Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 1/4/24			Time in: 9:30	Time out: 11:02		License/Po								2 CPFM	Food handlers 16	Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								4-Investigation				tion		5-CO/Construction 6-Other		TOTAL/SCORE				
Ci	cis	shm Piz	za		ie:		Jhon	atan Ort								Number of Repeat Viola Number of Violations Co	OS:	16/8	//R	
		al Ao 30 R			Tx	-	st contro				Hoo lbert	d o 7/2	023			e trap :/ waste oil Earth 12/8/23 1000g	Follow-up: Yes ✓ No □	10/0	T/ D	
Mark the appropriate points in the <b>OUT</b> box for each numbered item Mark									check	kmar	k in a	NA appro	= no opria	ot app	plicable COS = corrected on so ox for IN, NO, NA, COS Mar	k an 🗙 in appropriat	e box for R	Watch		
Priority Items (3 Points) violations  Compliance Status							Req	uire		<i>medi</i> mplia				ive Action not to exceed 3 day	2S					
O U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenhei		ty	R		O U T	I N	N O	N A	C O S	Emplo	oyee Health		R	
		~			1. Proper cooling time a	and temperature					(	/				<ol> <li>Management, food employ knowledge, responsibilities, ar</li> </ol>		employees;		
	/				2. Proper Cold Holding	temperature(41°	°F/ 45°F)	)			(	/				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from		
		~			3. Proper Hot Holding t												tamination by Han			
		<b>/</b>			Proper cooking time     Proper reheating proc	•		65°F in 2		-	(	/				<ul><li>14. Hands cleaned and proper</li><li>15. No bare hand contact with</li></ul>	•		$\perp$	
		~			Hours)						(	<b>/</b>				alternate method properly follo Gloves used			)	
	<b>/</b>				6. Time as a Public Health Control; procedures & records											Highly Susce	ptible Populations			
					Approved Source						(	<b>/</b>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction JMC											Chemicals				
	/				8. Food Received at pro Checking	oper temperature	:			Ī	(	/				17. Food additives; approved a & Vegetables Water only	and properly stored;	Washing Fru	its	
						from Contamin					3					18. Toxic substances properly	identified, stored an	d used		
	~				9. Food Separated & preparation, storage, dis	g food								Water	·/ Plumbing					
3					10. Food contact surface Sanitized at 200			aned and	*			/			,	19. Water from approved sour backflow device  City approved	ce; Plumbing install	ed; proper		
	~				11. Proper disposition of reconditioned Disco	_	iously sei	rved or			(	~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper		
Priority Foundation Items (2 Poi					ints)	) vio	latie	ons l	Requ	uire	Cor	rective Action within 10 days								
O U T	I N	N O	N A	C O S		of Knowledge/			R		O U T	I N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R	
	~				21. Person in charge pre and perform duties/ Cer 2						(	/				27. Proper cooling method use Maintain Product Temperature		quate to		
	/				22. Food Handler/ no ui 16 within 30 days of	nauthorized pers hiring	ons/ pers	sonnel				1				28. Proper Date Marking and of Good labels	•	1.61 : 1		
					Safe Water, Recor	rdkeeping and l Labeling	Food Pac	ckage			(	~				29. Thermometers provided, a Thermal test strips  Digital thermo pro /	,	,	/	
	/		23. Hot and Cold Water available; adequate pressure, safe				sure, safe								Permit Requirement,	Prerequisite for O	peration			
	~				24. Required records av destruction); Packaged Commercial		ck tags; p	parasite				/				30. Food Establishment Perr Posted & not curr	_	ent/ insp pos	ted	
	1		1		Conformance v 25. Compliance with Va							1				Utensils, Equip 31. Adequate handwashing fac	pment, and Vendin			
	/				HACCP plan; Variance processing methods; ma	obtained for spe	ecialized	ess, and			2					supplied, used Equipped, one si			*	
						sumer Advisory	7				2					32. Food and Non-food Contact designed, constructed, and use Rusty shelf's, hea	d		*	
	~				26. Posting of Consume foods (Disclosure/Remi Sign for buffet						2					33. Warewashing Facilities; in Service sink or curb cleaning f No sanitizer!!!	stalled, maintained,	used/		
0	I	N	N	С	Core Items (1 Poin	nt) Violations I	Require	Corrective	Acti R	on N	ot t	to Ex		d 90 N	Day	ys or Next Inspection , Which	never Comes First		R	
U T	N	0	A	os	Prevention	of Food Contan	nination			П	U	N	o	A	o s	Food I	dentification			
1					34. No Evidence of Inseanimals	ect contamination	n, rodent	other/	*		-	~				41.Original container labeling	(Bulk Food)			
	/				35. Personal Cleanlines			icco use								Physic	cal Facilities			
	/				36. Wiping Cloths; prop Stored in solut 37. Environmental cont	ion	tored				1					42. Non-Food Contact surface 43. Adequate ventilation and I		proce used	*	
	/										(	~				•	C C C		1	
	<b>/</b>				38. Approved thawing r Refrigerator	netnod						~				44. Garbage and Refuse prope  Do your part	-			
					•	er Use of Utensi					1					45. Physical facilities installed			*	
	<b>/</b>				39. Utensils, equipment dried, & handled/ In us	e utensils; prope	erly used				ı	•				46. Toilet Facilities; properly of Equipped	constructed, supplied	i, and clean		
	/				40. Single-service & sin and used	ngle-use articles;	; properly	y stored			1					47. Other Violations Dishwasher racks	S			

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by:  Jhonatan Ortez	Print: Jhonatan Ortez	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Pizza	Physical A		City/State: Rockwal	l, Tx	License/Permit # FS-7438	Page	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT								
Item/Loca		Temp	Item/Location	Temp	Item/Loca			Temp			
WIC a	mb 	36	Pasta station		Beef/cand bacon			32/29			
Gra	pe Tom/mozz	37/38	Hot holding water	168	Chicken			34			
C	Chix nugget	36	Pizza prep table		Pizza warmers						
F	Red sauce	36	Below		229	,287,334,27	75				
F	Pizza over	+410	Chicken/sauce	38/40							
	Salad bar		Mozz/beef	39/38							
Let	tuce/spinach	41/41	Тор								
	Tomatoes	41	Sauce/Mozz	34/35							
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT. F	ION IS DIRE	CTED TO T	HE CONDITIONS OBSER	VED A	ND			
	Restrooms stocked ar										
			ut kitchen temp greater than	100 on 2	2 out of	3 sinks					
	3comp sink setup, 141										
	Dishwasher not confir	med, no	sani, may use but need to d	ip clean	dishes i	n sani at 3comp					
10	Ice chute at soda mac	hine nee	ds to be cleaned, slime and	mold pre	sent	-					
34	Fruit flies observed at	soda sta	tion,								
45	Shelves underneath s	oda stati	on need to be cleaned out								
18											
10	Ice machine has red s	lime and	mold present on deflection	plate							
32	Counter top can open	er dirty ar	nd rusty blade, replace asap	)							
42	Address rusty shelving	g in prep	area & dishwasher								
32	Address rusty ceiling v	ents in p	rep area of back kitchen								
32	Address rear service of	door rusty	non cleanable								
	Now using disposable cutlery										
32/45											
	Cleaning soda and tea nozzles nightly										
W	Keep an eye on bottom galvanized shelf, easily to rust in pizza prep area										
	Red sani buckets filled		•								
	Time to replace dishwasher racks										
32	Address heavy carbon deposits on cooking pans										
Received			Print:			Title: Person In Charge/	Owner				
(signature)	See abov	/e	See abo	ove							
Inspected (signature)		C+	Richard	Hill	SIT						
- \ 	(Revised 09-2015)	<u>الح</u>	( I licitatu	1 11111		Samples: Y N #	t collect	ed			

Form EH-06 (Revised 09-2015)