r e q Follo	l u ow	ir	e d		of \$50.00 is after 1st			City of	Rock			In	spo	ecti	tion Report  First aid kit  Allergy policy/traini  Vomit clean up Employee health	ng
Dat <b>02</b>		9/	20	24	Time in: <b>1:27</b>	Time out: <b>2: 42</b>		License/P		81					Food handlers Food managers $4$ 5 Page $\frac{1}{2}$ of	2
Pu	rpos	se o	f Ins	spec	tion: 🖌 1-Routine	2-Follow U		3-Compla	int			estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE
			ent piz		ne: 6998			act/Owner I n wow	Name:						* Number of Repeat Violations:      ✓ Number of Violations COS:	٨
			ddre cres				st contr sey 1/1			Hoo To p	od rovic	de			se trap/ waste oil: Follow-up: Yes	A
		Com	plia	ice S	tatus: <b>Out</b> = not in co	$\frac{1}{1}$ = in $\frac{1}{1}$	complia	nce N	$\mathbf{O} = \text{not } \mathbf{c}$	bser	ved	N	<b>A</b> = n	not ap	applicable $COS = corrected on site R = repeat violation W-Wat$	ch
Ma	rk th	ie ap	prop	riate	points in the OUT box for	r each numbered ite	em	Mark	· ·						IO, NA, COSMark an $$ in appropriate box for Rctive Action not to exceed 3 days	
0	Impliance Status         Time and Temperature for Food Safety							R	C 0	Complianc		N	tus C		R	
U T	N	O     A     O $S$ $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature							U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;		
		~			1. Proper cooling time a	and temperature					~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(41°	F/ 45°F	)			~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Post at all handsinks	
	~				3. Proper Hot Holding t Ambient	temperature(135°	°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time	and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly	Т
		~			5. Proper reheating prov Hours)	cedure for hot ho	lding (1	65°F in 2			~	'			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Only utensils after cooking	
	~				6. Time as a Public Hea Prep only	alth Control; proc	edures	& records			1				Highly Susceptible Populations	
					Ар	Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dominoes commissary							I				Chemicals		
					8. Food Received at pro To check	oper temperature							~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Precut</b>	
					Protection	n from Contamir	nation			3					18. Toxic substances properly identified, stored and used See attached	
	~				9. Food Separated & pr preparation, storage, dis	· • •		g food							Water/ Plumbing	
(	~				10. Food contact surfact Sanitized at 200			aned and		W					19. Water from approved source; Plumbing installed; proper backflow device Watch sprayer	
		~			11. Proper disposition of reconditioned <b>Disc</b>	of returned, previo	ously se	erved or			~	/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Ŧ	N	N	G	Pri	iority Founda	tion It	ems (2 Po				-		_	prrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Person	nel	R	O U T	Ν	N O	N A	C O S	Food Temperature Control/ Identification	R
					21. Person in charge pr and perform duties/ Cer 5								~		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
W	/				22. Food Handler/ no u 4	inauthorized perso	ons/ per	sonnel		2					28. Proper Date Marking and disposition Philly steak	
					Safe Water, Reco	ordkeeping and F Labeling	Food Pa	ickage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					23. Hot and Cold Water	er available; adequ	ate pre	ssure, safe		_	<u> </u>				Yellow digital thermos Permit Requirement, Prerequisite for Operation	t
					24. Required records av destruction); Packaged <b>Per order</b>		ck tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted	Т
					Conformance v	with Approved I					I				Utensils, Equipment, and Vending	
	~				25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for spe	cialized				~	,			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
· · · · ·	1				Con	sumer Advisory				2					32. Food and Non-food Contact <u>surfaces cleanable, properly</u> <u>designed, constructed, and used</u> Yo replace rusty shelving and any food containers or utensils in need	
					26. Posting of Consume foods (Disclosure/Rem Ingredients by requ	inder/Buffet Plate					~	,			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
							Require	e Corrective							ays or Next Inspection , Whichever Comes First	
O U T	I N	N O	N A	C O S	Prevention 34. No Evidence of Inst	of Food Contam			R	O U T	Ν	N O	N A	C O S	Food Identification	R
W					animals 35. Personal Cleanlines		,					~				
					36. Wiping Cloths: pro	perly used and sto	ored								Physical Facilities 42. Non-Food Contact surfaces clean	T.
					37. Environmental cont	/ soak first	t		$\left  \right $	1				$\left  - \right $	See 43. Adequate ventilation and <u>lighting; designated areas used</u>	+
ert	-				Watch 38. Approved thawing										44. Garbage and Refuse properly disposed; facilities maintained	╞
<u> </u>	_	<u>~</u>		_						<u>N</u>		_		<u> </u>	Watch garbage containers     45. Physical facilities installed, maintained, and clean	-
					39. Utensils, equipment dried, & handled/ In us		erly used			<u> </u> _				<b>—</b>	See           46. Toilet Facilities; properly constructed, supplied, and clean	╞
w	_			—	40. Single-service & sin		5		<b> </b>	<b> </b>	<u> </u>			<b>—</b>	47. Other Violations	+
	~				and used Watch	<u> </u>	· · F ***					~				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed )	Alisha clevenger	•	Print:	Title: Person In Charge/ Owner		
Inspected by: (signature) Kelly kirkpatrick RS			Print:	Business Email:		
Form EH-06 (Revised	Special of Kally Kirkbatrick RS					

• Provided new allergy poster

-

	• Provided new o	Physical A	ddress:	City/State:		2 of 2					
Domi	nos pizza	2330 (	green crest TEMPERATURE OBSERVA	Rockwa	II Food 6181						
Item/Loca	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Location	Temp 1					
Bev co	ooler 1/2	36 /36	Make line 1		Wic	37					
Mak	te 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					
Wi	ings/chicken	39			Hot holding shelves						
	Tray temp	37	Tray temp chees	e 41	247/392						
			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
	_	c - 100 bu	t took over 1 minute to arr	ive							
W	Need to space food ou										
42	•										
28	To wipe down fan guards in make line 2 Philly steak dated 02/18/24 - exp dateyo discqrqdq										
20	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										
02	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											
45	Avoid storing any uter To fill smallHoles in wa										
18			aper towels on sameShelf	:							
	Watch storage of bleach and paper towels on sameShelf         To label all spray bottles - cos label maker										
10,000	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										
Received	by:		Print:		Title: Person In Charge/ Owner						
(signature)	See abov <sup>Iby:</sup> Kelly Kirkpo	/e									
Inspected	l by:	-	Print:								
(signature)	Kelly Kírkþa	itríck	$\mathcal{RS}$			_					
	6 (Revised 09-2015)				Samples: Y N # collect	ed					