

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: <b>05/12/2021</b>	Time in: <b>9:55</b>	Time out: <b>11:07</b>	License/Permit # <b>FS 9478 NEED 2021</b>	Est. Type <b>Pizza</b>	Risk Category <b>Med</b>	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: <b>Mod Pizza North</b>	Contact/Owner Name: <b>Jeffrey Daffin</b>	* Number of Repeat Violations: _____	<b>6/94/A</b>
Physical Address: North Goliad		✓ Number of Violations COS: _____	
Pest control : Ecolab - 04/05/21	Hood 01/2021	Grease trap : Les 500 gals /5/10/21	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> <b>Pics</b>

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
								✓			
	✓					<b>Chemicals</b>					
	✓					✓					
						W	✓				
	✓					<b>Water/ Plumbing</b>					
	✓					W	✓				
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓					W	✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓					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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
1						W					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
W	✓					1					
	✓					✓					
	✓							✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Jeff Daffin</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Mod pizza North</b>	Physical Address: <b>North Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9478</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Online order station	41	Meat cold top		Wic at fan	22
Tomatoes / sausage	41/40	Sausage / chicken	36/38	Chicken	38
Chicken / ham	40/39	Below chicken	38	Cheese	41
Soft cheese	40	Veggie cold top	36/38	Tomatoes	38
Salad unit	38	Cut tomatoes/ garlic	39/40	Romaine	41
Mix/ Romaine	41/41	Ham / cooked corn	40/41		
Meat cheese cold top	31/35	Beer	43		
Feta / ricotta	39/38	Black dressing cooler	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Hot water in restrooms 100 F equipped / foot door openers / no paper towels
42/45	Clean under soda station and drain and etc
	Hot water at hand sink in prep 110 F
W	Keep an eye on condensation tray in on line cooler
	Watch corner where tongs and salad bowls are stored and customers have access /
	Sanitizer in bucket - 150-200 ppm / 200 ppm at three comp
45	Repair pipe under hand sink where saran is making the repair
37 /32	Residential cooler under table holding dressings need to be defrosted — these are not designed for heavy use
	Sanitizer at three compartment sink 200 ppm
32	Discard old spatulas where needed
W	Watch chemical dispenser next to clean utensils
	Boxes on top shelf are blocking air flow - temp blowing out 22/ temp of food under is 38 / 41
	circulation would be enhanced if smaller items were on top shelf in this location
	Good date marking / rotation
42/45	General detailed cleaning / under behind and around shelving / inside cabinets - in wic / back room and front prep area
	Dishmachine - sanitizing confirmed - 160 surface reading
	Keep an eye on condition of food containers etc
42	Clean galvanized shelving under back prep table
	Cutting gloves are washed between
	Gloves used to touch rte foods / no contact after cooking with bare hands / utensils only
	Make repairs to walls where needed Ex: next to pizza dough unit on front line . (Working on this )
W	Replace brooms when needed and keep clean
	Reminder to use all chemicals per label

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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