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 02		O /	20	01	Time in: 2:43	Time out: 3:54		License/Per		oct (00.01	ıct	omo	oro i	may observe Pizza to go Risk Category Page 1 of	2
					tion: 1-Routine	3.34 2-Follow U		3-Complain	_	_	nvest				may observe Pizza to go LOW Page - of other TOTAL/SCO	
Esta	blis	shme	ent l	Nam	ie:	2-F 0110W C	Conta	ct/Owner Na	me:	<u> </u> 4-11	nvest	iga	uon		* Number of Repeat Violations:	KE
I			•		#6988	l Da	Longl est contro	horn pizza	a	Ноо			C		✓ Number of Violations COS: e trap : Follow-up: Yes 10/90	/A
Phys Gree			Jare	SS:		Ма	assey?			поос	u .				e trap : Follow-up: Yes 7/2020 ??? Follow-up: Yes 7/2020 ???	
Mark	C	C <mark>om</mark> j	pliar prop	ice S	tatus: Out = not in c points in the OUT box for	omphanee	n compliand item	110	= not o						policable COS = corrected on site R = repeat violation W-Wat In appropriate box for R	ch
										e Imr	media	ite (Cori	recti	ive Action not to exceed 3 days	
Com	Î	N	N	С	Time and Te	mperature for F	Food Safet	tv	R	0	mplia I	N	N	С		R
U T	N	О	A	o s	(F = 0)	degrees Fahrenhe	eit)			U N O A O Employee Health						
	•				Proper cooling time	and temperature	;				✓		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	_				2. Proper Cold Holdin	g temperature(41	°F/ 45°F)	1		\vdash		+			13. Proper use of restriction and exclusion; No discharge from	+
W					Borderline or	rt side					-				eyes, nose, and mouth Screening at arrival	
					3. Proper Hot Holding	temperature(135	5°F)				Preventing Contamination by Hands					
	•				4. Proper cooking time	and temperature	е				/				14. Hands cleaned and properly washed/ Gloves used properly	
	Ī		. /		5. Proper reheating pro	ocedure for hot he	olding (16	55°F in 2							15. No bare hand contact with ready to eat foods or approved	
		'	•		,	alth Cantuck and		Q							alternate method properly followed (APPROVED Y N) No hand food contact after cooking	_
Ш	•				6. Time as a Public He Prep and service only	eatth Control; pro	ocedures a	& records							Highly Susceptible Populations	
					$\mathbf{A}_{\mathbf{I}}$	oproved Source							/		Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Т	T				7. Food and ice obtain											
·	1				good condition, safe, a destruction Comm	nd unadulterated SSary	l; parasite								Chemicals	
					8. Food Received at pr	oper temperature	e			Π,					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	\top
Ľ					Checking at re	eceiving				'					All received precut etc 18. Toxic substances properly identified, stored and used	_
						n from Contami		C 1		W					Watch spray. Bottle storage see 39	_
·	4				 Food Separated & p preparation, storage, d All precooked 			; food							Water/ Plumbing	
3					10. Food contact surfa Sanitized at 150-2	ces and Returnab ppm/temperatur	oles ; Clear re Spray bottl	ned and les not at ppm			/			i	19. Water from approved source; Plumbing installed; proper backflow device City approved	
					11. Proper disposition			rved or		H				İ	20. Approved Sewage/Wastewater Disposal System, proper	+
Ш	'				reconditioned No I					Ш					disposal	
	I	N O	N	С					nts) vi	0	I	N	N	C	rrective Action within 10 days	R
U T	N	О	A	o s		n of Knowledge				U T	N	0	A	o s	Food Temperature Control/ Identification	
l					21. Person in charge p and perform duties/ Co					W	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch make line on rt side	
-	/				1 on site 22. Food Handler/ no Needs all new emp	inauthorized pers	sons/ pers	onnel		١,	•/				28. Proper Date Marking and disposition	<i>*</i>
_					Safe Water, Reco					 					Great 29. Thermometers provided, accurate, and calibrated; Chemical/	+
					Safe Water, Reco	Labeling	roou rac	ckage			-				Thermal test strips Digital	
·	1				23. Hot and Cold Water	er available; adeq	quate press	sure, safe							Permit Requirement, Prerequisite for Operation	
					24. Required records a destruction); Packaged		ock tags; p	parasite							30. Food Establishment Permit (Current/ insp sign posted)	
							D 1								Need 2021 posted	
Т					25. Compliance with V		lized Proce								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		•	/		HACCP plan; Varianc processing methods; n					2					Need paper towels at back hand sink	
					Con	nsumer Advisory	y			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
П					26. Posting of Consum										Keep an eye on condition of shelving and address rusty in wic 33. Warewashing Facilities; installed, maintained, used/	+
·					foods (Disclosure/Ren All ingredients by re	ninder/Buffet Plat equest	ite)/ Allerg	gen Label		W					Service sink or curb cleaning facility provided Barely 150-200 ppm(ADDRESS)	
0	ı [N	N	С	Core Items (1 Poi	nt) Violations	Require	Corrective A	ction R			cee N		Da _C	sys or Next Inspection , Whichever Comes First	R
		0	A	o s	Prevention	of Food Contan	mination					0		o s	Food Identification	
W					34. No Evidence of Insanimals Very Small g						·	/			41.Original container labeling (Bulk Food)	
1	T				35. Personal Cleanline Hair restrair	ss/eating, drinkin	ng or toba		\neg						Physical Facilities	
·	/				36. Wiping Cloths; pro Using spray b	operly used and si	tored ir drv				/	Ī			42. Non-Food Contact surfaces clean	
1	1				37. Environmental cor Condensation	tamination	<u> y</u>		\exists		/				43. Adequate ventilation and lighting; designated areas used Watch inside cooler	+
\vdash	1				38. Approved thawing				\dashv	1		1			44. Garbage and Refuse properly disposed; facilities maintained	+
		<u>* </u>			Drov	er Use of Utensi	ils			H	+	+			Dumpster area 45. Physical facilities installed, maintained, and clean	+
	Ī				39. Utensils, equipmer	nt, & linens; prop	perly used,	, stored,		$\vdash \vdash$		+			46. Toilet Facilities; properly constructed, supplied, and clean	+
	1				dried, & handled/ In u Watch 40. Single-service & s	se utensils; prope	erly used				/				Equipped 47. Other Violations	
					and used Alway										Julio Floradollo	1

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Wesley Bentley	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: NOS pizza	Physical A		ity/State: Rockwal		Page <u>2</u> of <u>2</u>						
	•		TEMPERATURE OBSERVAT	IONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp						
Bev co	ooler	29	Pizza table left side		Wic	34/3						
	Make line		Meat balls / cheese	34/35	Wings	37						
Wii	ngs / bone in	35/40	Below temps	34	Cheese	39						
Pa	asta/ chicken	36/32			Sauce	39						
Below	borderline temps below		Bottle cooler in kitchen	37/44								
Chee	se / chicken Barely	41 /40	(NonTCS)									
Unit	at end is frozen		,									
		OF	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F											
	Hot water at 112 F											
10	Sanitizer spray bottle hand in for hand sink less than 200 ppm - need to update this for use on food contact surfaces											
37 / 32	Solid ice on last fax box on right in make line - temps are borderline barely 41 f to address ASAP											
	Have unit repaired ASAP											
	Avoid double panning cheese slices in pizza table - 41 barely											
	Sauce is non Tcs											
35	Need Hair restraints for all employees in prep areas											
	Good date marking											
W	Sink sanitizer - finally read	ched arou	nd 150-200 ppm per label - had t	o really w	ork to get it there - have dispens	ser checke						
39	Move clean lids and e	tc up out	of spray zone at three comp	sink v	wire move baskets up							
31	Need paper towels at back hand sink											
	Note: ice is also impeding air flow on the rt side of the make table											
44	To address dumpster!											
W	Address very small ga	p at bott	om of back door									
10	Spray bottleOf sanitizer not showing on test strips hanging in back clean dish shelf - expired 1/26/2021											
	Pizza cutter slide holder is completely removable to allow to be cleaned - every 2 hrs											
	Using yellow digital thermos / test strips on site											
32	Small amount of rust on green shelving in wic / also watch condition in pizza tables											
10	Sani bucket at front was also below 150 ppm - may need to hand mix and test at 200 ppm until company											
	Can come out to check etc											
Received (signature)	See abou		Print:		Title: Person In Charge/ O	wner						
	See abov Kelly Kirkpo	<u> </u>										
Inspected (signature)	1 by: フィフ・フィーー	, / / _1.	Print:									
	newy numpo	uruk	/ NS		Samples: Y N # co	ollected						