

Retail Food Establishment Inspection Report

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

Date: 6/16/2026	Time in: 2:30	Time out: 3:30	License/Permit # FS 8728	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Pizza Hut #27450 Ridge			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2927 Ridge Rd Rockwall, TX			Pest control : Ecolab/6-11-2026	Hood All Clean Pros/5-2026	Grease trap : Southwaste/3-9-2026/1500gal	Follow-up: Yes ☒ No ☐
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 5	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
W					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

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Received by: (signature) <i>Bonnie Morris</i>	Print: Bonnie Morris	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Hut #27450 Ridge		Physical Address: 2927 Ridge Rd		City/State: Rockwall, TX	License/Permit # FS 8728	Page 2 of 2
TEMPERATURE OBSERVATIONS						
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F	
Pizza cold top/shredded cheese	41	WIC/wings	40			
sausage	39	sausage	38			
chicken	37					
beef	39					
dough reach in cooler	36					
wings freezer	-15					
wing cooler	36					
WIF ambient	-1					
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:					
	Prep hand sink 103F equipped					
	All wing sauces time stickered for discard per company standards					
42	Need to clean pizza racks under prep table/grease and foods debris					
45/34	Some grease under fryer/to clean/to prevent pests					
34	A couple of flipped roaches/to call pest control as needed					
43	Need to repair light inside WIF					
	warewash hand sink 127F equipped					
	3 comp sink 144F					
	Sani dispenser dispensing at 200ppm.quats					
	Sani buckets at 200ppm quats					
	Quat test strips exp 5/2027 and chlorine test strips exp 6/2027					
	Dishwasher sanitizing at 100ppm chlorine					
45	Need to address and clean mold behind 3 comp sink and dishwasher					
45	Need to clean ceiling tiles/ some dust					
	Digital thermo used					
32	To work on making pans cleanable/buildup					
45	Broken tiles at back door/to repair					
45	To clean walls and surfaces throughout					
32						
Received by: (signature)		Print:		Title: Person In Charge/ Owner		
<i>Bonnie Morris</i>		Bonnie Morris		Manager		
Inspected by: (signature)		Print:				
<i>Christy Cortez, RS</i>		Christy Cortez, RS				
				Samples: Y N # collected		

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