r e q Follo	u w	ire			of \$50.00 is after 1st			City of	Roo	ck			In	spo	ect	ion Report		First aid Allergy po Vomit clea Employee	olicy/trainiı ın up	าg	
	Date:         Time in:         Time out:         License/Per           08/04/2020         12:34         1:41         FOO									D 5181				Est. Type Pizza take out Risk Category Page <u>1</u> Page <u>1</u>			2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai									nt 4-Investigation			5-CO/Construction     6-Other     TOTA     * Number of Repeat Violations:			TOTAL/SCO	RE				
	Domino's 6988 Longhorn pizz											✓ Number of Violations COS:				'R					
Physical Address: Pest control : Greencrest Massey 07/01/2020								Hood Grease tr 07/02/202						11/89/	D						
Mar					Status: Out = not in components in the OUT box for	$\frac{IN}{each numbers}$	in complia	ince N Mark	$\mathbf{O} = \mathbf{n}$							pplicable $COS = co$ O, NA, COS	orrected or M	-	lation W-Wate	ch	
					•				-		e Im	imea	liate	Cor	rrect	tive Action not to ex					
Cor O U T	nplia I N	A     O     A     O       S     S     (F = degrees Fahrenheit)					R		Co O U T	ompl I N	iance N O	N A	С	Employee Health							
	1. Proper cooling time and temperature									~				12. Management, fo knowledge, response	employees;						
	/			2. Proper Cold Holding temperature(41°F/ 45°F)								~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy				-	
	(				3. Proper Hot Holding t	temperature(13	35°F)			Ī		<u> </u>	Preventing Contamination by Hands						ds		
	4. Proper cooking time and temperature								~				14. Hands cleaned	sed properly							
	(	5. Proper reheating procedure for hot holding (165°F in 2 Hours)										~			15. No bare hand co alternate method pr Gloves / Tong						
	6. Time as a Public Health Control; procedures & records									1	Highly Susceptible Populations										
						proved Sourc	wed Source							~			teurized foods used; prohibited food not offered ized eggs used when required				
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dominoes												Chemicals 17. Food additives; approved and properly stored; Washing I							
					8. Food Received at pro	oper temperatu	ire			-				~		& Vegetables Pre cut			-		
						n from Contar		a food		ľ	W					18. Toxic substance	es properi	y identified, stored an	a usea		
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing 19. Water from approved source; Plumbing inst					0								
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at See ppm/temperature Cos to 150 ppm         11. Proper disposition of returned, previously served or						3					backflow device Two slow d									
					reconditioned Disc	arded	2					~				disposal Watch			m, proper		
O U	I N		N A	C O		·		```	nts) R	) vio	olati O U		Req N O	uire N A	Cor C C			·	- 4	R	
T	1	0	A	s	<b>Demonstration</b> 21. Person in charge pro						T	1	0	A	s		-	sed; Equipment Ade			
					and perform duties/ Cer New manager on d 22. Food Handler/ no u	duty will get	his with	in 45 days		-		<b>~</b> <b>~</b>				Maintain Product T 28. Proper Date Ma	Temperatu	ire			
					Currently 3 on duty Safe Water, Record	rdkeeping an Labeling	d Food P	ackage				· ·				Thermal test strips	provided,	accurate, and calibrat	ed; Chemical/		
					23. Hot and Cold Water See	e	equate pre	essure, safe								Yes both Permit Rec	quiremen	t, Prerequisite for O	peration	$\vdash$	
					24. Required records av destruction); Packaged <b>Per order</b>	vailable (shells						~				30. Food Establish Post in fror		rmit (Current/ insp s	ign posted )	T	
					Conformance v 25. Compliance with V	with Approve									1			<b>ipment, and Vendin</b> acilities: Accessible a			
					HACCP plan; Variance processing methods; ma	e obtained for s	specialize					~				supplied, used See 19	washing I	actifics. Accession a	in property		
					Cons	sumer Adviso	ory				2					designed, construct See	ed, and u				
					26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Buffet P	late)/ Alle	rgen Label			W	<				33. Warewashing F Service sink or curt Watch ppm	b cleaning	installed, maintained, g facility provided	used/		
0	I	N	N	С	Core Items (1 Poin	nt) Violation	s Requir	e Corrective	Acti R	on l	Vot 0		xcee N	ed 90 N	0 Da		on , Whi	chever Comes First		R	
Ŭ T	N	0	A	0 S		of Food Cont					Ŭ T	N	0	A	0 S			Identification			
W	_				34. No Evidence of Inse animals Watch gaps	at doors	<i>.</i>					~				41.Original contain	ier labelin	g (Bulk Food)			
					<ol> <li>35. Personal Cleanlines</li> <li>36. Wiping Cloths; prop</li> </ol>	-	-	bacco use								42. Non-Food Cont	•	sical Facilities		Ļ	
					Store in sanitiz	zer	storeu				1					See		l lighting; designated a	areas used	-	
	-				37. Environmental cont Watch 38. Approved thaving i						W					Lighting inside	e pizza t			+	
											_	~				Watch		ed, maintained, and cl		+	
	_				Prope 39. Utensils, equipment	er Use of Uter		d, stored.			1					See		y constructed, supplied		+	
1					dried, & handled/ In us See attached 40. Single-service & sir	se utensils; pro	perly use	d				~				See 19 47. Other Violation		, oppnor			
					and used	-	~ *						~								

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: NOS 6988	Physical A Green		City/State: Rockwa		License/Permit # Page 2 of 2 FOOD 5181		2 of 2			
<b>.</b>			TEMPERATURE OBSERVA	-							
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	ion		<u>Temp F</u>			
Bev co		38	Bev cooler	41							
	Wic	32									
	Cheese	39									
	Tomatoes	36									
Pizza	a tables ambient	35/38									
Ch	ieese/ pasta	39/40									
	Wings	40/39									
	Tomatoes	41									
Item	OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF TOOR LETADEISTIMENT HAS BEEN WADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
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 i										
32	Address rusty shelving inside pizza tables										
42	General cleaning unde	•	•								
10			0 ppm quats - checked san								
W 39	• •	•	on same shelf as food re			s aressings under	r tron	it table			
39 32	•		ay zone over three compa			any other coated cont	ainer d	or lid etc			
45	Reminder to discard thin plastic sauce containers when needed - they become unwashable / any other coated container or lid etc Clean under shelving in back area near door										
19	v		sink is clogged and is Slo	w 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										
<b>D</b> . • •			<b>D</b> • 4			<b>T</b> U. D. <b>J CU C</b>	0				
Received (signature)	See attac	ched	Print:			Title: Person In Charge/	Owner				
Inspected (signature)											
Form EH-06	(Revised 09-2015)					Samples: Y N #	collecte	ed			