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
Allergy policy/training Vomit clean up Employee health
Employee health

11/	13/	20	20	4:15	5:00		S 940						Page 1 of 2	2
Purp	ose o	of Ins	spec	tion: 1-Routine	2-Follow U		Complaint		-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI	RE
Estab Marc				ne:		Contact/	Owner Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	_
Physi North	cal A	Addre				Pest control :	)20	Ho 04/0	od 01/20	20			trap :   Follow-up: Yes   2/98/A	4
Mark	Con	nplia	ice S	tatus: Out = not in copoints in the OUT box for	Omphance	n compliance	NO = no Mark ✓ in a						olicable COS = corrected on site R = repeat violation W-Watco NA. COS Mark an in appropriate box for R	ch
								iire In	nmea	liate	Cori	recti	ve Action not to exceed 3 days	_
O I U N	N	e Sta	C O	Time and Te	mperature for F	Food Safety	R	O		iance N O	Stat N A	C O	Employee Health	R
T		A	s	1. Proper cooling time	degrees Fahrenhe and temperature			T			A	s	Employee Health  12. Management, food employees and conditional employees;	
	/			Transfer State					/				knowledge, responsibilities, and reporting	
~	•			2. Proper Cold Holdin See	g temperature(41	1°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy	
		<b>/</b>		3. Proper Hot Holding	temperature(135	5°F)							Preventing Contamination by Hands	
		/		4. Proper cooking time	e and temperature	re			/				14. Hands cleaned and properly washed/ Gloves used properly	
		/		5. Proper reheating pro Hours)	ocedure for hot h	nolding (165°)	F in 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 He	ealth Control; pro	ocedures & r	ecords						Highly Susceptible Populations	
				10 minutes									16. Pasteurized foods used; prohibited food not offered	
					pproved Source						<b>'</b>		Pasteurized eggs used when required	
~				7. Food and ice obtain good condition, safe, a destruction			od in						Chemicals	
_	,			8. Food Received at p		e							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				To always che	on from Contam	nination			•				Water only / tomatoes/ lettuce/ green peppers 18. Toxic substances properly identified, stored and used	-
				9. Food Separated & p	orotected, prevent	nted during fo	od						Away	
V				preparation, storage, d Roma / PFG 10. Food contact surfa	1 D . (	1.1	1 1						Water/ Plumbing	
•	,			Sanitized at 150	ppm/temperatu	150-2	200		/				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	/	,		11. Proper disposition reconditioned <b>Disc</b>					~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		_		Pr	iority Founda	ation Itom	c (2 Points)		tions	Rea	uire	C	rective Action within 10 days	_
0 1	N	NI NI	С			ation Item								Тр
O I U N T	N O	N A	C O S	Demonstration	on of Knowledge	e/ Personnel	R	O U T	I	N O	N A	C O S	Food Temperature Control/ Identification	R
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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)

Hem/Loc Bevera	os pizza ation age non Tcs										
Bevera		- T	TEMPERATURE OBSERVAT	HONS							
	age non Ics	Temp F	Item/Location	Temp F	<u>Item/Location</u>	<u>Temp</u>					
F		44	Salad/ sub cooler	1 34							
	Pizza table		Feta	40							
	Cheese	39	Tomatoes	39							
	Chicken	34	Steak	40							
	Meatballs	34	Upright freezer	-9							
С	Cut tomatoes		Wic	36							
	Below	36	Tomatoes	39							
	Meatballs	38	Cut lettuce	41							
		Ol	BSERVATIONS AND CORRECTIV	VE ACTIONS	S						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hot water at hand sink	( 110 F -	115 f								
	Cleaning mixer after h	ours									
42	Clean inside cooler where needed										
W	TimeTo sand cutting board - will deduct points next time										
			•	strip)							
	Sauce appears to be below 4.2 ph (currently around 4.0 on strip)  No gloves used to assemble pizzas as they are cooked and not touched with hands again										
	Salad / sub station - g										
	Sani bucket -150- 200 ppm										
	Making pizzas 10 mins ahead of cooking										
	Wings are precooked and taken fromBox to Plastic containers twitch lid and placed into sub cooler										
	And when ordered cooked in pizza oven (fully cooked When received)										
	Mop rack present now										
	Guard on three comp sink side is present										
	Using covid targeted quats product										
42	Minor cleaning of non food contact surfaces etc										
	Using digital thermo										
	Screening employees at arrival										
45	Clean air vents and area under equipment and drains where needed										
	Take out and delivery only / nothing in box but pizza now - all condiments outside box in a bag										
	Employees wearing masks etc										
Received (signature)	by:		Print:		Title: Person In Charg	ge/ Owner					
(orginature)	See abou	/e									
Inspected	l by:		Print:								
(signature)	Kelly Kírkpa	utríck	RS		Samples: Y N	# collected					