

Date: 7/14/26	Time in: 12:20	Time out: 1:05	License/Permit # FS2023-22	CPFM 3	Food handlers 10	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: Zalat Pizza			Contact/Owner Name: Lawrence Angell		☒ Number of Repeat Violations: _____ ☒ Number of Violations COS: _____	
Physical Address: 1209 Ridge Rd		Pest control : Alamo Pest 1/22/26	Hood Blanco 6/2026	Grease trap :/ waste oil South Waste 10/7/25 50g		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 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	☒				1. Proper cooling time and temperature See	
	☒				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		☒			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 Linasta	
	☒				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) 4	
	☒				22. Food Handler/ no unauthorized persons/ personnel 10 within first 30 days	
		Safe Water, Recordkeeping and Food Package Labeling				
	☒				23. Hot and Cold Water available; adequate pressure, safe 120, 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 Temp log x3 daily	
		Consumer Advisory				
	☒				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label Ingredients upon request and QR code online	
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		
1					34. No Evidence of Insect contamination, rodent/other animals See	
	☒				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	☒				36. Wiping Cloths; properly used and stored Stored in solution	
	☒				37. Environmental contamination	
	☒				38. Approved thawing method WIC	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
1					40. Single-service & single-use articles; properly stored and used See	
Food Identification						
OUT	IN	NO	NA	COS	R	
	☒				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					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	
	☒				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			☒		47. Other Violations	

City of Rockwall

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS

[illegible]

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