

Followup Fee  
\$50.00 after  
First followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 9/14/23	Time in: 11:20	Time out: 12:44	License/Permit # FA-0001828	CPFM 4	Food handlers All	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 South	Contact/Owner Name: Bryan McClain	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	11/89/B
Physical Address: 2901 Ridge rd s. 101 Rockwall, TX	Pest control : Explanation 9/7/23	Hood N/a	

Grease trap / waste oil  
Liquid solution 4/23 1800g

Follow-up: Yes   
No

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R
O	I	N	NA	COS			O	I	N	NA	COS		
	✓				1. Proper cooling time and temperature <b>See</b>			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>State poster at hand sinks</b>	
	✓				3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves in use</b>	
	✓				6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
					<b>Approved Source</b>			✓			✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>N/a</b>	
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>2 dented cans</b>	★	<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>Checked upon delivery</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>	
					<b>Protection from Contamination</b>			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>160st</b>	★		✓				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>Discard immediately</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Demonstration of Knowledge/ Personnel	R	Compliance Status					Food Temperature Control/ Identification	R
O	I	N	NA	COS			O	I	N	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>2</b>			✓				28. Proper Date Marking and disposition <b>Great date marking</b>	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo test strips current</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe <b>Good pressure</b>		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Cooked to order</b>			✓				30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted &amp; current</b>	
					<b>Conformance with Approved Procedures</b>		<b>Utensils, Equipment, and Vending</b>						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
					<b>Consumer Advisory</b>		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Replace cutting board</b>	★
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posted on glass at order line			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Prevention of Food Contamination	R	Compliance Status					Food Identification	R
O	I	N	NA	COS			O	I	N	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
	✓				36. Wiping Cloths; properly used and stored <b>Stored in sani 200ppm</b>		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method <b>Refrigerator</b>			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>		1					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used <b>All inverted</b>		1					47. Other Violations <b>See</b>	★

