

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: 1/28/26	Time in: 2:30	Time out: 3:00	License/Permit # FS2024-24	CPFM 2	Food handlers 4	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: TA - Pizza Hut			Contact/Owner Name: Melissa Taylor	Number of Repeat Violations: Number of Violations COS:		3/97/A
Physical Address: 2105 S Goliad St, Rockwall, TX 75032			Pest control : Ecolab 1/17/26	Hood N/a	Grease trap /: waste oil Refer to Burger King report	
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) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature See	
		✓			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 McClain	
	✓				8. Food Received at proper temperature Checking	
		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 Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 4	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 130, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Record temp logs x 3 daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo available and strips current	
		Permit Requirement, Prerequisite for Operation				
	W				30. Food Establishment Permit/Inspection Current/ insp posted Need to post, previous inspection in place	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination See	
	✓				38. Approved thawing method Wic	
		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	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	1				45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✓			47. Other Violations	

City of Rockwall

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS	
1	1. The first observation was that the water level in the tank was low. The corrective action was to top up the water to the correct level.
2	2. The second observation was that the water was not circulating properly. The corrective action was to check the pump and filter, and replace them if necessary.
3	3. The third observation was that the water was cloudy. The corrective action was to add a water clarifier to the tank.
4	4. The fourth observation was that the fish were not eating. The corrective action was to check the water temperature and pH, and adjust them if necessary.
5	5. The fifth observation was that the fish were not swimming properly. The corrective action was to check the water oxygen levels, and add an oxygenator if necessary.
6	6. The sixth observation was that the fish were not growing properly. The corrective action was to check the water temperature and pH, and adjust them if necessary.
7	7. The seventh observation was that the fish were not reproducing. The corrective action was to check the water temperature and pH, and adjust them if necessary.
8	8. The eighth observation was that the fish were not healthy. The corrective action was to check the water temperature and pH, and adjust them if necessary.
9	9. The ninth observation was that the fish were not happy. The corrective action was to check the water temperature and pH, and adjust them if necessary.
10	10. The tenth observation was that the fish were not thriving. The corrective action was to check the water temperature and pH, and adjust them if necessary.

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