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: 7/31/24		ļ	Time in: 10:15	Time out: 11:20		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				1	5-CO/Construction 6-Other		TOTAL/S	CORE			
Establishment Name: Contact/Owner Name: Jhonatan Orto														Number of Repeat Violations Co	15/8	5/R				
Physical Address: Pest control: 479 IH-30 Rockwall, Tx Massey 7/30/24									Hoo Ibert	d to 7/2	024				Follow-up: Yes ✔ No ☐	10/0	۵/ات			
										chec	kmaı	rk in a	appro	opria	te bo		k an 🗙 in appropriat	e box for R	Watch	
Compliance Status O I N N C Time and Temperature for Food Sofety							R		Co	mpli	ance N	Stat	tus C	,			R			
U T	N	0	A	o s		egrees Fahrenhei					U T	N	0	A	o s	12. Management, food employ	ees and conditional	employees;		
		•										'				knowledge, responsibilities, an	1 0			
	~				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				3					13. Proper use of restriction an eyes, nose, and mouth Need state hand sink		charge from		
	/				3. Proper Hot Holding t	temperature(135°	°F)				<u> </u>						tamination by Han	ıds		
		/			4. Proper cooking time	and temperature						~				14. Hands cleaned and proper	•			
		~			5. Proper reheating prod Hours)	cedure for hot ho	lding (16	55°F in 2				~				15. No bare hand contact with alternate method properly follo Gloves used)	
	/				6. Time as a Public Hea	alth Control; proc	cedures &	& records			ı						ptible Populations			
					Approved Source							~				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	oper temperature										17. Food additives; approved a & Vegetables	and properly stored;	Washing Frui	its	
						n from Contamir	nation					~				Water only 18. Toxic substances properly	identified, stored an	d used		
	~				9. Food Separated & propagation, storage, dis	food								Water	r/ Plumbing					
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature							~				19. Water from approved source backflow device City approved	-			
	~				11. Proper disposition of returned, previously served or reconditioned Discard							/				20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper		
					Pri	ority Founda	tion Ite	ems (2 Po) via	_	_	_	_		rective Action within 10 days			-	
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel				R		O U T	I N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R	
	~				21. Person in charge pro and perform duties/ Cer 2							/				27. Proper cooling method use Maintain Product Temperature		quate to		
	22. Food Handler/ no unauthorized persons/ personnel 16 within 30 days of hiring					onnel				~				28. Proper Date Marking and d Good labels	•					
					Safe Water, Recordkeeping and Food Package Labeling							~			Ì	29. Thermometers provided, and Thermal test strips Digital thermo pro /	,	,	/	
	~				23. Hot and Cold Water available; adequate pressure, safe						ı			ı		Permit Requirement,	Prerequisite for O	peration		
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						(~				30. Food Establishment Pern Posted & not curr	_	ent/ insp post	ed	
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								1			Utensils, Equip 31. Adequate handwashing fac	pment, and Vendin			
	~				HACCP plan; Variance processing methods; ma						2					supplied, used Equipped, one sin	nk no hot w	ater	*	
						sumer Advisory					2					32. Food and Non-food Contac designed, constructed, and use Rusty shelves, due	d ct tape, brok	ken tile	*	
	~				26. Posting of Consume foods (Disclosure/Remi Sign for buffet											33. Warewashing Facilities; in Service sink or curb cleaning f Dishwasher confi	acility provided			
0	T	N	N	С	Core Items (1 Poin	nt) Violations I	Require	Corrective	_	ion l	Not i	to Ex	cee N	d 90 N	Da _C	ys or Next Inspection , Which	never Comes First		R	
O U T	I N	N O	N A	C O S		of Food Contam			R		U T	N	0	A	o s		dentification		K	
1					34. No Evidence of Inseanimals Fruit flies & b	oug light			*	-		/				41.Original container labeling	(Bulk Food)			
1	م				35. Personal Cleanlines 36. Wiping Cloths; pror	· .	_	cco use			ار					Physic 42. Non-Food Contact surfaces	s clean		_	
	/				36. Wiping Cloths; prop Stored in solut 37. Environmental cont		m			}	1	~	+			43. Adequate ventilation and li		areas used	*	
	<u> </u>				38. Approved thawing method					-		<u> </u>	\dashv		1	44. Garbage and Refuse proper	rly disposed; faciliti	es maintained	l l	
	Refrigerator Proper Use of Utensils						1		\dashv		1	45. Physical facilities installed	, maintained, and cl	ean	*					
	•				39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used,	, stored,				~	1			46. Toilet Facilities; properly of Equipped	constructed, supplied	d, and clean		
	_				40. Single-service & sir and used	ngle-use articles;	properly	stored		4	1					47. Other Violations Dishwasher racks	 S			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Sergio Cabrera	Print: Sergio Cabrera	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	_ <u></u> I. Tx	License/Permit # FS-7438	Page	<u>2</u> of <u>2</u>			
0.0.0	. 1220	170 11	TEMPERATURE OBSERVAT		, 17	1 0 7 100					
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp			
WIC a	mb	32	Pasta station		Beef/cand bacon			32/31			
Grap	e tom/pineapple	39/38	Hot holding water	171	Chicken			33			
O	Chix nugget	39	Pizza prep table		Pineapple			33			
	Red sauce	39	Below		334,3	328,340,344,2	278				
Мс	ozzarella chz	40	Chicken/sauce	33/32							
	Salad bar		Mozz/beef	33/34							
	tuce/spinach		Top								
	Tomatoes		Sauce/Mozz	33/33							
	าบเทลเบอร	OB			J C						
OBSERVATIONS AND CORRECTIVE ACTIONS Item											
Number	NOTED BELOW: all temperatures are taken in F										
01	Restrooms stocked and equipped greater than 104 Hand sinks equipped throughout kitchen temp greater than 100 on 2 out of 3 (sink next to dishwasher)										
31				100 on 2	2 out or .	3 (SINK NEXT to disr	ıwası	ier)			
	3comp sink not setup, 150, quat sani 200ppm Dishwasher confirmed 100ppm										
		- '									
34	Soda and tea nozzles cleaned nightly										
34	Fruit flies observed at soda station, prep area Ice chute maintenance looks great, no red slime observed										
32/42			where chemicals are stored								
10	Ice machine has mold										
35		<u> </u>	owest shelf, bag of bottle wa	aters next	t to spice	es, above noddles	ect				
32			remove duct tape from ceil								
	Rear service door rece	ently pain	ted, looks great								
42	Air curtain on rear ser	vice door	operational, needs to be cle	eaned							
	Now using disposable	cutlery									
32/45 Repair broken tile where needed throughout kitchen											
	Red sani buckets filled	at 3 con	np sink								
W	Keep an eye on botto	m galvan	ized shelf, easily to rust in p	izza prej	o area						
47	Time to replace dishw	asher rac	ks								
W			er, still have some heavy car	bon build	dup but p	progressing in righ	t dire	ction			
34	Bug light in kitchen no										
13	Need to post mandator	y state ha	and sink form at all hand sink	s (emaile	ed to bus	siness on previous	inspe	ctions)			
Received (signature)			Print:			Title: Person In Charge/	Owner				
	See abov	<u>/e</u>	See abo	ove							
Inspected (signature)		$\subset \tau$	Richard Richard	Hill	SIT						
Form EU 06	6 (Revised 09-2015)	<u>المركب</u>				Samples: Y N #	collecte	ed			

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