

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 11/09/2022	Time in: 11:18	Time out: 12:21	License/Permit # FS 9478	Food handlers 25	Food managers 4	Page <u>1</u> of <u>3</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 North 571	Contact/Owner Name: MOD	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	
Physical Address: 1901 N Goliad	Pest control : 11/02/2022 ecolab	Hood July 2022	Grease trap : Les 05/17/2022 500 gals
			Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> COS

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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature 54-60 less than 2 hrs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need poster at hand sink - fell off on back					
			✓			Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)							✓				
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.) Gloves					
		✓				Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Prep only									✓		
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
8. Food Received at proper temperature						W	✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used Watch Sani buckets					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch							✓				
3				✓		19. Water from approved source; Plumbing installed; proper backflow device City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Ice dispenser							✓				
		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned Discarded no returns							✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel New staff in works 2 in works						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips White digital / test strips on site					
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 Wrapped cakes with labels						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 Temps						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 See					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On wrapped cakes and policy for handling							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals Door and flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored In buckets							✓				
1						43. Adequate ventilation and lighting; designated areas used Watch in coolers and in black cabinets					
37. Environmental contamination Condensation						W	✓				
		✓				44. Garbage and Refuse properly disposed; facilities maintained Watch!!					
38. Approved thawing method							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
	✓						1				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						46. Toilet Facilities; properly constructed, supplied, and clean Equipped Water to run 15 secs in					
	✓							✓			
40. Single-service & single-use articles; properly stored and used						47. Other Violations Womens					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jeff Daffin	Print:	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: MOD pizza North 571	Physical Address: 1901 N Goliad	City/State: Rockwall	License/Permit # FS 9479	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev station non Tcs	50	Salad unit cut lettuce	41/41	Small reach in	39
Small Cold top unit	40	Meat and cheese unit		Wic	36/37
Garlic / tomatoes	39/38/39	Ricotta / feta	41/41	Tomatoes	37
Online pizza unit ambient	38	Spicy /sausage	41/41	Mushrooms	38
Chicken / ham / sausage	40/40/40	Below chicken	38	Wif	3.7
Cheese/ blue	41/41	Veggies unit			
		Tomatoes / roasted garlic	41/41		
		Ham / ambient	40/37		

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
46	Hot water in womens push knobs @ 100 but should run for 15 secs / using foot pull in place of paper Regular handles in mens room hot water 106
42/45	Bev station clean inside and draining under station etc - hard to see due to black
10/cos	Need to clean heavy slime accumulation at ice dispenser tube at soda station
	Hot after at hand sink 110 in front prep
W	Watch drip pan in cold top unit online area
W	Watch Sani bucket near boxes
42/45	GeneralCleaning under and around equipment and Also inside cabinets
	Sanitizer in bucket 200 ppm
45	TimeTo scrub ooes under three comp sink
Note	Dishmachine -160SR Aaron 3rd run - to always check prior to using
	Watch chemical dispensers near clean Ladera etc attached to wall
34	Small gap at back door
45	Need to scrub wall around 3 comp and Dishmachine
W	Leak at three comp faucet when running faucet - turns off when water turns off
45	Flooring in wic to be addressed
45 /32	Time to reseal flooring concrete where chemicals have worn it to expose aggregate
	Cooling down precooked items on sheet pans - 54-60 made at 10:15 - time now 11:56
45	Need to clean floor inside wic !!
	Work order for repairs to cove back and corners etc
	Remodel to address some items
37	Condensation Bob boxes in wic to address
	Watch expedition of cut lettuce after prep before storing in wic and

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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