Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

| ✓ First aid kit  |
|--|
| Allergy policy/training                                |
| Allergy policy/training Vomit clean up Employee health |
| Employee health  |

|             | ate:<br>1/1 | 3/2            | 202    | 22          | Time in: 9:12  |  | ne out:<br>):55  |  | FS   |   |                   |                       |             |               |   |        |  | Food handler   | Food managers  | Page 1 o  | of _2_ |
|-------------|-------------|----------------|--------|-------------|--|--|--|--|--|---|-------------------|-----------------------|-------------|---------------|---|--------|--|--|--|---|--------|
|             |             |                |        |             | tion: 1-Routine  |  | -Follov  |  | 3-Com  |   |                   | _                     | Inve        | stiga         | ation                                   | 1      | 5-CO/Const   | ruction  | 6-Other  | TOTAL/SC  | CORE   |
| Es          | tabli       | ishme<br>s Piz | ent l  | Van         |  |  |  |  | ontact/Owr   | _   |                   |                       |             |               |   |        | * Number of ✓ Number of  |  |  |   |        |
| _           |             | al Ad          |        |             |  |  |  | Pest cor   | ntrol :  |   |                   | Нос                   | od          |               | G                                       | rease  | e trap :   |  | Follow-up: Yes   | 10/90   | )/A    |
| 479         | ĔΙ          |                |        |             |  |  |  | 01/10/20   |  |   |                   |                       | Dec         |               |   |        | earth 1000 10/29/2   | 21   | No 🗌   | <u> </u>  |        |
| M           |             |                |        |             | Status: Out = not in co points in the OUT box for  | ompliar<br>r each i  | nce "\<br>numbere  | ed item  | Maniec   |   | = not c<br>in app |                       |             |               |   |        | pplicable COS = , NA, COS  | corrected on s<br>Mar  |  | iolation W-W<br>riate box for <b>R</b>  | atch   |
|             |             |                | G4 4   |             | Prio   | ority ]  | Items  | (3 Poir  | nts) violat  | ons R                                     | equir             | _                     |             |               |   |        | ive Action not to  | exceed 3 day   | ys   |   | r      |
| O<br>U      | I<br>N      |                | N<br>A | C<br>O      | Time and Ten   |  |  |  | afety  | 1   | R                 | O                     |             | N<br>O        |   | C<br>O |  | Fmnl   | loyee Health   |   | R      |
| T           | 11          |                | 11     | Š           | (F = de 1. Proper cooling time a   | -  | s Fahrei<br>mperati  |  |  |   |                   | T                     |             |               | 11                                      | Š      | 12. Management   |  | yees and conditiona  | al employees:   |        |
|             |             | <b>/</b>       |        |             | Discussed  | una te   | прегии   | ui c   |  |   |                   |                       | /           |               |   |        | knowledge, respo   |  |  | ar emproyees,   |        |
|             | _           |                |        |             | 2. Proper Cold Holding   | g temp   | erature(   | (41°F/ 45  | 5°F)   |   |                   |                       |             |               |   |        |  |  | nd exclusion; No d   | ischarge from   |        |
|             | •           |                |        |             | See  |  |  |  |  |   |                   |                       | •           |               |   |        | eyes, nose, and n  |  | nd sink  |   |        |
|             | /           |                |        |             | 3. Proper Hot Holding t<br>See   | tempe  | rature(1   | 135°F)   |  |   |                   |                       |             |               |   |        | Pro  | eventing Cor   | ntamination by Ha  | ands  |        |
|             |             | /              |        |             | 4. Proper cooking time   | and te   | emperat  | ure  |  |   |                   |                       | 1           |               |   |        | 14. Hands clean  | ed and proper  | rly washed/ Gloves   | used properly   |        |
|             |             | . /            |        |             | 5. Proper reheating prod<br>Hours)   | cedure   | e for ho   | t holding  | g (165°F in  | 2   |                   |                       |             | ./            |   |        |  |  | ready to eat foods<br>owed (APPROVE  |   |        |
|             |             |                |        |             |  | 11.0   |  |  | 0  | 1   |                   |                       |             |               |   |        | Gloves   | property for   | Owed (AITROVE  | D 1N)   |        |
| W           |             |                |        |             | 6. Time as a Public Hea<br>Using for buffet / and pre  | eprep  | ontrol; j<br>ped / bu  | uffet 15 n   | es & recor   | ıs  |                   |                       |             |               |   |        |  |  | eptible Population   |   |        |
|             |             |                |        |             | Ap   | prove  | ed Sour  | ce   |  |   |                   |                       |             |               | /                                       |        | <ol> <li>Pasteurized fe<br/>Pasteurized eggs</li> </ol>  |  | rohibited food not o<br>equired  | offered   |        |
|             |             |                |        |             | 7. Food and ice obtaine  | ed fron  | n appro  | ved sour   | ce; Food in  |   |                   |                       |             |               |   |        |  |  |  |   |        |
|             | /           |                |        |             | good condition, safe, ar   | nd una   | dultera  | ted; para  | site   |   |                   |                       |             |               |   |        |  | Cl   | hemicals   |   |        |
|             |             |                |        |             | destruction Wareho  8. Food Received at pro  |  |  | 7180   |  |   |                   |                       | 1           |               |   |        | 17 Food additive   | acı annravad   | and properly stored  | l. Washing Emit   | 2      |
|             | /           |                |        |             | Checking   | oper te  | emperat  | ure  |  |   |                   |                       | /           |               |   |        | & Vegetables   | es, approved a   | and property stored  | i, washing riuli  | 8      |
|             | <u> </u>    |                |        |             | Protection   | n from   | . Conta  | minatio  | n  |   |                   |                       | 1           |               |   |        |  | nces properly  | identified, stored a   | and used  |        |
|             |             |                | 1      |             | 9. Food Separated & pr   |  |  |  |  |   |                   |                       |             |               |   |        | Watch  |  |  |   |        |
|             | <b>'</b>    |                |        |             | preparation, storage, dis  | isplay,  | and tas  | sting  |  |   |                   |                       |             |               |   |        |  | Wate   | r/ Plumbing  |   |        |
| 3           |             |                |        |             | 10. Food contact surfact Sanitized at _200_  | ces and<br>ppm/t   | d Returi<br>tempera  | nables ; Cature  | Cleaned and<br>machin  | e.  |                   |                       | /           |               |   | •      | 19. Water from a backflow device City appro  |  | rce; Plumbing insta  | lled; proper  |        |
|             |             |                |        |             | 11. Proper disposition of  |  |  |  |  |   |                   |                       | /           |               |   |        | 20. Approved Se  |  | water Disposal Syst  | em, proper  |        |
|             |             | <b>/</b>       |        |             | reconditioned  |  |  |  |  |   |                   |                       |             |               |   |        | disposal   |  |  |   |        |
|             |             | <b>'</b>       |        |             |  | iority   | Foun   | ndation  | Items (2   | Poin                                      | ts) vi            | iolati                | tions       | Req           | uire                                    | Cor    | disposal<br>rrective Action wi   | ithin 10 days  | s  |   |        |
| O<br>U      | I<br>N      | N O            | N<br>A | COO         |  | Ť  |  |  |  |   | ts) vi            | O<br>U                | I<br>N      | Req<br>N<br>O | vuire<br>N<br>A                         | C<br>0 | rective Action wi  |  | s<br>re Control/ Identif   | ication   | R      |
| O<br>U<br>T |             | N O            | N<br>A | C<br>O<br>S | Pri  | n of K   | nowled   | lge/ Pers  | onnel<br>of knowledg   | 1   | _                 | 0                     | I<br>N      | N             | N                                       | С      | Food  27. Proper coolin  | Temperatur   | re Control/ Identif  |   | R      |
|             |             | N O            | N<br>A |             | Pri Demonstration 21. Person in charge pro   | n of K<br>resent,<br>ertified  | demon<br>Food M  | lge/ Pers<br>stration of<br>Manager  | onnel of knowledge   | 1   | _                 | O<br>U                | I<br>N      | N             | N                                       | C<br>0 | rective Action wi  | Temperatur   | re Control/ Identifed; Equipment Ade   |   | R      |
|             |             | N O            | N<br>A |             | Demonstration  21. Person in charge properties of the person of the pers | n of K<br>resent,<br>ertified<br>inautho   | demon<br>Food M  | stration of<br>Manager   | onnel of knowledge (CFM) personnel   | 1   | _                 | O<br>U                | I<br>N      | N             | N                                       | C<br>0 | Food  27. Proper coolin Maintain Product  28. Proper Date I Good   | Temperatureng method uset Temperature  | re Control/ Identifed; Equipment Addedisposition   | lequate to  | R      |
|             |             | N O            | N<br>A |             | Demonstration  21. Person in charge properties of the person of the pers | resent, retified unautho   | demonication for the following and the following | dge/ Pers<br>stration of<br>Manager<br>persons/ p  | onnel of knowleds (CFM) personnel Package  | ge,                                       | _                 | O<br>U                | I<br>N      | N             | N                                       | C<br>0 | Food  27. Proper coolin Maintain Product  28. Proper Date I Good   | Temperaturent mg method uset Temperaturent Marking and ers provided, a   | re Control/ Identifed; Equipment Ade   | lequate to  | R      |
|             |             | N O            | N A    |             | Demonstration  21. Person in charge properties of the perform duties of Certain duti | resent, retified unauthout the Lab   | demonication food Morized pring are eling  | stration of<br>Manager<br>bersons/ p   | onnel of knowled, (CFM) personnel Package oressure, sa   | ge,                                       | _                 | O<br>U                | I<br>N      | N             | N                                       | C<br>0 | Food  27. Proper coolin Maintain Product  28. Proper Date I GOOd  29. Thermometer Thermal test stri Digital  Permit R  | Temperaturing method used to Temperature Marking and ears provided, a lips   | re Control/ Identifed; Equipment Ade disposition accurate, and calibrate, Prerequisite for the control of the c | lequate to ated; Chemical/  | R      |
|             |             | N O            | N A    |             | Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf | n of K resent, retified unautho  ordkee Lab er avail   | demonition food Morrized pring an eling lable; and le (shell)  | Ige/ Pers<br>stration of<br>Manager<br>persons/ p<br>and Food<br>dequate p   | onnel of knowled, (CFM) personnel Package oressure, sa   | ge,                                       | _                 | O<br>U                | I<br>N      | N             | N                                       | C<br>0 | Food  27. Proper coolin Maintain Product  28. Proper Date I GOOd  29. Thermometer Thermal test stri Digital  Permit R  | Temperaturing method used to Temperature Marking and ears provided, a lips   | ed; Equipment Ade<br>disposition   | lequate to ated; Chemical/  | R      |
|             |             | N O            | N A    |             | Pri Demonstration  21. Person in charge pre and perform duties/ Cer 1  22. Food Handler/ no ur 1  Safe Water, Recon  23. Hot and Cold Water See 31  24. Required records as destruction); Packaged   | resent, retified unauthor Lab er avail vailable Food   | demonication food Morized properties and least the control of the  | stration of Manager opersons/ persons/  | onnel of knowledge (CFM) personnel Package oressure, sa gs; parasite   | ge,                                       | _                 | O<br>U                | I<br>N      | N             | N                                       | C<br>0 | Proper Cooling Maintain Product  28. Proper Date In Good  29. Thermometer Thermal test strip Digital  Permit R  30. Food Establit Posted   | Temperatur  ing method use t Temperature Marking and irs provided, a ips  Requirement, ishment Period  (tensils, Equi  | re Control/ Identifed; Equipment Ade disposition accurate, and calibrate, Prerequisite for Comit (Current/ inspired)   | lequate to  ated; Chemical/  Operation sign posted )  | R      |
|             |             | N O            | N A    |             | Demonstration  21. Person in charge properties of the perform duties of the performance of the p | n of K resent, ertified unauthor ordkee Lab er avail vailable Food with A variance obtain  | demonication food Morized pring an eling lable; action labeled Approverse, Speciated for   | stration of Manager bersons/ pand Food dequate palstock tag ed Procestialized Passecialized Passecia | onnel of knowleds (CFM) personnel Package oressure, sa gs; parasite edures Process, and zed  | ge,                                       | _                 | O<br>U                | I<br>N      | N             | N                                       | C<br>0 | Proper Cooling Maintain Product  28. Proper Date In Good  29. Thermometer Thermal test strip Digital  Permit R  30. Food Establit Posted   | Temperatur  ing method use t Temperature Marking and irs provided, a ips  Requirement, ishment Period  (tensils, Equi  | re Control/ Identifed; Equipment Ade disposition accurate, and calibrate, Prerequisite for Comit (Current/ insp  | lequate to  ated; Chemical/  Operation sign posted )  | R      |
|             |             | N O            | N A    |             | Demonstration  21. Person in charge property and perform duties/ Cert 1  22. Food Handler/ no und 1  Safe Water, Reconstruction  23. Hot and Cold Water See 31  24. Required records and destruction); Packaged  Conformance with V  HACCP plan; Variance processing methods; manual processing met | n of K resent, rtified unauthe ravail Food with A raiancae obtain  | demonication food Morized pring an eling lable; action labeled Approverse, Speciated for   | stration of Manager persons/ p | onnel of knowleds (CFM) personnel Package oressure, sa gs; parasite edures Process, and zed  | ge,                                       | _                 | O U T                 | I<br>N      | N             | N                                       | C<br>0 | Proceeding Action with Food  27. Proper cooling Maintain Product  28. Proper Date In Good  29. Thermometer Thermal test strip Digital  Permit R  30. Food Establic Posted  U  31. Adequate har supplied, used See  | Temperatur  ag method use t Temperature Marking and e rs provided, a ps  Requirement, ishment Peru  (tensils, Equi ndwashing fac   | re Control/ Identifed; Equipment Ade ed; Equipment Ade edisposition accurate, and calibrate, Prerequisite for emit (Current/ inspirement, and Vendicilities: Accessible  | ated; Chemical/ Operation sign posted ) ing and properly  | R      |
|             |             | N O            | N A    |             | Demonstration  21. Person in charge property and perform duties/ Cert 1  22. Food Handler/ no und 1  Safe Water, Reconstruction  23. Hot and Cold Water See 31  24. Required records and destruction); Packaged  Conformance with V  HACCP plan; Variance processing methods; manual processing met | n of K resent, rtified unauthe ravail Food with A raiancae obtain  | demon. Food Morized pring an eling lable; ad labeled Approved the control of the  | stration of Manager persons/ p | onnel of knowleds (CFM) personnel Package oressure, sa gs; parasite edures Process, and zed  | ge,                                       | _                 | O U T                 | I<br>N      | N             | N                                       | C<br>0 | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Establi Posted U 31. Adequate har supplied, used See 32. Food and No designed, constru   | Temperatur  ag method use t Temperatur Marking and ars provided, a  graps  Requirement, ishment Pera  tensils, Equi ndwashing fac  | re Control/ Identifed; Equipment Adeed; Equipment Adeed disposition accurate, and calibrate present of the control of the cont | lequate to  ated; Chemical/  Operation sign posted )  ing and properly  | R      |
|             |             | N O            | N A    |             | Pri Demonstration  21. Person in charge property and perform duties/ Cert 1  22. Food Handler/ no und 1  Safe Water, Reconstruction  23. Hot and Cold Water See 31  24. Required records as destruction); Packaged  Conformance with V. HACCP plan; Variance processing methods; marked the conformance of | n of K resent, retified unautho retified Lab retavailable Food with A raiance sumeer   | demonition for the following state of the control o | stration of Manager persons/ p | personnel  Package  Processure, sa gs; parasite  Process, and ged ins  | ge,                                       | _                 | 2                     | I<br>N      | N             | N                                       | C<br>0 | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Estable Posted  31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c   | Temperature and method use t Temperature Marking and of rs provided, a rs provide | re Control/ Identifed; Equipment Adeed; Equipment Adeed disposition accurate, and calibrate, Prerequisite for Omit (Current/ inspirate in the Current Adventicilities: Accessible act surfaces cleanabled by Iving / pansistalled, maintained  | lequate to  ated; Chemical/  Operation sign posted )  ing and properly  | R      |
|             |             | N O            | N A    |             | Demonstration  21. Person in charge property and perform duties / Cer 1  22. Food Handler / no ure 1  Safe Water, Reconstruction / Packaged  23. Hot and Cold Water See 31  24. Required records and destruction); Packaged  Conformance version / Packaged  Conformance with Version / Packaged  Conformance version / Packaged   | n of K resent, retrified unautho ordkee Lab or avail Food With A Variance obtai anufac usumei  | demonication for the following state of the f | stration of Manager persons/ p | personnel  Package  pressure, sa gs; parasite  pedures  process, and ged ged ged ged ged ged ged ged ged ge  | fe ded ded del                            | R                 | 2 2                   |             | N O           | N A                                     | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Establi Posted  U 31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmed   | Temperature and method use t Temperature Marking and of rs provided, a rs provided, a rs Requirement, ishment Peru tensils, Equi and washing fact acted, and use ISTY She g Facilities; ir urb cleaning d  | re Control/ Identife ed; Equipment Ade ed; Equipment Ade edisposition accurate, and calibra presequisite for or mit (Current/ insp ipment, and Vendi cilities: Accessible act surfaces cleanabeed editory pans stalled, maintained facility provided   | Operation sign posted ) ing and properly ole, properly S etC i, used/   | R      |
| OUU         |             | N              | N A    | S           | Pri Demonstration  21. Person in charge pround perform duties/ Cert 1 22. Food Handler/ no under the series of the | n of K resent, retrified unautho ordkee Lab or avail Food with A Variance e obtai annufac usume or Advinder/ nt) V   | demon. Food Morized properties and le (shell labeled Approved properties of the control of the c | stration of Manager persons/ p | personnel  Package  Pressure, sa gs; parasite  Process, and zed as  under cook  llergen Lab  | ed ed el                                  | R                 | 2<br>2<br>Not         | I N         | N O           | N A                                     | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Establi Posted  U 31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmed   | Temperatur  In g method use  It Temperature  Marking and of the service of the service  Requirement, ishment Period  Itensils, Equination of the service of  | re Control/ Identife ed; Equipment Ade ed; Equipment Ade edisposition accurate, and calibra presequisite for or mit (Current/ insp ipment, and Vendi cilities: Accessible act surfaces cleanabeed editory pans stalled, maintained facility provided   | Operation sign posted ) ing and properly ole, properly S etC i, used/   | R      |
| OUT         |             | N              | N      | S           | Pri  Demonstration  21. Person in charge property and perform duties/ Cert 1  22. Food Handler/ no und 1  Safe Water, Reconstruction in the second of the se | n of K resent, retrified unautho resent, retrified unautho retrified Lab retrified Lab retrified retrified Lab retrified retrified retrified Lab retrified r | demonication for the principal and the control of t | stration of Manager bersons/ pand Food dequate palstock tag ded Processialized Paspecialized Paspeci | personnel  Package  Package  pressure, sa gs; parasite  process, and ged  process, and ged  process and ged  | ed ed el                                  | ction             | 2<br>2                | I to E      | N O O         | N A N N N N N N N N N N N N N N N N N N | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Establi Posted  U 31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmed   | Temperature ag method use t Temperature Marking and of rs provided, a rs provided | re Control/ Identified; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment, and calibration accurate, and calibration accurate, and calibration accurate, and vendicilities: Accessible ed; Elving / pansistalled, maintained facility provided thever Comes First Identification   | Operation sign posted ) ing and properly ole, properly S etC i, used/   |        |
| OUU         |             | N              | N      | S           | Pri  Demonstration  21. Person in charge property and perform duties/ Cert 1  22. Food Handler/ no und 1  Safe Water, Reconstruction:  23. Hot and Cold Water See 31  24. Required records and destruction); Packaged  Conformance von 25. Compliance with V HACCP plan; Variance processing methods; materials and processing methods; materials and posting Core Items (1 Pointy Prevention of 34. No Evidence of Instantials Fruit files animals fi | n of K resent, retrified unautho retrified Lab retrified retrified retrified unautho retrified r | demon. Food Morized properties and le (shell labeled Approved to the control of t | stration of Manager persons/ p | personnel  Package  Pressure, sa gs; parasite  Process, and zed  under cook  lllergen Lab  ire Correction  | fe f  | ction             | 2<br>2<br>Not         | I to E      | N O           | N A N N N N N N N N N N N N N N N N N N | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Estable Posted  31. Adequate har supplied, used See  32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmed by sor Next Inspect  | Temperatur  In g method use It Temperature Marking and elements It Temperature Marking and elements It Temperature Marking and elements It Temperature It Te | re Control/ Identified; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment, and calibrate for the control of t | Operation sign posted ) ing and properly ole, properly S etC i, used/   |        |
| OUT         |             | N              | N      | S           | Demonstration  21. Person in charge property and perform duties/ Cert 1  22. Food Handler/ no und 1  Safe Water, Reconstruction of the second  | n of K resent, rrified unautho resent, rrified unautho re avail re | demon. Food M orized p eping an eling lable; ac le (shell labeled Approve ee, Spece med for cturer ir r Advis visories Buffet I  | stration of Manager of | personnel  Package  Pressure, sa gs; parasite  Process, and zed  under cook  lllergen Lab  ire Correction  | fe f  | ction             | 2<br>2<br>0<br>U<br>T | I to E      | N O O         | N A N N N N N N N N N N N N N N N N N N | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Estable Posted  31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmed by or Next Inspect  | Temperatur  In g method use t Temperatur  Marking and ors provided, a ips  Requirement, ishment Period  Itensils, Equi Indwashing factor  In-food Contacted, and use Isty She  | re Control/ Identified; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment, and calibrate and the control of t | Operation sign posted ) ing and properly ole, properly S etC i, used/   |        |
| OUT         |             | N              | N      | S           | Demonstration  21. Person in charge property and perform duties/ Cer 1  22. Food Handler/ no under the property of the personal Ceanlines (Prevention of See 31)  24. Required records and destruction); Packaged  Conformance vor 25. Compliance with V HACCP plan; Variance processing methods; material processing methods (Disclosure/Remin Allergy posting)  Core Items (1 Point Prevention of See 35, Personal Cleanlines Watch 36, Wiping Cloths; property of Stored in buck in the procession of the prevention of the preve | n of K resent, retrified unautho resent, retrified unautho resent, retrified unautho retrified Lab retrified retrified retrified unautho retrified | demonition for the following demonition of the following demonities demonition of the following demonities demonitie | stration of Manager of | personnel  Package  Pressure, sa gs; parasite  Process, and zed  under cook  lllergen Lab  ire Correction  | fe f  | ction             | 2<br>2<br>Not         | I to E      | N O O         | N A N N N N N N N N N N N N N N N N N N | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Establ Posted U 31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmed by sor Next Inspect   | Temperature and method use t Temperature Marking and of rs provided, a rs provide | re Control/ Identified; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment, and calibrate and calibrate for the control of th | operation sign posted ) ing and properly le, properly s etc d, used/  |        |
| OUT         |             | N              | N      | S           | Pri Demonstration  21. Person in charge pro and perform duties/ Cer 1 22. Food Handler/ no ur 1 Safe Water, Recor 23. Hot and Cold Water See 31 24. Required records av destruction); Packaged  Conformance vi 25. Compliance with V HACCP plan; Variance processing methods; ma  Cons 26. Posting of Consume foods (Disclosure/Remi Allergy posting  Core Items (1 Poin  Prevention  34. No Evidence of Insanimals Fruit flies 35. Personal Cleanlines Watch 36. Wiping Cloths; pro Stored in buck 37. Environmental cont Watch possibi   | n of K resent, retrified inauthordkee Lab retrified vailable vaila | demon. Food Morized properties and eling labeled labeled labeled labeled labeled returer in radios. Buffet labeled lab | stration of Manager of | personnel  Package  Pressure, sa gs; parasite  Process, and zed  under cook  lllergen Lab  ire Correction  | fe f  | ction             | 2<br>2<br>0<br>U<br>T | I N         | N O O         | N A N N N N N N N N N N N N N N N N N N | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Establi Posted  31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmed by or Next Inspectors or Next Inspectors or Next Inspectors of See 41. Original contains of the See See 43. Adequate ver Watch accurred.  | Temperature and method use t Temperature Marking and of rs provided, a rs provide | re Control/ Identified; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment, and calibrate and calibrate for the ed; Plving / pans a stalled, maintained facility provided thever Comes First Edentification (Bulk Food)  cal Facilities es clean elighting; designated  | lequate to  ated; Chemical/  Operation sign posted )  ing and properly le, properly setC i, used/   |        |
| OUT         |             | N              | N      | S           | Demonstration  21. Person in charge property and perform duties/ Cert 1  22. Food Handler/ no utility 1  Safe Water, Reconstruction 2  23. Hot and Cold Water See 31  24. Required records as destruction); Packaged  Conformance with V. HACCP plan; Variance processing methods; marked processing methods; marked processing methods (Disclosure/Reminal Prevention of the Core Items (1 Point Prevention of the Core Ite | n of K resent, retrified inauthordkee Lab retrified vailable vaila | demon. Food Morized properties and eling labeled labeled labeled labeled labeled returer in radios. Buffet labeled lab | stration of Manager of | personnel  Package  Pressure, sa gs; parasite  Process, and zed  under cook  lllergen Lab  ire Correction  | fe f  | ction             | 2<br>2<br>0<br>U T    | J LO E TO E | N O O         | N A N N N N N N N N N N N N N N N N N N | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Estable Posted  31. Adequate har supplied, used See  32. Food and No designed, construary Various ru 33. Warewashing Service sink or c Confirmed by or Next Inspectors or Next Inspectors or Next Inspectors of Confirmed  | Temperature  In g method use t Temperature Marking and of the street of the street  Requirement, ishment Period  Itensils, Equination of the street of the s | re Control/ Identified; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment, and calibrate and calibrate for ed; Prerequisite  | lequate to  ated; Chemical/  Operation sign posted )  ing and properly le, properly s etC l, used/  |        |
| OUT         |             | N              | N      | S           | Pri  Demonstration  21. Person in charge pround perform duties/ Cer 1  22. Food Handler/ no under the process of the process o | n of K resent, retrified inauthor resent, retrified inauthor resent, retrified inauthor resent, retrified inauthor retrified in | demon. Food Morized properties and eling labeled labeled labeled labeled labeled returer in radios. Buffet labeled lab | stration of Manager persons/ p | personnel  Package  Pressure, sa gs; parasite  Process, and zed  under cook  lllergen Lab  ire Correction  | fe f  | ction             | 2<br>2<br>2<br>1<br>W | J LO E TO E | N O O         | N A N N N N N N N N N N N N N N N N N N | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Estable Posted  31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmed by or Next Inspectors or Next Inspector | Temperature  In g method use t Temperature Marking and of the street of the street  Requirement, ishment Period  Itensils, Equination of the street of the s | re Control/ Identified; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment, and calibrate and calibrate for the ed; Plving / pans a stalled, maintained facility provided thever Comes First Edentification (Bulk Food)  cal Facilities es clean elighting; designated  | lequate to  ated; Chemical/  Operation sign posted )  ing and properly le, properly s etC l, used/  |        |
| OUT         |             | N              | N      | S           | Pri  Demonstration  21. Person in charge pround perform duties/ Cer 1  22. Food Handler/ no under the process of the process o | n of K resent, retrified inauthordkee Lab revailable re avail Food with A rarianca isume re Advariance of Foo sect co sect co sect co tell tell tell tell tell tell tell tel   | demonition Food Morized properties and le (shell labeled label | stration of Manager persons/ p | personnel  Package  Package  Pressure, sa gs; parasite  Process, and ged  personnel  Package  pressure, sa gs; parasite  process, and ged  personnel  pers | fe ded del del del del del del del del de | ction             | 2<br>2<br>2<br>1<br>W | J LO E TO E | N O O         | N A N N N N N N N N N N N N N N N N N N | C O S  | 27. Proper coolin Maintain Product 28. Proper Date I Good 29. Thermometer Thermal test stri Digital Permit R 30. Food Estable Posted 31. Adequate har supplied, used See 32. Food and No designed, constru Various ru 33. Warewashing Service sink or c Confirmer Confirme | Temperature  In g method use  It Temperature  Marking and of the street  | re Control/ Identified; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment Ade ed; Equipment, and calibrate and calibrate for ed; Prerequisite  | Departion sign posted ) |        |

## **Retail Food Establishment Inspection Report**

## **City of Rockwall**

| Received by: Sergio Cabrera        | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email:                |

## Form EH-06 (Revised 09-2015) Chemical Hose rating is 150F watch as hot water is 164F

| Ci Ci's   | nent Name:<br>S <b>pizza</b>   | Physical A |   | ty/State:<br><b>Rockwal</b> |                                   | ge <u>2</u> of <u>2</u> |  |  |  |  |  |
|---|--|------------|---|-----------------------------|-----------------------------------|-------------------------|--|--|--|--|--|
| Item/Loca   | - <b></b>  | Т Е        | TEMPERATURE OBSERVATI                   |                             | Thomas To a continue              | T                       |  |  |  |  |  |
| Salad 1   |  | Temp F     | Item/Location                           | Temp F                      | Item/Location                     | Temp                    |  |  |  |  |  |
| Salau   | lable  |            | Pizza table                             |                             | Wic                               | 37/38                   |  |  |  |  |  |
| U   | pper temps   |            | Ham                                     | 32                          | Peppers                           | 38                      |  |  |  |  |  |
| Ma  | caroni salad   | 40         | Beef                                    | 32                          | Spinach sauce                     | 39                      |  |  |  |  |  |
|   | Cut greens   | 41         | Spinach Alfredo                         | 39                          | Pasta 1/2/3                       |                         |  |  |  |  |  |
| Be  | low ambient  | 38         | Below                                   |                             | 41/40/39                          |                         |  |  |  |  |  |
|   | Dressing   | 41         | Tomatoes                                | 40                          |                                   |                         |  |  |  |  |  |
| N   | Mushrooms  | 41         | Wings                                   | 40                          |                                   |                         |  |  |  |  |  |
| Ambie   | nt temps steam table   | 151        | Sauces out of oven                      | 166                         |                                   |                         |  |  |  |  |  |
|   |  |            | SERVATIONS AND CORRECTIVE               |                             | NS                                | <u> </u>                |  |  |  |  |  |
| Item<br>Number  |  | TABLISHME  | NT HAS BEEN MADE. YOUR ATTENTION        | ON IS DIRE                  | CTED TO THE CONDITIONS OBSERVED A | ND                      |  |  |  |  |  |
|   | NOTED BELOW:  Leing plastic wrapped silverware / cleaning spigots daily/ peed clean under seda station   |            |   |                             |                                   |                         |  |  |  |  |  |
| 34  | Using plastic wrapped silverware / cleaning spigots daily/ need clean under soda station  Fruit flies observed in soda area  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Fruit flies observed in soda area  Hot water at hand sinks is now on a mixer, to monitor to keep safe / confirmed over 110   |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Hot water at hand sinks is now on a mixer - to monitor to keep safe / confirmed over 110   |            |   |                             |                                   |                         |  |  |  |  |  |
| 31  | One hand sink for pizza PrepHot water is not working - will leave swing door open to allow to use back hand sink   |            |   |                             |                                   |                         |  |  |  |  |  |
| 45/40   | Two sinks in kitchen available for use   |            |   |                             |                                   |                         |  |  |  |  |  |
|   | General detailed cleaning  Bulbs Over pizza buffet are rubber coated   |            |   |                             |                                   |                         |  |  |  |  |  |
|   | •  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Buffet plate signage in place / plates inverted  Avoid blocking proper designed air flow in salad unit by placing bottles in front of air flow -temp 3-4 F variance  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | •  | <u> </u>   | <u>``</u>                               | bottles                     | in front of air flow -temp 3-4 F  | /anance                 |  |  |  |  |  |
|   |  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Watch air flow in pizza table as well and avoid blocking with food containers  |            |   |                             |                                   |                         |  |  |  |  |  |
| 42  | Clean shelving where needed -green / pizza oven belt is cleaned weekly  Preprepped pizza will stay on rack no more than 30 mins / usually just prepping and cooking  |            |   |                             |                                   |                         |  |  |  |  |  |
| 45  |  |            | valls etc various locations             |                             |                                   |                         |  |  |  |  |  |
|   |  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | The state of the s |            |   |                             |                                   |                         |  |  |  |  |  |
| - 52  | Keep an eye on build up on pans and replace when needed new coming difficult to clean  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Using digital thermos  Kitchen   |            |   |                             |                                   |                         |  |  |  |  |  |
|   |  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Needs deep cleaning and repairs to finishes  Need to clean shelving / floors walls etc equipment etc   |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Need to clean shelving / floors walls etc equipment etc  Small gap at back door to address   |            |   |                             |                                   |                         |  |  |  |  |  |
|   | <u> </u>   |            |   | or cholvi                   | ing and fan guards etc            |                         |  |  |  |  |  |
|   | Need to deep clean shelving - dangling food debris up under shelving and fan guards etc  |            |   |                             |                                   |                         |  |  |  |  |  |
| Good date marking / discussed cooling pasta down quickly  Need to clean small amount of pink slime on edge of defrost or panel in ice machine |  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Need to clean small amount of pink slime on edge of defrost or panel in ice machine  Dishmachine - primed and tested at 100 ppm WATCH hot water /also need to clean clean dish side of unit  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | •  |            | • |                             |                                   |                         |  |  |  |  |  |
| V V   | Sinks sanitizer - check at temp required - confirmed at 150 ppm - listed in compliance according to label  |            |   |                             |                                   |                         |  |  |  |  |  |
|   | Replace scrub brushes where needed  Eliminate cardboard boxes storage on floor in area where you are wet moping flooring / chemicals   |            |   |                             |                                   |                         |  |  |  |  |  |
| Received  | by:  |            | Print:                                  | Ju ale W                    | Title: Person In Charge/ Owner    |                         |  |  |  |  |  |
| (signature)   | See abou   | e'e        |   |                             | 3                                 |                         |  |  |  |  |  |
| Inspected   | by:  |            | Print:                                  |                             |                                   |                         |  |  |  |  |  |
| (signature)   | 7/ - 77 . 7. / . 7. 7  | tiesale    | DC                                      |                             |                                   |                         |  |  |  |  |  |