2nd Followup \$50.00 feeRetail Food Establishment Inspection ReportImage: First aid kit Allergy policy Vomit clean up Employee health																				
Date:         Time in:         Time out:         License/Pe           07/25/2023         12:00         12:48         Food						<sup>rmit #</sup> 6328						-	Handlers <b>To verify</b>	СFM 3		Page <u>1</u>	of 2			
Purpose of Inspection: 1-Routine Puzz 2-Follow Up 3-Complain						int	t 4-Investigation				1	5-CO/Construction 6-Other			TOTAL/SO	ORE				
	tabli zza				<sup>ne:</sup> I8 Rusk		Contact/ Premila		Jame:						Number of Number					
	Physical Address: Pest control : 870 Rusk Ecolab 07/19/2023										ood ed infe	0			e trap : nfo / using dar pro for		Follow- No 🗌	up:Yes 🖌	18/82	2/B
Compliance Status:       Out = not in compliance       IN = in compliance       NO = not observed       NA = not applicable       COS = corrected on site       R = repeat violation       W = $W$														7atch						
	Mark the appropriate points in the OUT box for each numbered item Mark ' Priority Items (3 Points) violations K									ire Iı	mmed	diate	Cor	rect				шаррюрп		
0	U N O A O Time and Temperature for Food Safety					R	_	Compl ) I J N	lianco N O	e Stat N A	tus C O		Emplo	oyee He	alth		R			
T							Т				S	12. Management,	food employ	vees and	conditiona	al employees;				
								knowledge, responsibilities, and reporting												
	2. Proper Cold Holding temperature(41°F/ 45°F)						W 13. Proper use of restriction and exclusion; No dis eyes, nose, and mouth Poster needs at hand sink					ischarge from								
w	W         3. Proper Hot Holding temperature(135°F) Ambient temp to raise, for to go orders only						POSter needs at hard Sink Preventing Contamination by I						tion by Ha	ands						
	4. Proper cooking time and temperature							1				14. Hands cleaned	d and proper	ly wash	ed/ Gloves	used properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED													
-		` ./			6. Time as a Public Hea	lth Control; proc	cedures & r	records		Highly Susceptible Populations						16				
		•											16. Pasteurized foods used; prohibited food not offered							
			1			proved Source		1:					V		Pasteurized eggs u	ised when re	quired			
	<ul> <li>Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Mclains</li> </ul>					od in							Chemicals							
	~				8. Food Received at pro To check	per temperature							~		17. Food additives & Vegetables All precut					s
			1		Protection 9. Food Separated & pro	from Contamin		od			~				18. Toxic substanc	ces properly	Identifi	ed, stored a	and used	
3					preparation, storage, dis See attached and temp of	play, and tasting		lou								Water	r/ Plum	bing		
3					10 Food contact surface	es and Returnabl	les ; Cleaned	d and			~				19. Water from ap backflow device	proved source	ce; Plun	nbing insta	lled; proper	
Ľ					Sanitized at <u>200</u> ppm/temperature <sub>See general comments</sub> 11. Proper disposition of returned, previously served or reconditioned						•				City opprov	ved				
						f returned, previ	iously serve	d or			~				20. Approved Sew disposal	vage/Wastew	ater Di	sposal Syst	tem, proper	
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## **Retail Food Establishment Inspection Report**

City of Rockwall											
Received (signature)	Maton Elisa	ade		Print:	•	Title: Person In Ch	Title: Person In Charge/ Owner				
	<sup>by:</sup> Kelly kirkpatric			Print:		Business Email:	Business Email:				
(signature) Form EH-06	(Revised 09-2015)	<i>K</i> KS									
				oler!		ent will suff	er!!!				
	<sup>nent Name:</sup> Hut Rusk	Physical A 870 R			City/State: Rockwall	License/Permit # Food 6328	Page <u>2</u> of <u>2</u>				
		0,011		URE OBSERV.							
Item/Loca		Temp	Item/Location	_		em/Location	Temp				
Bev co	olers	40	Upright	freeze	r -13						
Hot	t holding unit	128	W	/ic	35						
	Ving cooler		Pa	sta	39						
	Wing	41	V	/if	-2						
F	Pizza table										
Me	eat / chicken	41/41									
	neese/ ham	41/41									
	nt cooler meatballs	39/39									
			SERVATIONS A	ND CORRECT	TIVE ACTIONS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps taken in		NT HAS BEEN MAI	DE. YOUR ATTE	NTION IS DIRECTE	ED TO THE CONDITIONS OBSERV	ED AND				
47	Temp of Lobby 91/ kite	chen 88-1	00 must f	ix Ac	Asap						
42/	Clean inside Bev coole	ersrun	ners								
42/45/34	Clean shelving throug	hout, clea	an floor under	equipment							
	Hot water 111										
39-32/	Add filters - gaps over	oven and	d need to see	also cleanir	ng for BOTH						
	Keeping levels low in p	oizza tab	e / nothing ins	side							
43	Need light in freezer u	pright									
42/45/10	Detailed cleaning need										
42/45	Need to deep clean in	side wic / shelving / floors walls ceiling etc									
W	Pasta in box to addres	ss date marking / cooked prior to serving									
37	Must address heavy c	condensation leak in Sufi on pipe									
42/45	Keep off boxes - clean										
34	Small gap at back doo	r									
46											
	Dishmachine - sanitizi	ng 100 p	om								
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											
	Using darpro unit inside and waste oil is pumped										
44 To clean around dumpster											
Received (signature)	See abov	/e	Print:			Title: Person In Charge/ C	Dwner				
Inspected (signature)			Print:			Samples: Y N # d	collected				