

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 08/04/2023	Time in: 11:49	Time out: 12:41	License/Permit # Food5181	Food handlers 4	Food managers 5	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Dominos pizza 6988			Contact/Owner Name: Hamill		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2330 green crest			Pest control : Massey 7/2023	Hood To provide	Grease trap/ waste oil Trimble 07/2023 900 gals	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
2/98/A						

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See attached	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
Approved Source						
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary	
	✓				8. Food Received at proper temperature Taking temps	
Protection from Contamination						
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel Will also get drivers that assist	
Safe Water, Recordkeeping and Food Package Labeling						
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order	
Conformance with Approved Procedures						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logging temps daily 3 times	
Consumer Advisory						
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination				R
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals Gap	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored In buckets	
		✓			37. Environmental contamination Watch	
		✓			38. Approved thawing method	
Proper Use of Utensils						
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

Compliance Status		Employee Health				R
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks	
Preventing Contamination by Hands						
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) No hand food contact of rte /	
Highly Susceptible Populations						
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using pasteurized cheese	
Chemicals						
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Received precut	
	✓			✓	18. Toxic substances properly identified, stored and used Watch storage	
Water/ Plumbing						
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Compliance Status		Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed	
Permit Requirement, Prerequisite for Operation						
	✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
Utensils, Equipment, and Vending						
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used New carts ordered	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

Compliance Status		Food Identification				R
OUT	IN	NO	NA	COS		
		✓			41. Original container labeling (Bulk Food)	
Physical Facilities						
W	✓				42. Non-Food Contact surfaces clean Watch shelving	
W	✓				43. Adequate ventilation and lighting; designated areas used To check on hood	
	✓				44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpster	
1					45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✓			47. Other Violations	

