\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

V	First aid kit
	Allergy policy/training
<b>L</b>	Allergy policy/training Vomit clean up Employee health
	Employee health

Date <b>01</b> /		2/20	23	Time in: 10:18	Time out: <b>11:24</b>		cense/Perrood 6		8 r	nee	ed	20	)23	3 / today   Food handlers   Food Managers   Page 1 of 2	_
			_	tion: 1-Routine	2-Follow U		Complaint		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR	E
Pizz	za F		lusk	ne: < 27448		Premilla	Owner Nai A	me:						* Number of Repeat Violations: Y Number of Violations COS: se trap: waste oil : Follow-up: Yes \	Δ
Phys 870 F	Rusk				Eco	st control : lab 12/21/2:				onths		Les	12/	20/22 1200 gals No  Pics	
Mark	Co the	mplia approp	nce S oriate	points in the OUT box for e	each numbered ite	em	Mark 🗸	_	prop	riate l	oox f	or IN	, NO	plicable $COS = corrected on site  NA, COS                                   $	
Com	pliar	ice Sta	tus	FIIOI	ity Items (5	r omis) via	nanons K	equir	_	ompl				we Action not to exceed 5 days	
O I U N		N N A	C O S	Time and Tem	perature for Fo grees Fahrenhei	•	]	R	O U T		N O	N A	C O S	Employee Health	R
	v	/		1. Proper cooling time a	nd temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holding to Not using pizz	temperature(41°	F/ 45°F) nderne	ath		۱۸	_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				3. Proper Hot Holding to Ambient 136			411		-					Poster to be moved to hand sinks	
V	_			Ambient 136  4. Proper cooking time a										Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
	V	4		Proper cooking time a     Proper reheating process.		lding (165°F	E in 2			<b>'</b>				15. No bare hand contact with ready to eat foods or approved	
	V			Hours)						<b>'</b>				alternate method properly followed (APPROVED Y. N)  No touching of cooked items	
	V			6. Time as a Public Heal Prep only	th Control; proc	edures & re	ecords							Highly Susceptible Populations	
				Арр	proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Т				7. Food and ice obtained			d in								
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	1			good condition, safe, and destruction Mcclane  8. Food Received at prop		parasite								Chemicals  17. Food additives; approved and properly stored; Washing Fruits	
V				To take temps	per temperature							/		& Vegetables Precut	
					from Contamir					<b>'</b>				18. Toxic substances properly identified, stored and used Watch use of peroxide	
V				<ol> <li>Food Separated &amp; pro preparation, storage, disp All precooked</li> </ol>	play, and tasting	,								Water/ Plumbing	
				10. Food contact surface Sanitized at 200 p	s and Returnable opm/temperature	es ; Cleaned	and chine			/				19. Water from approved source; Plumbing installed; proper backflow device  City approved	
	v	/		11. Proper disposition of reconditioned Does			lor			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				Prio	ority Founda	tion Items	s (2 Poin	ts) vi	iolat	ions	Req	uire	Cor	rective Action within 10 days	
O I U N T		N N O A	C O S	Demonstration	of Knowledge/	Personnel	]	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
				<ul><li>21. Person in charge predand perform duties/ Cert</li><li>3 on site - and goal</li></ul>	ified Food Mana	ager (CFM)	-			/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
V	/			22. Food Handler/ no un Pizza but internal or r	authorized personational ansi a	ons/ personn all within 30	el ) days			/				28. Proper Date Marking and disposition Labels	
				Safe Water, Recor	dkeeping and F Labeling	Food Packag	ge		w	/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need to scrub outside of thermocouple Atkins	
V	/			23. Hot and Cold Water Hot water 114	available; adequ	ate pressure	e, safe							Permit Requirement, Prerequisite for Operation	
V	/			24. Required records ava destruction); Packaged F		k tags; para	site		W					30. Food Establishment Permit (Current/ insp sign posted ) Need 2023 will be there today	
			1	Conformance w	ith Approved I	Procedures								Utensils, Equipment, and Vending	
-				25. Compliance with Va HACCP plan; Variance processing methods; man	obtained for spe nufacturer instru	cialized ections	and			/				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
				Twice per day ta	aking temps umer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
V				26. Posting of Consumer foods (Disclosure/Remir Ingredients by reque	nder/Buffet Plate				w	/				See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
	+					Require Co	rrective A	ction	Not	to F	'xcee	ed 90	) Da	Primed machine to dispense / test before use   ys or Next Inspection , Whichever Comes First	
U	I I	N N O A	C		f Food Contam			R	O U		N O	N A	C O	Food Identification	R
1			S						T		_		S	41.Original container labeling (Bulk Food)	
				34. No Evidence of Inse		n, rodent/oth	er								
				animals Gap at back of 35. Personal Cleanliness	door			-			<b>V</b>			Physical Facilities	
V	1			animals Gap at back of 35. Personal Cleanliness Watch	door /eating, drinking	g or tobacco								Physical Facilities  42. Non-Food Contact surfaces clean	
V	/			animals Gap at back of 35. Personal Cleanliness Watch 36. Wiping Cloths; prop In buckets	door /eating, drinking erly used and sto	g or tobacco			1					42. Non-Food Contact surfaces clean See	
1				animals Gap at back of 35. Personal Cleanliness Watch 36. Wiping Cloths; proplin buckets 37. Environmental conta	door /eating, drinking erly used and sto	g or tobacco			1					42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Lighting various / shields where needed also	
1				animals Gap at back of 35. Personal Cleanliness Watch 36. Wiping Cloths; prop In buckets	door /eating, drinking erly used and sto	g or tobacco								42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Lighting various / shields where needed also 44. Garbage and Refuse properly disposed; facilities maintained To clean around dumpster	
1				animals Gap at back of 35. Personal Cleanliness Watch 36. Wiping Cloths; prop In buckets 37. Environmental conta See 38. Approved thawing m Wic	door /eating, drinking erly used and sto	g or tobacco			1					42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Lighting various / shields where needed also 44. Garbage and Refuse properly disposed; facilities maintained To clean around dumpster 45. Physical facilities installed, maintained, and clean See	
1 1				animals Gap at back of 35. Personal Cleanliness Watch 36. Wiping Cloths; prop In buckets 37. Environmental conta See 38. Approved thawing m Wic	door /eating, drinking erly used and sto unination nethod r Use of Utensil & linens; prope	g or tobacco ored	use		1					42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Lighting various / shields where needed also 44. Garbage and Refuse properly disposed; facilities maintained To clean around dumpster 45. Physical facilities installed, maintained, and clean	

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Jalessa Taylor	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	To add l	ight at	cutting station						
	ment Name: ı Hut Rusk	Physical A 870 R		ty/State: Rockwal	I	License/Permit # Food 6328	Page 2 of 2		
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F		
Small wing cooler		38.8	Wic						
	oright freezer	4.3	Chicken	36					
Up	right retarder	39-40	Mushrooms	37					
F	Pizza table		Pineapple mix for reference	37					
Tom	atoes / chicken	40/39	Wif	9.0					
Me	eat mix / ham	39/39							
l	Jnderneath	42/43							
T.			SERVATIONS AND CORRECTIVE						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTION	ON IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AND		
	Hot water at hand sink	114							
	Sanitizer in bucket 200	) ppm fro	m three comp sink						
	Peroxide cleaner is NO		•						
	Using baggie gloves to	o place w	rings into fryer						
45	General Cleaning nee	-	•						
32	Address gaskets wher								
43	Lights missing over ar								
	Plans to replace wirh I								
37	Small amount of rain of	drop cond	lensation in upright freezer						
42	General cleaning insid	e retarde	r where needed fan guards						
42	CLean shelving wher	e needed	I						
Ok	Reminder to have sec	ondary th	ermos in all coolers						
	Not using area inside	pizza tab	le as temps are borderline						
32	To replace badly coate	ed pans -	not washable						
45	To fill small holes in wa	alls where	e needed						
	Pizza oven - service is	cleaning	throughout every 6 months	- cleane	ed weakly	on-site per Area	manger		
45	Need to clean around	back har	nd sink and under dish area	etc					
W	Dishmachine - after pr	iming 50	-100 ppm						
42/	<u> </u>		elving etc - fan guards etc -	non foo	d				
39	Keep an eye on condi								
45			FRP on wall behind Dishma						
42/45			ner - pumped from outside	- dar pro	)				
45	Maint to tile various lo								
40	To avoid using card bo								
42/45			ge to be cleaned - non food	contact	area				
45	Clean air vents where		. 1 1						
37/45	37/45 Condensation and frost in wif and need to clean floor etc								
Received		cheese i	cing to show margarine and	sugar aı		ACID Title: Person In Charge/	Owner		
(signature)	See abov	e_	A LIME.			The Terson in Charge			
Inspected (signature)		ıtrick	Print:			Complex V			
Form FH-06	6 (Revised 09-2015)		L			Samples: Y N #	collected		