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

Date		/20	<b>0</b> 1	Time in:	Time of			License/P			ı				Est. Type Pizza to go	Risk Category	Page 1 of	2
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T I	N (	) A	O S	(F = d)	degrees Fa	hrenhei		,		U T		0	A	o s	• •	yee Health		
	V			1. Proper cooling time	and tempe	erature					/				12. Management, food employed knowledge, responsibilities, and		employees;	
				2. Proper Cold Holding	g temperat	ture(41°	F/ 45°F)		H						13. Proper use of restriction and	l exclusion; No dis	charge from	+
•				Good							/				eyes, nose, and mouth Policy			
	V			3. Proper Hot Holding t	temperatu	ıre(135°	°F)								Preventing Conta	amination by Har	nds	
	V	/		4. Proper cooking time	and temp	erature					/				14. Hands cleaned and properly Using utensils as ba		used properly	
				5. Proper reheating prod Hours)	ocedure for	r hot ho	lding (16	5°F in 2							15. No bare hand contact with realternate method properly follow	eady to eat foods o		1
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				8. Food Received at pro	oper temp	erature									17. Food additives; approved an & Vegetables	nd properly stored;	Washing Fruits	Т
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	1			9. Food Separated & pr preparation, storage, dis			_	food							Water/	Plumbing		
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Blake Eisen	Print:	Title: Person In Charge/ Owner Asst manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: NOS 6988	Physical A	ddress: reencrest	City/State: Rockwall	License/Permit # Food 5181	Page 2 of 2				
		1	TEMPERATURE OBSERVA	TIONS						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Location	Temp 1				
Pizza	table		Pizza warmer	156	Wic	37				
	Wings	40/41	Bev cooler	41	Sausage	50				
	Pasta	40			Alfredo	38				
	Chicken	40			Cheese	37				
	Beef	35								
	Spinach	41								
Alf	fredo in door	41								
l	Unit on left	32/33								
T.			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO THE CONDITIONS OBSER	VED AND				
31	Hand sink - with bags	of sauce	in it - may only use for ha	nd washin	g					
37	Also avoid storing any	thing on	floor that will be placed off	floor at an	y time					
	Hot water at three con	np sink 1	10 plus over 120 - sanitize	r 200 ppm	1					
	Watch low hanging for	od utensi	ls etc							
34	Very small hole at bott	tom of ba	ck door							
	Restrooms is equippe	d								
	Hot water at hand sin	k in front	prep - 100							
	Slow draining hand sin	nk								
	Avoid over stocking pizza table that would block. Air flow -									
	Sauce is shelf stable a	at left out	at room temp							
34	Flies observed in kitch	nen - min	or							
	Sani bucket -200 ppm	-watch s	torage of spray bottles							
42	Minor cleaning in wic									
W	Shelving beginning to rust in wic - keep an eye on it and monitor									
	Blue dough containers are washed at commissary									
W	·									
18	Avoid storing spray bottles up next to paper towels / new towels to clean lids / etc detergent too									
W										
	Salads are premade -	no on-sit	e prep of anything that isn	't cooked ir	n pizza oven					
35	Watch employee drinks store low below food prep / also in wic									
	Moved chemicals at insp									
	Store looks good									
	Moved all items out of hand sink that were draining at insp									
35	Avoid storing personal items on tables									
Received (signature)	See abov	/e	Print:		Title: Person In Charge/	Owner				
Inspected (signature)		y +. e 1.	Print:							
	newy numpo	uruk	( N.S		Samples: Y N #	t collected				