

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 05/05/2022	Time in: 10:45	Time out: 12:04	License/Permit # FS 9478	Food handlers All employees	Food Managers 1	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: MOD pizza 0571 North Rockwall	Contact/Owner Name: Kenneth Hollis	* Number of Repeat Violations: _____	10/90/A
Physical Address: N Goliad		✓ Number of Violations COS: _____	
Pest control : Ecolab 05/01/2022	Hood Na	Grease trap : Les 02/10/22 500 gals	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					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Good						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted near hand sink					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)									✓		
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records Prep only						Chemicals					
Approved Source											
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco						W	✓				
	✓					18. Toxic substances properly identified, stored and used Watch storage					
8. Food Received at proper temperature Advised to ask for truck temps						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
W						20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 (see cleaning)											
		✓				Water/ Plumbing					
11. Proper disposition of returned, previously served or reconditioned Discarded							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T		A	O		U	T		A	O	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 on duty						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Good					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 3 on duty						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermal labels for Dishmachine					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Labels on cakes						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions On iPad						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Gluten friendly only / precautions / separation							✓				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						Food Identification					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals Watch for fruit flies						Physical Facilities					
W						41. Original container labeling (Bulk Food)					
35. Personal Cleanliness/eating, drinking or tobacco use											
W						1					
36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean See					
1							✓				
37. Environmental contamination Frost						43. Adequate ventilation and lighting; designated areas used					
		✓				1					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained Missing one lid on dumpster					
Proper Use of Utensils						1					
1						45. Physical facilities installed, maintained, and clean See					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean					
40. Single-service & single-use articles; properly stored and used Watch placement of pizza boxes								✓			
						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kenneth Hollis	Print: Gage	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mod pizza	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9478	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Online veggie cold top	36	Front line salad	39	Expo cooler	39
Garlic	39	Cut lettuce / greens	41/41	Beer cooler	47
Tomatoes	36	Pizza table 1 ambient	38.3	Wic (door open)	40
Pizza table online		Feta / mozz	41/41	Tomatoes	41
Chicken / sausage	39/40	Sausage / chicken	41:41	Chicken	38
Ground meat	40	Pizza table 2	34		
Blue cheese / spinach	39/40	Chicken / tomatoes	40/39		
Ambient temp inside	38.9	Garlic / cooked broccoli	40/40		

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: all temps F
44	Missing a lid on the dumpster Hot water in restrooms 100-105 - after several runs of faucets - make sure they run for 15 secs and that door can be easily opened with foot or provide paper towels
W	Need to clean ice dispenser tube at soda station / difficult to see
45	Need to wood appears to be sealed around drain ... to clean hard to clean drain under soda station Code requires Sani buckets to be stored low
42/45	Sanitizer in buckets 200 ppm / general cleaning under equipment and inside cooler 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 ve
37	To address standing water in 2nd pizza table to protect containers from moisture
W	Pizza cutters are changed every 4 hrs or less ... to confirm that this happens / they must be washed and sanitizer or replaced Discussed standing water in cooler with manager on duty and preventing contamination Ingredients for cakes are on packaging or stickers
32	Time to replace cutting board in three comp sink
W/COS	Avoid storing ladles next 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 to be reaching temp for sanitizing - after three runs ... test strips needed Appears to be a Leak under machine / need to clean on top of machine
39	To store knives on magnet clean Over prep table
37	Keep an eye on storage of flour bags on shelf next to Sani bucket
32	Galvanized shelving to be addressed with bar netting etc Good date marking in wic / good cooling tech for garlic and broccoli- cooked at 9:30 temps 59/49
37	Frost issue on ceiling in wif to address --on outside of door as well
42/45	General detailed cleaning under shelving etc in wic Pest control noted Maint items Keep an eye on condition of flooring Will check Dishmachine at followup

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

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