Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training /omit clean up Employee health
	Employee health

Date: 06/22/2024		ワΛ	i 1つ·つに	1:13	Ton	oct c	NI I FI	ror	nt r	or	mit	ŀc	Food handlers 0 Food managers 0 Page $\frac{1}{2}$ of	2		
					tion: 12.20	2-Follow Up					Inves			15 	FS 9401 3 0 $\frac{\text{Page } - \text{ of }}{\text{TOTAL/SCO}}$	
Es	tabli	ishm	nent Dizz	Nan			Contact/Own					8-8-	t1		* Number of Repeat Violations: V Number of Violations COS:	
Ph	ysic	al A	ddre	ess:		Pest	control:			Ноо					te trap/ waste oil Follow-up: Yes 10/90	/A
		Com	plia	nce S	Status: Out = not in co	To se	ompliance	NO = n			e don red		Nee = no		nfo No Pics pplicable COS = corrected on site R = repeat violation W-Wa	tch
Ma	ırk ti	he ap	prop	riate	points in the OUT box for	r each numbered iter	m Ma	rk 🗸 in	appro	opria	ate bo	x for	IN, I	NO,	y, NA, COS Mark an √in appropriate box for R tive Action not to exceed 3 days	
Co	mpli ī	iance N	e Sta	tus C		Ì		R	Compliance Status					We Athon not to tacces 5 stays	R	
Ŭ T	N	o	A	o s	(F = d)	nperature for Foo legrees Fahrenheit)				Ŭ T	N	Ö	A	o s	Employee Health	
		/			Proper cooling time	and temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	g temperature(41°F	7/ 45°F)		-						13. Proper use of restriction and exclusion; No discharge from	
	•				See	4(125°E	2								eyes, nose, and mouth Posted at hand sinks	
		✓			Proper Hot Holding Proper cooking time		·)				اد				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		✓			Froper cooking time Froper reheating pro		ling (165°F in 3	,	-	- !	/				15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	cedure for not note	inig (105 1 in 2								alternate method properly followed (APPROVED Y. N.)	
		/			6. Time as a Public Hea	alth Control; proce	dures & record	ls							Highly Susceptible Populations	
					Ar	oproved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine		ource; Food in									
	/				good condition, safe, at destruction	* *									Chemicals	
	/				8. Food Received at pro	oper temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						n from Contamina	ation				<u>'</u>				Water only 18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & pr preparation, storage, di	rotected, prevented									Watch Water/ Plumbing	
	_				Watch 10. Food contact surface	ces and Returnables	s; Cleaned and							-	19. Water from approved source; Plumbing installed; proper	
3				/	10. Food contact surfact Sanitized at 200	ppm/temperature	Tongs	3		١	'				backflow device City approved	
		/			11. Proper disposition of reconditioned	of returned, previou	usly served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Ţ	N 7	27	G	Pri	iority Foundati	ion Items (2							Cori	rrective Action within 10 days	-
O U T	N	N O	N A	C O S	Demonstration	n of Knowledge/ P	Personnel	R		O U T	I N	N O	A	o s		R
2					21. Person in charge pr and perform duties/ Ce Must be one on	ertified Food Manag		ge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no u All others		ns/ personnel				/				28. Proper Date Marking and disposition Never over 6!	
					Safe Water, Reco	ordkeeping and Fo	ood Package				/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	_					Labeling										
	V				23. Hot and Cold Wate See		ate pressure, saf	e e							Permit Requirement, Prerequisite for Operation	
	ノ				23. Hot and Cold Wate See 24. Required records a destruction); Packaged Per order	er available; adequa	•	è		W			T		Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Need current	
	'				See 24. Required records a destruction); Packaged Per order Conformance	er available; adequa vailable (shellstock Food labeled with Approved Pr	t tags; parasite	ie i		W					30. Food Establishment Permit (Current/ insp sign posted) Need current Utensils, Equipment, and Vending	
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Retail Food Establishment Inspection Report

City of Rockwall

Amy ogunleye	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: OS pizza	Physical A N Goli		ity/State: Rockwal		e 2 of 2				
			TEMPERATURE OBSERVAT	IONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp				
Bev co	ooler	39	Sub / wing cooler		Pizza table					
	Wic		Chickens	40	Ham	50				
С	ut tomatoes	39	Tomatoes	40	Beef	38				
Whole		38	Inside	39	Tomatoes	40				
	Meatballs	37	Wings	39	Cheese	41				
Uptight freezer		19/htt	Proofer	58	Ambient	39				
	7.11g/11.11.002.01	10/1111	1 100101		Chicken	39				
					Sauce safe at room temor	<u> </u>				
Item		TABLISHME	SERVATIONS AND CORRECTIV NT HAS BEEN MADE. YOUR ATTENTION		NS CTED TO THE CONDITIONS OBSERVED A	ND ND				
Number	NOTED BELOW: ALL TEMPS T	AKEN in F								
	Hot water at hand sin									
W	Watch condition of ye									
	Sanitizer at 200 in but									
Cod	Store spray bottles lo									
42/	To clean under neath shelving in wic and on too									
45	To clean floor under s	helving in	awocb							
	Air curtain is working									
	Hot water at three comp 110									
45	Time to reseal behind sink									
	Test strips in date	1 1 1								
32			e cutting boards / others ba	dly graz	ea					
42	Need to clean bottom									
40	To remove paper und									
10			very 4 hrs or less not longer							
42	To clean inside pizza Watch storage of lado		ok rook							
W										
45	and the same of th									
	Clean under equipment where needed									
Received	l by:		Print:		Title: Person In Charge/ Owne	r				
(signature)	See aboy Kelly Kirkpi	/e								
Inspected	d by:		Print:							
(signature)	Kelly Kirkbo	atríck	\sqrt{RS}							
rm FH-0					Samples: Y N # collect	ted				