Followup Fee \$50.00 after First followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 9/14/23			Time in: 11:20	Time out: 12:44		icense/Pe 							CPFM 4	Food handlers	Page 1	$\mathrm{of}\underline{2}_{-}$		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									tion		5-CO/Construction	6-Other	TOTAL/S	SCORE				
Establishment Name: MOD Pizza South Contact/Owner N Bryan Mcclair												Number of Repeat Violations: Number of Violations COS:		11/8	9/R			
Physical Address: 2901 Ridge rd s. 101 Rockwall, to Explanation 9/7/23 Compliance Status: Out = not in compliance IN = in compliance No.									Hood Grease trap :/ waste oil Follow-up: Yes Na Liquid solution 4/23 1800g			No 🗌						
Ma	ark ti	Com he ap	plia prop	nce S riate	points in the OUT box for	each numbered ite	em	Mark '	√' a c		ark in	appr	opria	te bo	plicable COS = corrected on s ox for IN, NO, NA, COS Mar		lation W= e box for R	Watch
Co	mpli	ance N	N C Time and Temperature for Food Safety R O						ompl	iance	Stat	us						
U T	N	0	A	o s	(F = d)						Employee Health 12. Management, food employees and conditional employees;							
	/			1. Proper cooling time and temperature See					~				12. Management, food employ knowledge, responsibilities, ar		employees;			
	/				2. Proper Cold Holding See	g temperature(41°1	F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth		charge from	
	~		3. Proper Hot Holding temperature(135°F)					<u> </u>				State poster at hand s Preventing Con	SINKS Itamination by Han	ds				
	~				Proper cooking time and temperature					~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	,	
		~			5. Proper reheating prod Hours)	cedure for hot hol	lding (165°	°F in 2			~				15. No bare hand contact with alternate method properly follo)
	~				6. Time as a Public Hea	alth Control; proce	edures &	records							Gloves in use Highly Susce	eptible Populations		
					Ap	proved Source					~			/	16. Pasteurized foods used; pro Pasteurized eggs used when re		ered	
_								ood in							N/a			
3				/	destruction 2 dente	tained from approved source; Food in fe, and unadulterated; parasite nted cans Chemicals												
	1				8. Food Received at pro Checked upor						~				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fro	ıits
					Protection	n from Contamin	nation				~				18. Toxic substances properly	identified, stored an	d used	
	1				9. Food Separated & pr preparation, storage, dis			ood							Water	r/ Plumbing		
3					10. Food contact surfact Sanitized at _200_			ed and)St	*		~			i	19. Water from approved sour backflow device City approved	ce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned Disca	of returned, previo	ously serve	ed or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
											<u>.</u>	D		C				
					PH	iority Foundat	tion Iten	ns (2 Poi	_						rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel	1	R R	viola U T	I N	N O	N A	Cor O S	•	e Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Bryan Mcclain	Print: Bryan McClain	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

-											
	ment Name: Pizza South	Physical A		ity/State: lockwall	Tv	License/Permit # Page 2 of 2 FS-0001828					
IVIOD	rizza Soulii	29011	TEMPERATURE OBSERVATI		, 1 .	1 3-0001020					
Item/Loc	cation	Temp	Item/Location	Temp	Item/Locat	tion	Temp				
WIC		35	Online prep cooler	36	Beef/slice Tom		38/34				
	Roasted garlic	39	No food stored top		Garlic/lettuce		36/37				
	Roasted corn	44	4 Mozzarella/sauce		Chop Tom/parm		37/39				
	Chix/beef/ham	39/40/38	Spinach/lettuce	38/38	Mushroom/corn		38/40				
Mo	Mozzarella/ pepperoni		Oven temp great than	400	Chicken/ cheddar		39/38				
	Wings	39	Line prep cooler	36	l	JC fridges	37				
	Lett/ whole tom	40/39	Тор		Sauces						
	WIF	16	Sauce/ mozzarella			Red/ranch	40/40				
Item	AN INSPECTION OF VOLDES		SERVATIONS AND CORRECTIV			HE CONDITIONS ODSEDVED AT	ND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped, temps greater than 100 in both										
	Cleaning tea, lemonade dispensers 3x weekly, soda nozzle's cleaned nightly										
10	Ice chute needs to be cleaned, has black mold										
42			•								
32	Need to clean top of ice machine, very dusty Time to sand or replace red cutting board										
- OZ	Time to sand or replace red cutting board										
	3comp sink setup 112 using Quats sani 200ppm										
47	Dishwasher confirmed 160ST										
47	Need to secure spare carbon dioxide tanks to wall										
	Hand sinks all equipped, temp greater than 100										
	Using a cover plate noted with an X as covering of plate stacks										
7	Found 2 dented cans of sliced olives, pulled for return										
4=/40	Observed roaster garlic and corn cooling in wic, garlic was 39, corn need more time as it temped 44										
45/42	3 31 1										
42	Time to detail clean black cart										
	Floors under service line are great, food care to keep them as clean as observed during inspection										
	Bowls are inverted on service line										
	Fully cooked pizza 182 regular crust / 178 cauliflower crust										
Received (signature)		/ <u>O</u>	See abo	NΔ		Title: Person In Charge/ Owner	•				
Inspected	d by:	0 / 0	Print:								
(signature)	M	M	Richard	Hill		Samples: Y N # collect	ed				
Form EH-06	6 (Revised 09-2015)										