

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: <b>02/19/2024</b>	Time in: <b>1:27</b>	Time out: <b>2:42</b>	License/Permit # <b>Food 6181</b>	Food handlers <b>4</b>	Food managers <b>5</b>	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	--------------------------------------	---------------------------	---------------------------	---------------------------

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
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: <b>Dominos pizza 6998</b>	Contact/Owner Name: <b>Team wow</b>	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2330 greencrest</b>	Pest control : <b>Massey 1/17/24</b>	Hood To provide	Grease trap/ waste oil: <b>Trimble 900 gals 10/11/23</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
	✓										
		✓									
		✓									
	✓										
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
	✓								✓		
						3					
	✓					<b>Water/ Plumbing</b>					
	✓					W					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓								✓		
W	✓					2					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>											
	✓					✓					
	✓										
<b>Conformance with Approved Procedures</b>											
	✓					✓					
<b>Consumer Advisory</b>											
	✓					2					
	✓					✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W									✓		
	✓					<b>Physical Facilities</b>					
	✓					1					
		✓				✓					
		✓				W					
<b>Proper Use of Utensils</b>						1					
W						✓					
	✓								✓		

**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (Printed) <b>Alisha clevenger</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

- Provided new allergy poster

Establishment Name: <b>Dominos pizza</b>	Physical Address: <b>2330 green crest</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 6181</b>	Page 2 of 2
---	--	--------------------------------	--------------------------------------	-------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler 1/2	36 /36	Make line 1		Wic	37
Make line table 2		Ham	39	Cheese	
Wings	40	Pasta	39	Chicken	38
Chicken	39	Spinach	39	Sausage	38
Sausage	39	Cheese	41	Ham	39
Inside	39	Inside	38	Hot holding unit	165
Wings/chicken	39			Hot holding shelves	
Tray temp	37	Tray temp cheese	41	247/392	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	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 hand sink - 100 but took over 1 minute to arrive
W	Need to space food out in coolers for better air flow
42	To wipe down fan guards in make line 2
28	Philly steak dated 02/18/24 - exp date ...yo discqrqdg
	Sanitizer - for line is changed every 4 hrs
	Monthly scrubbing oven
32	Green shelving inside wic on rt side is beginning to rust - to address
	Keep an eye on fan guards etc in wic - cleaning
	Blue plastic crates are sent to Domino's commissary to wash etc
	Sanitizer bucket 200'ppm - soak cotton wiping cloth in stream of sanitizer prior to placing into bucket
	Sanitizer in spray bottle 200 ppm
	Three comp sink hot water 114/ 108 at hand sink
	Sink sanitizer 200 ppm
	Test strips in date for quats
W	Avoid storing any utensils in spray zone of sprayer
45	To fill smallHoles in walls
18	Watch storage of bleach and paper towels on sameShelf
18/cos	To label all spray bottles - cos label maker
	Mops To not rest in sink when drying
	Restroom hot water 100 F
W	Need to keep an eye on dumpster area
45	To dust air vents where needed in front area
	To have all employees that have anything to do with food certified as food handlers
	General detailed cleaning of non food contact
	Please have drivers that assist with pizzas and warewashing etc also certified as food handlers within 30 days of hiring

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

Form EH-06 (Revised 09-2015)