

Date: 7/13/26	Time in: 1:10	Time out: 1:35	License/Permit # FS2024-24	CPFM 3	Food handlers 6	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: Mellissa Taylor	Number of Repeat Violations: <u>1</u> Number of Violations COS: _____		6/94/A
Physical Address: 2105 S Goliad St, Rockwall, TX 75032		Pest control : Ecolab 6/24/26	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 ✗ 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		OUT	IN	NO	NA	COS	
	✓				1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted
	✓				3. Proper Hot Holding temperature(135°F) See	Preventing Contamination by Hands					
	✓				4. Proper cooking time and temperature See		✓				14. Hands cleaned and properly washed/ Gloves used properly
		✓			5. Proper reheating procedure for hot holding (165°F in 2 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 Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClain	Chemicals					
	✓				8. Food Received at proper temperature Checking				✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/a
Protection from Contamination							✓				18. Toxic substances properly identified, stored and used
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing					
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		✓				19. Water from approved source; Plumbing installed; proper backflow device City approved
	✓				11. Proper disposition of returned, previously served or reconditioned Discard		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓				22. Food Handler/ no unauthorized persons/ personnel 6 within 30 days		✓				28. Proper Date Marking and disposition Good date labels
Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo available and strips current
	✓				23. Hot and Cold Water available; adequate pressure, safe 130, good pressure	Permit Requirement, Prerequisite for Operation					
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial		✓				30. Food Establishment Permit/Inspection Current/ insp posted Previous and current
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Record temp logs x 3 daily		✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped
Consumer Advisory						2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu		✓				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						Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
1					34. No Evidence of Insect contamination, rodent/other animals		✓				41.Original container labeling (Bulk Food)
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities					
	✓				36. Wiping Cloths; properly used and stored Stored in solution		✓				42. Non-Food Contact surfaces clean
	✓				37. Environmental contamination See		✓				43. Adequate ventilation and lighting; designated areas used
	✓				38. Approved thawing method Wic		✓				44. Garbage and Refuse properly disposed; facilities maintained
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean See
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped
	✓				40. Single-service & single-use articles; properly stored and used			✓			47. Other Violations

City of Rockwall

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS

[illegible]

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