

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 02/01/2022	Time in: 12:34	Time out: 1:19	License/Permit # Food5181	Food handlers 9	Food Managers 2 total	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: Hamill	* Number of Repeat Violations: _____	10/90/A	
		✓ Number of Violations COS: _____		
Physical Address: 2340 green crest	Pest control : Massey 01/18/22	Hood	Grease trap : Trimble 3 months 1000	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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					
	✓										
						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Physical Facilities					
	✓					✓					
						✓					

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						Physical Facilities					
	✓					1					
						✓					
		✓				1					
Proper Use of Utensils						Physical Facilities					
1						1					
						✓					
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mark Koonce	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: Dominos pizza	Physical Address: 2330 greencrest	City/State: Rockwall	License/Permit # Food5181	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	34	Under pizza table	40	Pizza warmer	157/160
Pizza table		Wing area	36	Bottles	37
Wings	40	Salad case	34/35		
Chicken	41	Wic			
Tomatoes	40	Tomatoes	38		
Sausage / ham	39/40	Ranch	37		
Pasta	39	Pasta / cheese	36/35		
Bins cheese/ sausage	40/44	Bins Dumped less than 2 hrs			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
W	To post permit for customers to observe
	Hot water at 111 at hand sink
	Watch when reusing droppings in bins for meat etc as they are borderline temps vs cheese at 40
	Avoid over stocking around air vents in pizza unit to allow air flow
42	Need to clean fan guards where needed
W	Minor cleaning inside wic
	Good date marking
	Switching out pizza roller every 2 hrs or less /
	Sani bucket - 200Ppm
39	Watch low hanging basket on back of three comp sink - keep out of splash zone
18	Make sure to keep all spray bottles labeled - purple ish red liquid without lid on back shelf
40/37/18	Need to remove paper towels from shelving unit next to toilet ..and also store chemicals away from paper towels as well
	No hand food contact of RTE foods - no hands touch pizza after cooking
	Salads are not made on site
	Sink sanitizer 200 ppm
35/39	Watch storage of aprons on rack with clean dishes - store away...
	Using yellow digital and test strips on site
45	Dust air vents where needed
	Dumpster is overflowing- address where possible

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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