## Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05-05/2022	Time in: 2 9:29	Time out: <b>10:17</b>	Fs 94						Food handlers All employees   Food managers Page 1 of _	2
	ction: 1-Routine	2-Follow Up	3-Complain		4-In	vestig	ation		5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Nar Marcos pizza	ne:	LJ	ntact/Owner Na	ame:					* Number of Repeat Violations: ✓ Number of Violations COS:	۸
Physical Address: N Goliad		Pest cor Rhino bi			Hood Self cor	ntaine			e trap/ waste oil	4
Compliance Mark the appropriate	Status: Out = not in cone points in the OUT box for e		NU	= not ob in appro			$\mathbf{A} = \mathbf{n}\mathbf{c}$	ot app	plicable COS = corrected on site R = repeat violation W-Water NA, COS Mark an in appropriate box for R	ch
Compliance Status	Prior	rity Items (3 Poin	ts) violations I	Require			<i>Corr</i>		ve Action not to exceed 3 days	
O I N N C U N O A O	Time and Temperature for Food Safety			R	O I U N	N	N	C O	Employee Health	R
T	(F = degrees Fahrenheit)  1. Proper cooling time and temperature				T			S	12. Management, food employees and conditional employees;	
					V				knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/45°F) <b>See</b>				v				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Emailed policy	
<b>/</b>	3. Proper Hot Holding temperature(135°F)									
	4. Proper cooking time a	4. Proper cooking time and temperature			v	/	14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				v		П		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	Ith Control; procedure	es & records						Gloves for sandwiches / after cooking  Highly Susceptible Populations	
						T			16. Pasteurized foods used; prohibited food not offered	
		oroved Source							Pasteurized eggs used when required	
	7. Food and ice obtained good condition, safe, and destruction								Chemicals	
	8. Food Received at proper temperature  To check				·				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	Protection	from Contamination	1		v	/			18. Toxic substances properly identified, stored and used Watch	t
	9. Food Separated & propreparation, storage, disp		ing food						Water/ Plumbing	
	10. Food contact surface Sanitized at _200_ p		leaned and	-				-	19. Water from approved source; Plumbing installed; proper backflow device	
	11 Proper disposition of		served or	_				-1	City approved  20. Approved Sewage/Wastewater Disposal System, proper	1
	reconditioned Yes	returned, previously	served or		U	/			disposal	
									disposar	
	<u>L</u>	ority Foundation	Items (2 Poir	<del>- (</del>					rective Action within 10 days	
O I N N C U N O A O S	Prio Demonstration	of Knowledge/ Perso	onnel	nts) vio	Olation O I U N	N	N	Corr C O S		R
	Prio  Demonstration  21. Person in charge preand perform duties/ Cert One on site	of Knowledge/ Person sent, demonstration of tified Food Manager (	f knowledge, CFM)	<del>- (</del>	O I U N	N	N	C O	rective Action within 10 days	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: OS <b>pizza</b>	Physical A North		City/State: Rockwall	License/Permit # Pag FS 9401	ge <u>2</u> of <u>2</u>			
	·		TEMPERATURE OBSERVAT						
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp			
Bev co	Doier	40	Sub unit		Sub units				
Pizza table			Wic	36	Ham	39			
Just turned on			Tomatoes	39	Chicken	37			
В	Below temps		Lettuce	40	Wings	41			
	Tomatoes	39	Upright freezer	4.1	Upright freezer	3.2			
	Chicken	39							
		OB	 	VE ACTIONS					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRECT	TED TO THE CONDITIONS OBSERVED A	AND			
	Hot water 122 F								
45	Minor cleaning of air v	ents whe	re needed						
	Hot water in restroom								
	Yellow digital thermo i	n use							
	Sanitizer buckets -200								
42	To clean shelving in wic								
W	-		cans by clean dish rack						
W	-								
	Watch storage of wiping cloths on same shelf as soap  All product is precooked and rethermalized in pizza oven including wings								
	Only minor detail clear	ning unde	er behind and around equip	ment					
	-								
Received	hv·		Print:		Title: Person In Charge/ Owne	or ·			
(signature)	See abov	e			The Person in Charge Own				
Inspected (signature)		y	Print:						
	Keuv Kirkba	urick	/KS		Samples: Y N # collec				