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
Employee health

					Time in: 2:05	Time out: 2:49		S 9401						Food handlers Food managers Page 1 of .	2
		se of l			tion: 1-Routine	2-Follow U		-Complaint /Owner Name:	4-]	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
					Rockwall		LJ	70 when Traine.						✓ Number of Violations COS:	΄Λ
		al Adorth G					est control ommercial /		Hoo	od				e trap/ waste oil: Follow-up: Yes V /to ask teddy No	$\overline{}$
	(Comp	lianc	e S	tatus: Out = not in co	ппрпансе	n compliance	110 - 1101						plicable $COS = corrected on site $ $R_e = repeat violation W-Wat$	tch
Mar	rk th	e appi	ropri	ate	points in the OUT box for Prio			Mark \(\square \) in a violations Requi	-					o, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
Con	nplia	ance S		IS C						ompli					R
	N		A	o s		nperature for F legrees Fahrenhe			U T	N	o	A	o s	Employee Health	
		/			1. Proper cooling time	and temperature)							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
\vdash					2. Proper Cold Holding	temperature(41	1°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	_
3					Pizza table ui	nder unit	. 1, 10 1)			/				eyes, nose, and mouth Need policy posted at hand sink / emailed	
					3. Proper Hot Holding	temperature(135	5°F)							Preventing Contamination by Hands	
					4. Proper cooking time	and temperature	e			/				14. Hands cleaned and properly washed/ Gloves used properly	
	ľ	1			5. Proper reheating pro	cedure for hot h	olding (165	°F in 2						Gloves and utensils 15. No bare hand contact with ready to eat foods or approved	+
	(Hours)									alternate method properly followed (APPROVED Y N.) Gloves at sub station/ salads and prep	
		/			6. Time as a Public Hea	alth Control; pro t not Tcs	ocedures &	records						Highly Susceptible Populations	
					An	proved Source						_		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T
					7. Food and ice obtaine	•		ood in						Tasteanized eggs ased when required	
•	/				good condition, safe, and destruction PFG			Jod III						Chemicals	
					8. Food Received at pro	oper temperature	e							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Т
					Yes					•				Water only 18. Toxic substances properly identified, stored and used	
						n from Contami		1	Ш	'				Low and away	_
·	/				9. Food Separated & pr preparation, storage, di All precooked / boxes low	splay, and tastin	ng							Water/ Plumbing	
·	/				10. Food contact surfact Sanitized at 200	ppm/temperatur	re			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	(/			11. Proper disposition of reconditioned Disc			ed or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N	N	С	Pri	iority Founda	ation Iten	ns (2 Points) 1	olati O		Req	uire N	Cor	rective Action within 10 days	R
	N		A	o S		n of Knowledge			U T	N	О	A	o s	Food Temperature Control/ Identification	
١,					21. Person in charge pr and perform duties/ Ce					/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 for temps	
						riffica i ood fria								28. Proper Date Marking and disposition	
۱۸/۵					1 22. Food Handler/ no u	nauthorized per		nnel		•		1	-		
W	/				Driver on duty to als	nauthorized persoo get his	rsons/ persor			~				Yes with date made/ chart / 3 days 29. Thermometers provided, accurate, and calibrated; Chemical/	
W	/				1 22. Food Handler/ no u Driver on duty to als Safe Water, Reco	nauthorized persoo get his	rsons/ persor			'				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Clayton McCune	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Marcos pizza		Physical A North	ddress: Goliad	City/State: Rockwall		License/Permit # FS 9401	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA								
Item/Location		Temp F	Item/Location	Temp F	Item/Loca		Temp				
Wic			Below temps			right freeze					
Tomatoes		38	Bacon	43	Dough proofer		58				
Meath	alls	38	Chicken	42							
Pizza table t	op temps		Sub station								
Sausa	age	34	Chicken	38							
Har	n	37	Tomatoes	39							
Tomat	oes	36	Below temps								
Cheese /	chicken	37/36	Wings	40							
To a second			SERVATIONS AND CORRECT								
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
Hot wate	Hot water in restroom and kitchen 102 f 118 at hand sink next to prep										
Sanitizer	in sink is use	d for tab	e too for today								
	Minor cleaning inside wic on shelving and under										
J	Thawing wings and cooking to order										
	Pizza table is holding slightly high temp inside 42/43, unit was turned down to hold colder temps										
	will monitor the temps and return items to wic if unit does not fall in temp										
· · · ·	(Top portion of pizza unit is a different unit)										
	Watching mop duties and warewashing										
	Sink sanitizer 200 ppm checking at 85 F										
	r at three con	•									
See top s	sheet for mor	e inio									
Received by: (signature) Cla	yton M	lcCu	ne Print:			Title: Person In Charge/ C	Owner				
Inspected by: (signature) Kell	yton M y kírkpo	utríck	Print:								
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	7					Samples: Y N # o	collected				