

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

Date: <b>08/04/2020</b>	Time in: <b>12:34</b>	Time out: <b>1:41</b>	License/Permit # <b>FOOD 5181</b>	Est. Type Pizza take out	Risk Category <b>Low</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Domino's 6988</b>			Contact/Owner Name: <b>Longhorn pizza</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>11/89/B</b>
Physical Address: Greencrest		Pest control : Massey 07/01/2020	Hood	Grease trap : 07/02/2020	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics		

**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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
									✓		
	✓					<b>Chemicals</b>					
	✓								✓		
						W					
	✓					<b>Water/ Plumbing</b>					
3				✓		3					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
				✓		✓					
<b>Consumer Advisory</b>						2					
	✓					W	✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
		✓				W					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
	✓								✓		

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Logan Carrell</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Dominos 6988</b>	Physical Address: <b>Greencrest</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FOOD 5181</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	38	Bev cooler	41		
Wic	32				
Cheese	39				
Tomatoes	36				
Pizza tables ambient	35/38				
Cheese/ pasta	39/40				
Wings	40/39				
Tomatoes	41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Covid	Stickers on floor / employees in masks / contactless delivery Thermo on site if needed / screening employees when they arrive - interviewed
	Kitchen
19	Hot water 100 F at hand sink / drain is plugged / hot water at three comp sink - 110 plus
42	Speed rail used for sauces to be cleaned
45	Clean flooring in wic
	All meats are precooked when receives
W	Avoid over stocking pizza coolers inside
W	Pizza tables are dark inside
32	Address rusty shelving inside pizza tables
42	General cleaning under pizza oven conveyor belt
10	Sanitizer in buckets less than 100 ppm quats - checked sani at three comp and found it to have air in the line /
W	Also avoid storing spray bottles on same shelf as food related items such as dressings under front table
39	Avoid storing utensils etc in spray zone over three compartment sink
32	Reminder to discard thin plastic sauce containers when needed - they become unwashable / any other coated container or lid etc
45	Clean under shelving in back area near door
19	Hot water in restroom 100 BUT sink is clogged and is Slow draining
	Checked sanitizer in spray bottles to be 150 ppm - range of quats 150-400 ppm
	Advised to always use test strips to Check sanitizer before using
	Use all chemicals per label

Received by: (signature) <b>See attached</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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