

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: 11/17/2021	Time in: 9:30	Time out: 10:33	License/Permit # FS 9478	Est. Type Pizza	Risk Category Med	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	TOTAL/SCORE
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Establishment Name: MOD pizza North	Contact/Owner Name: Jeff Daffin	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: 9710 N Goliad	Pest control : Ecolab 11/01/21	Hood 07/2021	Grease trap : Lea 8/19/21 400 gals	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Sheet pan in wic garlic 41						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 Emailed					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
		✓				Highly Susceptible Populations					
		✓						✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Prep only						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					✓					
Approved Source						18. Toxic substances properly identified, stored and used Low					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG						Water/ Plumbing					
	✓					✓					
8. Food Received at proper temperature Night drop - to provide temp						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						✓					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 SR											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded no returns											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 5 new / 24 with cards						28. Proper Date Marking and disposition Great					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached 110 and up						30. Food Establishment Permit (Current/ insp sign posted) Need to post 2021					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						✓					
Conformance with Approved Procedures						✓					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						2					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting and policy						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W						✓					
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food)					
W						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch hair etc						1					
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored Buckets						✓					
1						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination Condensation						✓					
		✓				44. Garbage and Refuse properly disposed; facilities maintained Watch					
38. Approved thawing method Wic						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations Will watch for any standing water issues					
40. Single-service & single-use articles; properly stored and used											

