

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Maton Elisade	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Kitchen MUST be cooler! Equipment will suffer!!!

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	Item/Location	Temp	Item/Location	Temp
Bev coolers	40	Upright freezer	-13		
Hot holding unit	128	Wic	35		
Wing cooler		Pasta	39		
Wing	41	Wif	-2		
Pizza table					
Meat / chicken	41/41				
Cheese/ ham	41/41				
Upright cooler meatballs	39/39				

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: temps taken in F
47	Temp of Lobby 91/ kitchen 88-100 --- must fix Ac Asap
42/	Clean inside Bev coolers ...runners
42/45/34	Clean shelving throughout, clean floor under equipment
	Hot water 111
39-32/	Add filters - gaps over oven and need to see also cleaning for BOTH
	Keeping levels low in pizza table / nothing inside
43	Need light in freezer upright
42/45/10	Detailed cleaning needed throughout
42/45	Need to deep clean inside wic / shelving / floors walls ceiling etc
W	Pasta in box to address date marking / cooked prior to serving
37	Must address heavy condensation leak in Sufi on pipe
42/45	Keep off boxes - clean clean
34	Small gap at back door
46	Need toliet paper in RR and tlc
	Dishmachine - sanitizing 100 ppm
42/10	Shelving is filthy !!
32	Remove old pans and food containers that can't be washed
	Watch dates on test strips august 2023
09	Need to clean/ filter oil in fryer - change and clean unit
	Pizza cutter is w r s every 4 hrs as well as storage tray
40	To remove foil from basket for sauces - need something washable
42	To clean outsides of trash can
42	To scrub thermo case - coated with grease like all other surfaces
	No hand food contact of rte ... gloves for wings/ tongs after cooking / cutter for after cooking pizza
45	Holes in walls / to clean air vents
43	To replace bulb over cutting area ... this should be the most luminated
	Using darpro unit inside and waste oil is pumped
44	To clean around dumpster

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