\$50.00 reinspection fee 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

Date: Time in: 05/05/2022 10:4			Time out: License/Permit # FS 9478							Food handlers Food Managers All employees 1 Page 1 of 2							
Pı	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	Jp 3-C	omplaint	4	-Inve	estiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	RЕ		
M	OD	piz		057	ne: 71 North Rockwall	l Da	Contact/C Kenneth	wner Name Hollis	-	1		I c.		* Number of Repeat Violations: Y Number of Violations COS: etrap: Follow-up: Yes \[\subseteq \]	Α		
	Golia		ddre	ess.		Eco	olab 05/01/20)22	Na	ood		Les	6 02/	e trap : Follow-up: Yes			
Ma	ark t	Com	plia	nce S riate	Out = not in con points in the OUT box for o	each numbered is	item	NO = no Mark in	approp	priate	box f	or IN	, NO		h		
Co	Compliance Status				lations Req		Compliance Status			_	ive Action not to exceed 3 days						
O U T	O I N N C		О	Time and Temperature for Food Safety (F = degrees Fahrenheit)				τ	O I U N T		N A	C O S	Employee Health				
1	/				1. Proper cooling time at Good				1	./			0	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
						temperature(41	°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from			
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See					/				eyes, nose, and mouth Posted near hand sink			
		3. Prop			3. Proper Hot Holding to	. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands			
	4. Proper cooking time and temperat				4. Proper cooking time a	and temperature	ire							14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for ho Hours)					edure for hot ho	olding (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 Health Control;		th Control; pro	ocedures & re	cords						Gloves						
					Prep only					Τ				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
		Approved Sour			proved Source						\		Pasteurized eggs used when required				
	/				7. Food and ice obtained good condition, safe, and destruction Sysco			l in						Chemicals			
	<				8. Food Received at proj Advised to ask	_				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						from Contami			١٨	V •				Water only 18. Toxic substances properly identified, stored and used			
					9. Food Separated & pro	otected, prevent	ed during foo	d		· •				Watch storage Water/ Plumbing			
					preparation, storage, disparation, storage, sto	s and Paturnah	alec : Cleaned	and						19. Water from approved source; Plumbing installed; proper			
w					Sanitized at 200 p	ppm/temperatur	re 160 (see cle	aning		~				City approved			
		/			11. Proper disposition of reconditioned Disca			or		/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
														1	ļ		
								(2 Points)	viola	tions	Req	uire	Cor	•			
O U T	I N	N O	N A	C O S	Prio Demonstration	ority Founda	ation Items / Personnel	R) I J N	Req	vuire N A	Cor.	rective Action within 10 days Food Temperature Control/ Identification	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kenneth Hollis	Print: Gage	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Mod	nent Name: OİZZA	Physical A N Gol					City/State: Rockwa	I	License/Permit # FS 9478	Page	e <u>2</u> of <u>2</u>
					URE OF	BSERVAT	IONS		1		
Item/Loc		Temp F	Item/Locat				Temp F	Item/Loca			Temp F
Online	veggie cold top	36 Front line salad 39 Expo coole						r	39		
	Garlic	39	Cut le	ttuc	e / g	reens	41/41	Beer cooler			47
	Tomatoes	36	Pizza table 1 ambier			mbient	38.3 Wic		(door open)		40
Pizz	a table online		Feta / mozz			ZZ	41/41	•	Tomatoes		41
Chic	ken / sausage	39/40	Sausage / chicke			icken	41:41	Chicken			38
G	round meat	40	Pizza table 2				34				
Blue	cheese / spinach	39/40	/40 Chicken / tomatoe			atoes	40/39				
Amb	ient temp inside	38.9	Garlic	cool	ked b	roccoli	i 40/40				
	l			ONS AN	ND CO	RRECTIV	E ACTION	NS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BE	EN MAD	DE. YOU	R ATTENT	ION IS DIRE	CTED TO TI	HE CONDITIONS OBS	ERVED A	ND
44	Missing a lid on the du	ımnster									
- ' '	Hot water in restrooms 100-105 - a	•	ıns of faucets	- make s	sure thev	run for 15 s	ecs and that o	loor can be e	asilv opened with foot or	provide pa	aper towels
W	Need to clean ice disp										
45	Need to wood appears							to clean	drain under sod	a statio	 on
	Code requires Sani bu						an nara		<u> </u>	a otati	
42/45	Sanitizer in buckets 20				ทด เมาต	der equi	ipment a	nd inside	cooler		
12, 10				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		<u></u>	pmont a				
	Hot water at sinks in kitchen 110 plus Soap and towels at front hand sink are difficult to access and care must be taken to protect with is under soap and next to towels dispenser versions.										penser ve
37	To address standing w	ater in 2	nd pizza	table	to pro	tect con	itainers f	rom mois	sture		
 To address standing water in 2nd pizza table to protect containers from moisture Pizza cutters are changed every 4 hrs or less to confirm that this happens / they must be washed and sanitizer 								tizer or	replaced		
	Discussed standing w	ater in co	oler with	man	ager c	n duty	and prev	enting co	ontamination		
	Ingredients for cakes a	are on pa	ckaging	or stic	kers						
32	Time to replace cutting	board in three comp sink									
W/COS	Avoid storing ladles n	ext to chemical bottles for Dishmachine e									
Best practice - to store even sealed cleaners below paper towels											
W	Avoid storing wiping cloth on three comp sink swivel faucet / also time to replace scrub brushes										
45	Need to resilicone behind three compartment sink										
W	Dishmachine appears								test strips need	ded	
	Appears to be a Leak	under ma	achine / r	need t	o clea	n on top	of macl	nine			
39	To store knives on ma		•	-							
37	Keep an eye on storag						bucket				
32	Galvanized shelving to							_			
Good date marking in wic / good cooling tech for garlic and broccoli- cooked at 9:30 temps 59/									59/49		
37	3										
42/45 General detailed cleaning under shelving etc in wic											
	Pest control noted Maint items										
	Keep an eye on condit	·									
Received	Will check Dishmachir	ne at folio	wup Pri	nt•				<u> </u>	Title: Person In Char	ge/ Owner	<u> </u>
(signature)	See abov	e							THE TOTAL HI CHAF	Sw Owner	
Inspected (signature)		.+/ -1.	Pri	nt:							
	кешу кикра	urick	KS						Samples: Y N	# collect	ed