

Retail Food Establishment Inspection Report

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

Date: 1/7/2025	Time in: 12:20	Time out: 1:00	License/Permit # FOOD 6328	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Pizza Hut #27448 (Rusk)			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		8/92/A
Physical Address: 870 W Rusk Rockwall, TX			Pest control : Ecolab/1-6-2025/monthly	Hood All Clean/1-2025	Grease trap : Southwaste/10-24-2024/1200gal	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
		✓				Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					2					
Conformance with Approved Procedures						Consumer Advisory					
	✓					2					
	✓						✓				

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
1						Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Hut #27448 (Rusk)	Physical Address: 870 W Rusk	City/State: Rockwall, TX	License/Permit # FOOD 6328	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter wing cooler	31				
pizza cold table/sausage	42				
cut tomatoes	41				
cheese	42				
beef	42				
2 door reach in freezer	4				
WIC/wings	40				
chicken	38				

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:
31	Hand sink at 104F/need paper towels at hand sink
45	To clean floors under equipment and fryers, grease and food debris
42	To clean storage bins where to go items are stored
42	Need to clean shelves under pizza cutting table/lots of grease buildup
45	To clean walls behind pizza cold table/food splatters
45	To clean ceiling tiles where dust is accumulating
42	To clean inside dough cooler/lots of food debris
	Sani buckets setup to 200ppm quats
42	To clean inside dough proofer/food debris
32	To clean pizza pans/carbon buildup
37/45	To clean behind dishwasher/mold
45	To repair broken floor tiles under dishwasher
	3 comp sink 116F
	Dishwasher sanitizing at 100ppm chlorine
	Atkins probe thermo
	Quat and chlorine test strips on site
	Dar Pro picks up spent grease/internal tank
45	To clean walls throughout/ dirty and grimy
35	To store employee items in WIC low and separate
45	To replace moldy caulking behind hand sink and adhere to wall

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Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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