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
Vomit clean up Employee health
Employee health

D	ate:				Time in:	Time out:	License/Pe	ermit#					Est. Type	Risk Category	4 0	
0.	7/1	4/2	20	21	8:51	10:01	FS 74	438	(to	ор	os	t 2	2021) Buff	et Med	Page <u>1</u> of <u>2</u>	-
					tion: 1-Routine	2-Follow Up	3-Complai		4-In	vestig	ation		5-CO/Construction	6-Other	TOTAL/SCOR	E
		shm piz:		Nan	ne:		ntact/Owner N dgers	Vame:					★ Number of Repeat V ✓ Number of Violation			_
Pł	ysic	al A		ess:		Pest con	itrol :		Hood				e trap :	Follow-up: Yes	14/86/6	3
479	9 I-30					Massey 0			une 2		-		11- stericycle 1000	No		
M					Status: Out = not in co points in the OUT box for	empliance reach numbered item	Mark	$\int = \text{not ob}$ $\int \text{in apprex}$					plicable COS = corrected NA, COS	on site $\mathbf{R} = \text{repeat vio}$ Mark an \checkmark in appropri	olation W-Watch ate box for R	1
			G.		Prio	ority Items (3 Point	ts) violations	Require					ive Action not to exceed 3	days		
O	I N	ance N O	N A	C	Time and Ten	nperature for Food Sa	afety	R	0 1	plianc	N A	C O	TE,	nployee Health		R
T	-1	Ů	**	Š	(F = d 1. Proper cooling time a	legrees Fahrenheit)			T	., 0	7.	š	12. Management, food em		employees:	
		1			1. I Toper cooming time of	and temperature			·	/			knowledge, responsibilitie		employees,	
					2. Proper Cold Holding	g temperature(41°F/45°	°F)			_			13. Proper use of restriction	n and exclusion; No dis	charge from	
3					Pizza table / d		gs today		·				eyes, nose, and mouth Policy			
		1			3. Proper Hot Holding to	temperature(135°F)							Preventing	Contamination by Har	nds	
		/			4. Proper cooking time	and temperature			ı	/			14. Hands cleaned and pro	operly washed/ Gloves u	ised properly	
					5. Proper reheating prod	cedure for hot holding	(165°F in 2						15. No bare hand contact v			_
		V			Hours)								alternate method properly Gloves used	followed (APPROVEL	O YN)	
		~			6. Time as a Public Hea	alth Control; procedure	es & records						Highly Se	usceptible Populations		
					An	proved Source					/		16. Pasteurized foods used Pasteurized eggs used whe	•	fered	
	1 1						or Food in						T usteurized eggs used whe			
	/				Food and ice obtaine good condition, safe, ar destruction									Chemicals		
<u> </u>					8. Food Received at pro	oner temperature		$\sqcup \mid$					17. Food additives; approv	ved and properly stored.	Washing Fruits	
	/				To check	oper temperature			·	/			& Vegetables Water	ed and properly stored,	Washing Francs	
	ļ <u>.</u>				Protection	n from Contamination	1		-				18. Toxic substances propo	erly identified, stored an	nd used	
					9. Food Separated & pr		ing food						Chemical shelving			
W					preparation, storage, dis See attached									ater/ Plumbing		
3					10. Food contact surfact Sanitized at _200_	tes and Returnables; Coppm/temperature	leaned and		v				19. Water from approved s	source; Plumbing install	ed; proper	
					11. Proper disposition of	of returned, previously				_		1	City approved 20. Approved Sewage/Wa	stewater Disposal Syste	m, proper	
		'			reconditioned Disc	arded			·				disposal Watch drains n	ne protect		
		•			Pri	ority Foundation	Items (2 Poi						rective Action within 10 a			
	- 1								0 1	I N	N	C				,
U	I N	N O	N A	COS	Demonstration	n of Knowledge/ Perso	onnel	R	U	O	A	0	Food Tempera	ture Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	pizza	479 I -		City/State: Rockwa	ll	License/Permit # Page FS 7438		e <u>2</u> of <u>2</u>	
			TEMPERATURE OBSERVAT	TIONS					
Item/Loca		Temp F	Item/Location	Temp F	Item/Locat			Temp 1	
Salad	bar below pasta	38	Below		Wic			36	
(Cut lettuce	39	Unit frozen on lef	t	Spinach / Alfredo			38	
	Pasta	39	Wings on far right	t 48	Tomatoes			38	
	Hot wells	156	Discarded		Large container of pasta salad			40/41	
F	Pizza table		Pasta	41					
H	lam / pepp	38/39	Beef	41	Warmer not on at insp				
	Beef	38	Chicken	41					
Spina	ach and cheese	38							
		OB	SERVATIONS AND CORRECTIV	VE ACTION	NS				
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	IE CONDITIONS OBSERVI	ED AN	ID	
	Buffet reopened - uten	sils are r	eplaced every 30 mins / nev	w plate s	ianaae / r	olates inverted			
	Both restrooms equipp		•	<u> </u>	<u> </u>				
	Hot water at hand sink	101 F							
42/45	General cleaning of sh	nelving u	nder counter						
42			led - also address standing water in	n unit - usin	g dri dek to	keep food containers o	ut of	it - good	
42/45	Detailed cleaning under	er around	I and behind equipment and	d inside to	00!!!				
42	Clean shelving under	dri dek m	naterial where needed and o	dri dek to	0				
42	Clean green metal she	elving -							
03	Pizza table is frozen up	and ove	r stocked holding borderline a	and high t	temps on	rt side - discarded v	ving	s at 48	
42	Clean inside unit / and	will mon	itor temps						
45	Scrub walls behind pr	ep table	and table itself - clean outs	ide of flo	ur conta	iner and spills			
45	Walls to be scrubbed								
32/10	Need to replace / clea	n / addre	ss painted metal panels in h	nood ove	r pizza ov	/en /			
!!	A portion of these pan	els are o	ver the conveyor portion wh	nere pizz	as are go	ing into and out of	the	unit	
42/10	Clean pizza oven too								
34	Fruit flies observed in	kitchen							
45	Need to seal cove bas	se where	food is accumulated to pre-	vent in fu	iture				
45	Clean floors, walls, ce	ilings wh	ere needed!						
10	Store can opener clea	n / store	mixer clean /						
42/45/32	Wic - clean shelving,	floorings	walls etc / food containers	/ spills / a	address r	usty shelving			
W	Reminder to date mark	k pasta s	alad						
32/39	 								
39/47	-								
10	Clean inside ice machine - minimal deflector panel - can't see ceiling inside as too full								
32	Replace badly coated pans were needed								
32/45									
42/45	Clean behind three comp	sink / cle	an drains / protect them too/ a	lso clean (on top of c	lishmachine as arour	nd m	op sink	
45 Remove tape from air vents in pizza prep area									
Received (signature)	See abov	e	Print:			Title: Person In Charge/ O	wner		
Inspected (signature)	See abov Kelly Kírkpo	ıtrick	Print:			Samples: Y N # c	ollecte	ed.	