

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jalessa Taylor	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

To add light at cutting station

Establishment Name: Pizza Hut Rusk	Physical Address: 870 Rusk	City/State: Rockwall	License/Permit # Food 6328	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Small wing cooler	38.8	Wic			
Upright freezer	4.3	Chicken	36		
Upright retarder	39-40	Mushrooms	37		
Pizza table		Pineapple mix for reference	37		
Tomatoes / chicken	40/39	Wif	9.0		
Meat mix / ham	39/39				
Underneath	42/43				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water at hand sink 114
	Sanitizer in bucket 200 ppm from three comp sink
	Peroxide cleaner is NOT for food served.
	Using baggie gloves to place wings into fryer
45	General Cleaning needed under cooking equipment
32	Address gaskets where needed and not cleanable
43	Lights missing over area where pizza is cut
	Plans to replace wirh LED
37	Small amount of rain drop condensation in upright freezer
42	General cleaning inside retarder where needed fan guards
42	Clean shelving where needed
Ok	Reminder to have secondary thermos in all coolers
	Not using area inside pizza table as temps are borderline
32	To replace badly coated pans - not washable
45	To fill small holes in walls where needed
	Pizza oven - service is cleaning throughout every 6 months - cleaned weakly on-site per Area manger
45	Need to clean around back hand sink and under dish area etc
W	Dishmachine - after priming 50-100 ppm
42/	Minor cleaning inside wic on shelving etc - fan guards etc - non food
39	Keep an eye on condition of scrub brushes
45	Need to scrub black mold from FRP on wall behind Dishmachine
42/45	Need to scrub around oil container - pumped from outside - dar pro
45	Maint to tile various locations
40	To avoid using card board on shelving
42/45	Back corner of clean dish storage to be cleaned - non food contact area
45	Clean air vents where needed
37/45	Condensation and frost in wif and need to clean floor etc
	Found label for cream cheese icing to show margarine and sugar and lactic acid

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