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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate: Ω /∩	5/2	0 2	22	Time in: 3:04	Time out: 4:00		ense/Pern		21					Food Managers Food Handlers W/n 30 days Page 1 of	2
					tion: 1-Routine	2-Follow		Complaint		_	Inve	stigs	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
E	stabli	shmer	ıt N	lam		2-1 onow	Contact/C			122	IIIVC	ouga	itioi		* Number of Repeat Violations:	KE
-		10s 6				D	Hamill Pest control:			11			C		✓ Number of Violations COS: 8/92//	Α
		al Add reencr				Ma	assey 07/15-2	2022		Hoo Heat					e trap / waste oil : Follow-up: Yes Of SZII 022 Trimble 900 No Z	
M		Compl			tatus: Out = not in co points in the OUT box for	mpliance IN = in	in compliance		not o						plicable $COS = corrected on site NA, COS Mark an Ma$	ch
IVI	ark u	е аррг	opri	iate						_					ive Action not to exceed 3 days	
C		ance S		us C		` `			₹	Co	ompli I	ance N	Stat	tus C	· ·	R
U T	N		4	o s	Time and Ten $(F = d)$	iperature for I egrees Fahrenh				U T	N	o	A	o s	Employee Health	
		./			1. Proper cooling time a	and temperature	e								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2.0		10E/ 450E)				•					
3					2. Proper Cold Holding To discard pro	duct at 4	4 hrs				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	\vdash		_	-	3. Proper Hot Holding t				-						To post at hand sink	
			1		4. Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		V									~					
		v			Proper reheating prod Hours)	cedure for hot h	holding (165°F	' in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
-					6. Time as a Public Hea	alth Control; pro	ocedures & re	cords							Glove	
		/			Prep Only								1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Source	e						~		Pasteurized roods used; prombited rood not offered Pasteurized eggs used when required	
					7. Food and ice obtaine	d from approve	ed source; Food	d in								
	/				good condition, safe, and destruction Domino	nd unadulterated	d; parasite								Chemicals	
					8. Food Received at pro		re						1		17. Food additives; approved and properly stored; Washing Fruits	
	~				To check	per temperatur					/				& Vegetables	
	<u> </u>				Protection	from Contam	nination								All produce arrives precut and washed 18. Toxic substances properly identified, stored and used	+
	1 1				9. Food Separated & pr			d							Watch	
	~				preparation, storage, dis										Water/ Plumbing	
	1				10. Food contact surfact Sanitized at 200			and			/			-	19. Water from approved source; Plumbing installed; proper backflow device Watch	
					11. Proper disposition of reconditioned	_	viously served	or			•				20. Approved Sewage/Wastewater Disposal System, proper disposal	-
					DISC.	arded									uisposai	
					DISC	arded	lation Items	s (2 Point	ts) vi	olati	ions	Req	uire	Cor		
O U	I N	N N O A	N A	C O	Pri	ority Found			ts) vi	olati O U		Req	uire N A	Cor C O	rective Action within 10 days	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jerrieme Neal	Print:	Title: Person In Charge/ Owner General manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: NOS pizza	Physical A Green		City/State: Rockwal	License/Permit # Pa	ge <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVA	TIONS								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp 1						
Coke	unit	Table 2 below			Bottle cooler	39						
Р	izza table 1		33-37		Hot holding	152						
	Wings	39	Table 1 below		Make line catch tray	S						
	Tomatoes	39	34-40		43-47							
	Chicken	39	Wings	39								
	Sausage	39	Wic									
Т	able 2 ham	40	Ham	39								
	Spinach	41?	Tomatoes / chees	e 38/40								
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND						
	Hot water at hand sink	(103										
42			e fan guards etc									
	Great date marking in	Need to clean inside pizza table fan guards etc Great date marking in wic										
35	Store employee food		stomer product in wic									
	Sauce is shelf stable		-									
	Sanitizer in spray bott	les and b	uckets - 200 ppm									
	All utensils used are v	v r s ever	y 4 hrs or less									
	Delivery bags are was	hed weel	kly									
	Ingredients available b	y reques	t									
34	Flies observed in hally	vay to ba	ck room									
39/ cos	Watch low hanging ut	ensils ove	er three comp sink									
	Watch placement of cl	nemical d	ispensers next to clear	utensils								
	Hot water at three con	np 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 s	<u> </u>	les									
	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				ing - watch	n for cross contact with allerge	en						
45	Minor cleaning under											
45 Received	Seal holes in walls under hand sink											
(signature)	See abov	/e	Print:		Title: Person In Charge/ Own	er						
Inspected (signature)		utríck	Print:									
	• .				Samples: Y N # colle	ected						