

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: 08/06/2021	Time in: 11:37	Time out: 12:27	License/Permit # Food 5181	Est. Type Pizza to go	Risk Category Low	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	TOTAL/SCORE
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Establishment Name: Dominos pizza 6988	Contact/Owner Name: Longhorn	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2330 green crest		✓ Number of Violations COS: _____	
Pest control : Massey Need info current	Hood : ??	Grease trap : Need info cutting	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> COS

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
		✓						✓			
	✓					Chemicals					
	✓					✓					
						3			✓		
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓								✓		
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
				✓		2				✓	
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
	✓					1					
1						✓					
		✓				W					
Proper Use of Utensils						1					
	✓					✓					
W	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Blake Eisen	Print:	Title: Person In Charge/ Owner Asst manager
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dominos 6988	Physical Address: 2330greencrest	City/State: Rockwall	License/Permit # Food 5181	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
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				
Alfredo in door	41				
Unit on left	32/33				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
31	Hand sink - with bags of sauce in it - may only use for hand washing
37	Also avoid storing anything on floor that will be placed off floor at any time
	Hot water at three comp sink 110 plus over 120 - sanitizer 200 ppm /
	Watch low hanging food utensils etc
34	Very small hole at bottom of back door
	Restrooms is equipped
	Hot water at hand sink in front prep - 100
	Slow draining hand sink
	Avoid over stocking pizza table that would block. Air flow -
	Sauce is shelf stable at left out at room temp
34	Flies observed in kitchen - minor
	Sani bucket -200 ppm -watch storage 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	Watch drains and keep protected
18	Avoid storing spray bottles up next to paper towels / new towels to clean lids / etc detergent too
W	Missing lid on dumpsters to let city know
	Salads are premade - no on-site prep of anything that isn't cooked in 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 by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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