

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05/09/2023	Time in: 5:08	Time out: 6:13	License/Permit # Fs 9401	Food handlers 1	Food managers 1	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Marcos pizza Rockwall			Contact/Owner Name: Lj		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 3301 N Goliad ST			Pest control : To be provided		Hood 3 Mo's	
			Grease trap//waste oil 04/20/2023 50 gals		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics	
10/90/A						

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

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days														
Compliance Status					Compliance Status									
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					22. Food Handler/ no unauthorized persons/ personnel Need all within /30 days of hire / one with it							28. Proper Date Marking and disposition Good		
					Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See	
					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 Per order							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 4/5 times per day							31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
					Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up		

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R	
					34. No Evidence of Insect contamination, rodent/other animals Gap at back door							41. Original container labeling (Bulk Food)		
					35. Personal Cleanliness/eating, drinking or tobacco use Hair restraints							Physical Facilities		
					36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean See		
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used		
					38. Approved thawing method Wic							44. Garbage and Refuse properly disposed; facilities maintained Watch		
					Proper Use of Utensils								45. Physical facilities installed, maintained, and clean See under equipment and drains	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
					40. Single-service & single-use articles; properly stored and used							47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(Printed / covid)</small> Dejan Topalovic	Print:	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Marcos pizza	Physical Address: 330'n Goliad	City/State: Rockwall	License/Permit # Fs 9401	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic In		Upright freezer	26	Sub station ambient	39.9?
Meat balls	39	Pizza table		Can bacon	38
Lettuce	39	Cheese	38	Tomatoes	38
Tomatoes	39	Tomatoes / steak	38/37	Chicken	39
Sliced Toms	39	Sausage	36	Wings inside	41
Bev cooler	37	Below	37	Greens inside	41
		Sausage	39		
		Ham	38		

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 TAKEN IN F
	Hot water in RR 94 to be adjusted to be 100 min
	Hot water in sinks in kitchen 112
	Wic - good temps
	Good date marking
42	To clean shelves and area under shelves
35	Need hats with hair in them
34	Very small gap at bottom of door to address
W	Remove paper from splash guard next to mop sink
39	Store mop hanging to allow to air dry / best to add a rack where test strips station is located
	Sanitizer in three comp 200 ppm
29	Test strips appear to be out of date
40/cos	To store paper towels above chemicals
37	Upright freezer major condensation covering the ceiling and has damaged boxes z/ added pans to protect
	Owner has ordered gasket for it / will defrost
	Discussed sanitizing cutting board
W	Pizza cutter to be washed and sanitized every 4 hrs or replace
42	To clean spills under pizza table crumbs on shelves
42/45	General cleaning needed of racks where pizza boxes are stored
35	To store employee meals below store stock
	Oven looks good
	Need pics of test strips and freezer etc

Received by: <small>(signature)</small> See above	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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