeeping Labeling	and Food Pac	ckage		2	'				1 0 1	
	· · ·				Safe Water, Recordkeeping Labeling 23. Hot and Cold Water available; 116, good pressure	and Food Pac	ckage ssure, safe		2	•				See 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current Permit Requirement, Prerequisite for Operation	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Mod Pizza South	Physical A		ity/State: Rockwal	l Tx	License/Permit # PS-0001828	age 2 of 2						
WOO T IZZO COUNT	2301	TEMPERATURE OBSERVAT		i, IA	1 0 0001020							
Item/Location	Temp	Item/Location	Temp	Item/Loca	tion	Temp						
Beverage cooler	41	Chopped lett	40	C								
WIF HTT	11.1	Service line			38							
WIC amb	34	Mozz/Sauce	38/38		Ranch	38						
Spicy Tomato sauce	36	Chix/Beef	37/38									
Shredded Cheddar/Mozz	37/37	Lettuce/Dice Tom	40/38									
Chicken/beef	38/37	Slice Tom/ Garlic	38/37									
POD 3												
Sauce / Mozz	38/40											
Item AN INSPECTION OF VOLUE E		SERVATIONS AND CORRECTIVE			TE CONDITIONS ODSERVED	AND						
AN INSI ECTION OF TOOK EN	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											
		ater than 103 in each room										
		han 108 throughout kitchen										
·	•	00ppm / dishwasher confirm	ed 160sf									
Cleaning soda nozzle												
Cathco tea and juice												
Customer advisors loc	cated on o	display glass										
Cutting boards look g	reat durin	g inspection										
28 Observed lettuce, shr	Observed lettuce, shredded cheese and mozz without date labels											
	, , , , , , , , , , , , , , , , , , , ,											
	Red sani buckets filled at 3 comp sink Blue Digital thermo, strips are current											
Gloves used to touch												
Ciloves used to touch	1116 10003)										
(signature) See above	/e	See abo	ove		Title: Person In Charge/ Ow	ner						
Inspected by:	Cτ.	Print: Richard	Hill		Complex V V "	141						
Form EH-06 (Revised 09-2015)	سارك				Samples: Y N # col	lected						