



# Retail Food Establishment Inspection Report

## City of Rockwall

<b>Received by:</b> <small>(signature)</small> <b>Jerrieme Neal</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>General manager</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> <b>Dominos pizza</b>	<b>Physical Address:</b> <b>Greencrest</b>	<b>City/State:</b> <b>Rockwall</b>	<b>License/Permit #</b> <b>Food 5181</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Coke unit	34.4 am	Table 2 below		Bottle cooler	39
Pizza table 1		33-37		Hot holding	152
Wings	39	Table 1 below		Make line catch trays	
Tomatoes	39	34-40		43-47	
Chicken	39	Wings	39		
Sausage	39	Wic			
Table 2 ham	40	Ham	39		
Spinach	41?	Tomatoes / cheese	38/40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Hot water at hand sink 103
42	Need to clean inside pizza table fan guards etc
	Great date marking in wic
35	Store employee food below customer product in wic
	Sauce is shelf stable
	Sanitizer in spray bottles and buckets - 200 ppm
	All utensils used are w r s every 4 hrs or less
	Delivery bags are washed weekly
	Ingredients available by request
34	Flies observed in hallway to back room
39/ cos	Watch low hanging utensils over three comp sink
	Watch placement of chemical dispensers ... next to clean utensils
	Hot water at three comp 112
45	Fill small holes in walls where old dispensers have been removed
	Test strips on site and within date
	Back door looks great
W	Keep an eye on the dumpster and do your part
	State code- big 6 employee health poster at hand sinks now
	Restroom hot water 100 — cold water 86
	Hanging mops to allow to dry
W	Keep an eye on air gap at three comp and always maintain the 1 inch or more (twice the diameter )
	Reminder to label all spray bottles
	Yellow digital nsf approved
	Pizzas are on staging rack less that 20 mins
02	Catch trays for pizza table temps 43-47 product - to keep at 41 or less to reuse
W	Will need to place back into cooler within the hour if reusing - watch for cross contact with allergen
45	Minor cleaning under equipment and around etc
45	Seal holes in walls under hand sink

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<b>Inspected by:</b> <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	Samples: Y N # collected

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