	Followup Fee of \$50.00 after																		
						Retail Fo	ood Esta	ıbli	sh	me	nt l	[ns	spe	ecti	ion Report	First aid Alleray			
First Followup Allergy po										ean up									
Date:       Time in:       Time out:       License/Permit #       CPFM       Food handlers																			
11/7/23 10:00 <b>11:12</b> FS-9									-	4	23	Page $\underline{1}$ of $\underline{1}$	2_						
Purpose of Inspection:         I-Routine         2-Follow Up         3-Complai           Establishment Name:         Contact/Owner N         Contact/Owner N         Contact/Owner N									tiga	tion	1	5-CO/Construction	6-Other	TOTAL/SCO	RE				
Mod Pizza North     Corporate       Physical Address:     Pest control :							V Number of Violations COS:							8/92//	A				
1901 N Goliad Rockwall, Tx Ecolab 10/3/2013							N/A LES 5/31/2023 500g No												
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 '\' a checkmark in appropriate box for IN, NO, NA, COS       Mark and X in appropriate box for R											ch								
Priority Items (3 Points) violations Re           Compliance Status         Image: Compliance Status <th com<="" image:="" td=""><td>s Keq</td><td>juire</td><td></td><td>mplia</td><td></td><td></td><td></td><td>ive Action not to exceed 3 da</td><td>ys</td><td></td><td>R</td></th>								<td>s Keq</td> <td>juire</td> <td></td> <td>mplia</td> <td></td> <td></td> <td></td> <td>ive Action not to exceed 3 da</td> <td>ys</td> <td></td> <td>R</td>	s Keq	juire		mplia				ive Action not to exceed 3 da	ys		R
Ŭ T	N	0	A							Ŭ T		0	A	Ö S	-	loyee Health			
		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) <b>See</b>						~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dis	charge from		
		Image: State of the state o												Preventing Co	ntamination by Har	ıds			
	~	4. Proper cooking time and temperature See						~				14. Hands cleaned and prope	-						
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with alternate method properly fol <b>Gloves in use</b>	n ready to eat foods of lowed (APPROVED	or approved YN)		
	6. Time as a Public Health Control; procedures & records													eptible Populations					
	Approved Source							~				16. Pasteurized foods used; p Pasteurized eggs used when r N/A		rered					
3				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco /dented Can											C	hemicals			
	~				8. Food Received at pro	oper temperature					~				17. Food additives; approved & Vegetables Water only	and properly stored;	Washing Fruits	1	
	<u> </u>				Protection			(	~				18. Toxic substances properly	v identified, stored ar	id used	+			
	~				9. Food Separated & pr preparation, storage, dis		ng food								Wate				
	~				10. Food contact surfac Sanitized at 200	es and Returnables ; Cl ppm/temperature <b>1</b> 6	eaned and				~				19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	Γ	
	~				11. Proper disposition of returned, previously served or reconditioned Discard Immediately						~				20. Approved Sewage/Waste disposal	m, proper			
Priority Foundation Items (2 Poi						_	nts) violations Require Corrective Action within 10 days         R       O         I       N         C												
U T	N	N O	N A	C O S	Demonstration of Knowledge/ Personnel					O U T	I N	N O	A	o s	Food Temperatu	re Control/ Identific	cation	R	
	~				21. Person in charge pro and perform duties/ Cer 1	rtified Food Manager (O	CFM)				~				27. Proper cooling method us Maintain Product Temperatur	re	quate to		
	22. Food Handler/ no unauthorized persons/ personnel     Safe Water Record/seeping and Food Package							~				<ol> <li>Proper Date Marking and Great date marking</li> <li>Thermometers provided,</li> </ol>	<u>^</u>	ed; Chemical/					
Safe Water, Recordkeeping and Food Package Labeling           23. Hot and Cold Water available; adequate pressure, safe						-		_		~				Thermal test strips White digital thermo strips are curre					
	~	23. Hot and Cold Water available; adequate pressure, sa     GOOD pressure     24. Required records available (shellstock tags; parasite							- 1			- 1		Permit Requirement 30. Food Establishment Per					
	~				destruction): Packaged Food labeled Commercial Conformance with Approved Procedures				V  Posted & current    Utensils, Equipment, and Vendi										
					25. Compliance with V HACCP plan; Variance	ariance, Specialized Pro	ocess, and					Τ			31. Adequate handwashing fa			Т	
	V				processing methods; ma	anufacturer instructions emps 2x daily					~				Equipped				
						sumer Advisory				(	~				32. Food and Non-food Conta designed, constructed, and us	ed			
	~				26. Posting of Consume foods (Disclosure/Remi On menu, display w						~				33. Warewashing Facilities; i Service sink or curb cleaning Equipped and co	facility provided	used/		
0	I N					R Acti		0	Ι	Excee N O	N	С		<i>hever Comes First</i>	_	R			
и т 1	N	0	A	O S	34. No Evidence of Inse			*		U T	N V	0	Α	O S	41.Original container labeling			-	
	~				animals 35. Personal Cleanlines	s/eating, drinking or tol	bacco use	<b>^</b>	-		•				Phys	ical Facilities			
	~				36. Wiping Cloths; proj Stored in Solu	perly used and stored		-		1		Т			42. Non-Food Contact surfac	es clean		T	
1					37. Environmental cont	amination					~				43. Adequate ventilation and	lighting; designated	areas used		
	~				38. Approved thawing a Refrigerator	method					~				44. Garbage and Refuse prop				
					•	er Use of Utensils	1			1		Ţ			45. Physical facilities installe				
	~				39. Utensils, equipment dried, & handled/ In us					1					46. Toilet Facilities; properly Men's hot water				
	~				40. Single-service & sin and used	ngle-use articles; proper	ly stored						~		47. Other Violations			1	
	-														1 1/ / /				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Nick York	Print: Nick York	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Pizza North	Physical A		City/State: Rockwall	, Tx	License/Permit # Pa		Page <u>2</u> of <u>2</u>			
T4. 7		TEMPERATURE OBSERVA		•	Item/Location		-	an.			
Item/Loc WIC a		Temp 37	Item/Location Top not setup	Temp N/a	Lettuce/dice tom			Temp 38/38			
	Lettuce	39	Bottom		Spinach/cheddar chz			39/38			
M	ozzarella Cheese	40	Sauce/cheese	38/38	Mushrooms/bacon			38/40			
	Corn	39	Service line		Pizza Oven			539			
	WIF (HTT)	-7	Amb 37, 36, 40		UC fridge			40			
V	Ving station amb	34	Sauce/mozz	39/39	Ranch			40			
	Wings	35/35	Garlic/chicken	38/38	Pesto			40			
0	nline prep cooler	38	Slice Tom/garlic								
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW: all temperature			TION IS DIRE	CIED IO IH	E CONDITIONS OBSERV	ED AI	ND			
46	Restrooms equipped women's 101, Men's 94, issue with mixing bell										
	3comp sink setup 112. Quat sani 200ppm										
	Dishwasher confirmed 160 surface temp										
34	Fruit fries observed rear service door, dough press, service line										
	Handsink equipped greater than 105 throughout kitchen										
45	WIC need to address	minor cl	eaning at door threahold								
37	WIF address the condensation on ceiling and door seals										
42/45	Minor detail cleaning c	of equipm	ent sides, underneath betw	veen and I	behind or	n service line					
7	<ul> <li>Minor detail cleaning of equipment sides, underneath between and behind on service line</li> <li>Dent in roasted pepper #10 can</li> </ul>										
	Soda Nozzles cleaned nightly										
	Tea and juice dispensers cleaned 3x weekly										
Received (signature)			Print:			Title: Person In Charge/	Owner				
	See abov	<u>'e</u>	See ab	ove							
Inspected (signature)		R		lliH t		Samples: V N #	collecte	ad			
Form EH-06	6 (Revised 09-2015)					Samples: Y N #	CONCCI	<i>.</i> u			