

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: 09/13-2022	Time in: 10:56	Time out: 12:06	License/Permit # FS 0001828	Food handlers 23	Food managers 5	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Mod Pizza south	Contact/Owner Name: MOD	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	8/92/A
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Physical Address: 2901 ridge road	Pest control : Ecolab 09/07/2022	Hood To provide	Grease trap : Les 1800 / 04/18/22	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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓							✓		
	✓					Chemicals					
	✓					✓					
						W	✓				
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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					
	✓					✓					
	✓					✓					
						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
						Utensils, Equipment, and Vending					
			✓			W	✓				
						2					
	✓					✓					

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					
1						✓					
1				✓		Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
						1					
1						✓					
	✓								✓		

