\$50.00 fee City of Rockwall Vomit clean up Employee healt							Allergy policy/training											
		1/:	20	23	Time in: 2:32	Time out: 3:17	License FS								Food handlers Food managers 4 1 Page 1 of 2			
Pu	rpo	se of	f Ins	spec	tion: 🖌 1-Routine	2-Follow U	o 3-Com	plaint		4-I	Inves	tiga	tior	1	5-CO/Construction 6-Other TOTAL/SCORE			
	tabli arcc				ne:		Contact/Own Lj	er Nam	e:						* Number of Repeat Violations: Vumber of Violations COS: se trap/waste oil Follow-up: Ves 4/96/A			
	ysic)1 N					То р	t control : rovide				Hood Gre 3minthe Trim			se trap/ waste on Fonow-up. Tes				
•					-		observed $NA =$ propriate box for I					pplicable $COS = corrected on site NA, COS Mark an \sqrt{n} appropriate box for R$						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																		
O U T	I N	N O	N A	C O S	(F = de	perature for Fo egrees Fahrenheit		R		O U T	I N	N O	N A	C O S	Employee Health			
		~			1. Proper cooling time a	ind temperature					~				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			
-	3. Proper Hot Holding temperature(135°F)			F)						At hand sinks Preventing Contamination by Hands								
		~			4. Proper cooking time a	and temperature									14. Hands cleaned and properly washed/ Gloves used properly For sandwiches			
		~			5. Proper reheating proc Hours)	edure for hot hol	ding (165°F in 2	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 Heal Prep only	lth Control; proc	edures & record	ls				1			Highly Susceptible Populations			
		1			Арр	proved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	7. Food and ice obtained good condition, safe, and destruction PFG			good condition, safe, and	ed from approved source; Food in nd unadulterated; parasite									Chemicals				
	~				8. Food Received at prop Yes	per temperature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water			
	L				Protection	from Contamin	ation			W	~				18. Toxic substances properly identified, stored and used See wiping cloths			
			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing							
	~				10. Food contact surface Sanitized at 200 p					-	~				19. Water from approved source; Plumbing installed; proper backflow device City approved			
		~			11. Proper disposition of reconditioned	f returned, previo	ously served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0		N		0	Pric	ority Foundat	ion Items (2			_	_		_	_	rrective Action within 10 days			
O U T	I N	N O	N A	C O S		of Knowledge/		R		O U T	I N	N O	N A	C O S				
	~				21. Person in charge pre and perform duties/ Cert 1 on duty			e,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no un	nauthorized perso	ns/ personnel				~				28. Proper Date Marking and disposition Or use within 24 hrs			
						Labeling	_				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital : test strips in date			
	~				23. Hot and Cold Water See	available; adequ	ate pressure, saf	e							Permit Requirement, Prerequisite for Operation			
	~				24. Required records available destruction); Packaged I Per order	ailable (shellstoc Food labeled	k tags; parasite				~				30. Food Establishment Permit (Current/ insp sign posted) Posted			
					Conformance w 25. Compliance with Va						-				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	~				HACCP plan; Variance processing methods; ma Three times per	obtained for spec unufacturer instru day /phone	cialized ctions				~				supplied, used Supplied			
					Cons	sumer Advisory				W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch cutting boards			
	~				26. Posting of Consumer foods (Disclosure/Remin Ingredients by reque	nder/Buffet Plate	/ or under cooke)/ Allergen Labe	d el			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up			
6		N	3.7	C	, , ,		equire Correct	-							ays or Next Inspection , Whichever Comes First			
O U T	I N	N O	N A	C O S		of Food Contam		R		O U T	I N	N O	N A	C O S	Food Identification			
	~				34. No Evidence of Inse animals Watch door35. Personal Cleanliness		,					~			41.Original container labeling (Bulk Food)			
1					36. Wiping Cloths; prop				_	_	-				Physical Facilities 42. Non-Food Contact surfaces clean			
1		. /		V	37. Environmental conta	-				1		_			See 43. Adequate ventilation and lighting; designated areas used			
╞──		• •			38. Approved thawing n	nethod					~ ~				44. Garbage and Refuse properly disposed; facilities maintained			
		-			Prope	er Use of Utensils	6			1	-				45. Physical facilities installed, maintained, and clean			
	~				39. Utensils, equipment, dried, & handled/ In use	, & linens; prope	rly used, stored,				~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
-	- -				40. Single-service & sin and used		•				-				47. Other Violations			
	•											-						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Dejan Topalovic	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: DS pizza	Physical A 3301	^{ddress:} N Goliad	City/State: Rockwa	II FS 9401	Page <u>2</u> of <u>2</u>							
		- -	TEMPERATURE OBSERV										
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp F							
Bev cooler		37	Sub station		Wic								
F	Pizza table		Chicken	40	Tomatoes	38							
	Cheese	40	Tomatoes	40	Tomatoes	38							
	Tomatoes	38	Wings	41	Peppers	39							
	Chicken	38	Freezer	1.1									
	Sausage	40											
l	Jnder temp	39											
	Bacon	41											
Item	AN INSPECTION OF YOUR EST		SERVATIONS AND CORREC		VS CTED TO THE CONDITIONS OBSERV								
	NOTED BELOW: ALL TEMPS TA		NI HAS BEEN MADE. YOUK AITEI	NHON IS DIKE	TED TO THE CONDITIONS OBSERV	ED AND							
	Hot water finally reached temp 115 and up												
Cos													
	Employee health posters at hand sinks posted												
	Address broken handle on sub station coldTop unit												
	Sanitizer - 200 ppm / t	est strips	inDate										
W	To discard dented can - using as door stopOnly marked don't use												
	Need to clean shelving in wic where needed												
42/45													
	Good date marking												
	Sink sanitizer - 200Ppm												
	Hot water at three comp - 110												
05	To scrub wall behind three comp sink												
35 36	Employee drinks to be stored low												
30													
42/45	Wings are precooked and reheated when ordered 15 General Cleaning under and around equipment												
42													
	Oven cleaned deepCleaning every 3 months												
Received (signature)	^{by:} See abov	/e	Print:		Title: Person In Charge/	Owner							
Inspected		-	Print:										
(signature)	See abov ^{Thy:} Kelly kirkpa	ıtríck	\mathcal{RS}		Complete XZ NT "	applaced							
Form EH-06	6 (Revised 09-2015)				Samples: Y N #	collected							