## Virtual insp

## **Retail Food Establishment Inspection Report**

2nd Followup \$50.00

City of Rockwall

V	First aid kit
	Allergy policy/training
	Vomit clean up Employee health
	Employee health

10		1/20	20	Time in: 10:15	Time out: 11:23		nse/Permit						Full pizza Risk Category Full pizza Resk Category Page 1 of 2	<u>:</u>
				tion: 1-Routine	2-Follow U		mplaint		-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	E
	blis	hmen				Contact/Ov David	<u> </u>						* Number of Repeat Violations:  Vumber of Violations COS:	
	sica	l Add	ess:			est control :		Ho 10/2	ood 2020:		Gre Ema		Follow-up: Yes 6/94/A	١
	C	ompli		Status: Out = not in co	mpliance IN = in	compliance	NO = no	٠			<u> </u>		Discrete COS = corrected on site $R = \text{repeat violation}$ W-Watch	ı
				•									we Action not to exceed 3 days	
О	I	nce St N N O A	C		perature for F		R	O	) I	iance N O		C O	Employee Health	R
T			S	(F = d 1. Proper cooling time a	egrees Fahrenhe and temperature			T				S	12. Management, food employees and conditional employees;	
	١					05/4505			~				knowledge, responsibilities, and reporting	
3				2. Proper Cold Holding Pasta in cold	top	1°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth  Poster posted	
	/			3. Proper Hot Holding t See	temperature(135	5°F)			<u> </u>	<u>                                       </u>			Preventing Contamination by Hands	
	•	/		4. Proper cooking time Cooking chicken and be	and temperature ef from raw	е			/				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
				5. Proper reheating prod Hours)	cedure for hot he	olding (165°F i	n 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	•	/		6. Time as a Public Hea	alth Control; pro	ocedures & reco	ords						Highly Susceptible Populations	
				An	proved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtaine			in						r ascurized eggs used when required	
·				good condition, safe, ar destruction	nd unaduÎterated	l; parasite							Chemicals	
				8. Food Received at pro		e			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				·	from Contami	ination			/				18. Toxic substances properly identified, stored and used	
٦.				Food Separated & pr preparation, storage, dis-					1-				Stored over mop sink  Water/ Plumbing	
				Great organization  10. Food contact surface	es and Returnab	oles; Cleaned a	nd		Π				19. Water from approved source; Plumbing installed; proper	
				10. Food contact surfact Sanitized at 200				W	_			-1	backflow device Sent pic to building insp to have them assist  20. Approved Sewage/Wastewater Disposal System, proper	
	•	/		1 40.4	arded	lously served o	r		/				disposal  Watch drains	
0	T	N N	- -	Pri	ority Founda	ation Items (	2 Points)	_	_	_		_	rective Action within 10 days	D
		N N O A	C O S	Demonstration	n of Knowledge	e/ Personnel	R	violat O U T	J I	Req N O	N A	C C O S		R
U			О	Demonstration 21. Person in charge properties and perform duties/ Cere	of Knowledge,	e/ Personnel ation of knowle	R	O U	J I	N	N A	C O S	rective Action within 10 days	R
U			О	Demonstration 21. Person in charge pro	esent, demonstra	e/ Personnel ation of knowle nager (CFM)	dge,	O U	J I	N	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2  28. Proper Date Marking and disposition Great	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishi Camp	ment Name: OISIS	Physical A		City/State: ROCKW	'ALL	License/Permit # 9141	Page	2 of 2			
1			TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca			Temp			
Upright	cooler milk ( watch unit)	41	Cold top unit borderline	)	Chicken in pizza table		able	26			
D	eep freezer	Htt	Pasta	44	Three door cool		oler				
Upright	t cooler salad spring mix	39	Steam table			Pasta		39			
Free	zer 2 meatballs	Htt	Sauce	155		Alfredo		37			
	Meatballs	14	Meatball	174							
N	leat upright		Pizza table upper	-							
	Crab meat	39	Sausage / tomato's								
	Chicken	39	Sausage far right								
	GTH-GROTT		BSERVATIONS AND CORRECTIVE		NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
		m 101 /	soap and towels / new toilet	in wome	n's						
Covid			•	III WOIIIO							
Covid	No take out self serve		<u> </u>								
Covid											
Oovia			using this on food contact a	and table							
47	Flour or dry goods Bag				<u> </u>						
W			•								
	Watch frost in coffin freezer - defrost when needed  Date marking looks great										
45	Address chipped paint on walls various										
	Great organization in upright										
	Thermos in all coolers - great										
	Great organization in dry goods area										
42	Clean under dry deck on bar top										
	Wrapping silverware mouth portion exposed - best to flip										
	One hand sink working centrally located - this will be THE sink										
	Hot water 120 in kitchen / pizza cutting board looks good										
	Ice Bucket storage looks good										
W Minor detailed cleaning											
V	Dishmachine - not at ppm at first / primed to 50-100 ppm / unit had not been used yet										
	Chemical storage over mop sink great										
42	Dust fan guards in cooler in back room										
	Will check on garlic Joe's toast										
2/ One cooler not holding good temps and tcs pasta in unit - all other items were non tcs											
To Move pasta to back cooler and will not store tcs items in this unit or will have repaired to hold - send pic											
Co::-1	Poetings / masks / no condiments on tables / sanitizing tables etc										
Covid Postings / masks / no condiments on tables / sanitizing tables etc											
Received	bv:		Print:			Title: Person In Charge	e/ Owner				
(signature)	See abov	'e				- me. I erson in Charge	J.mei				
Inspected	See abov Kelly kirkpa		Print:								
(signature)	Kellv kírkba	tríck	RS								
	J 1					Samples: Y N	# collecte	ed be			