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
Employee health

				nse/Permit # 5 9478 NEED 202				20	01	Est. Type	Risk Category	Page 1 of	2				
				tion: 1-Routine	11:07 2-Follow Up			_	Inve				5-CO/Cons	Pizza	6-Other	TOTAL/SCO	
Esta	blis	hment	Nan	ne:	T î	Contact/Owner	Name:	<u> </u>	·IIIVE	suga	iuon		* Number o	of Repeat Violat	ions:	TOTAL/SCC	KE
		izza l Addr		th		Jeffrey Daffir	า 	Но	od		Gr	.0000	e trap :	of Violations CO	OS: Follow-up: Yes	6/94/	Α
North			C33.		Ecola	ab - 04/05/21		01/2					0 gals /5/10/21	Î	Pics Pics		
Marl				Status: Out = not in co	ompliance IN = in co	ompliance N m Mark	$\mathbf{VO} = \mathbf{not}$						plicable COS D, NA, COS	= corrected on s		olation W- Wat ate box for R	tch
					ority Items (3 P			re In	nmed	liate	Corr	recti		o exceed 3 day	s		
0						R	О			N	C				R		
T T	N	O A	o S		legrees Fahrenheit)			T		0	A	o s	12 Managamar	•	ees and conditional	Lamployage	
	•			1. Proper cooling time	and temperature				/				knowledge, resp			employees,	
	2. Proper Cold Holding temperature(41°F/45°F)											d exclusion; No dis	scharge from	+			
L	See									eyes, nose, and Policy yes							
	3. Proper Hot Holding temperature(135°F)				Preventing Contamination by				tamination by Har	nds							
	4. Proper cooking time and temperature					/				14. Hands clear	ned and properl	ly washed/ Gloves i	used properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					/						ready to eat foods o					
	6. Time as a Public Health Control; procedures & records								alternate method properly followed (APPROVED Y. N.				_				
	•			o. Time as a rabile rice	arar control, proce	dures & records							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
				Ap	proved Source						~		Pasteurized egg	gs used when red	quired		
Н	T			7. Food and ice obtaine									No eggs us	Seu / uairy	is pasteurize	2 u	
				good condition, safe, as destruction	nd unadulterated; p	parasite								Ch	emicals		
				8. Food Received at pro	oper temperature						T		17. Food additiv	ves; approved a	nd properly stored;	Washing Fruits	
				To always che	ck				~				& Vegetables Water on	nlv			
				Protection	n from Contamina	ation		W	/					ances properly	identified, stored ar	nd used	
				9. Food Separated & propreparation, storage, di		during food							Tracon in Se		/ Plumbing		
H				10. Food contact surface		s : Cleaned and				1			19 Water from		ce; Plumbing install	led: proper	
	1			Sanitized at 200		s, Cicanca and		W	/				backflow device	e	nt hand sinl		
	_			11. Proper disposition	of returned, previous	usly served or	+						20. Approved S	Sewage/Wastew	ater Disposal Syste	em, proper	+
		/		100 10	•	•								o mager maste m	ater Disposar Syste		
Ц	•	1		reconditioned No r	eturns	•			_				disposal Watch	_	uter Bisposur Syste		
	I	N N	C	reconditioned No r	eturns iority Foundati	ion Items (2 P	oints) v	0	I	N	N	С	disposal Watch rective Action w	within 10 days			R
		N N O A	C O S	reconditioned No r Pri	eturns iority Foundati n of Knowledge/ F	ion Items (2 Personnel			I N	_			disposal Watch rective Action w	within 10 days	· Control/ Identific	cation	R
U		N N A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce	eturns iority Foundati n of Knowledge/ Fresent, demonstration	ion Items (2 Personnel on of knowledge,		O U	I N	N	N	C O	disposal Watch rective Action w	within 10 days d Temperature	c Control/ Identified; Equipment Ade		R
U		N N O A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no u	eturns iority Foundati n of Knowledge/ Fresent, demonstration	ion Items (2 Personnel on of knowledge, ger (CFM)		O U	I N	N	N	C O	Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date	within 10 days d Temperature ing method used	• Control/ Identific		R
U		N N O A		Demonstration 21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u	eturns iority Foundati n of Knowledge/ Fresent, demonstrati rtified Food Managanauthorized person	con Items (2 Personnel on of knowledge, ger (CFM) ns/ personnel		O U	I N	N	N	C O	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good	d Temperature ing method used to Temperature a Marking and d	• Control/ Identific	equate to	R
U		N N O A		Demonstration 21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u	eturns iority Foundati n of Knowledge/ Fresent, demonstration	con Items (2 Personnel on of knowledge, ger (CFM) ns/ personnel		O U	I N	N	N	C O	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st	within 10 days d Temperature ing method used ict Temperature e Marking and d ers provided, actrips	e Control/ Identified; Equipment Adelisposition	equate to	R
U		N N O A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no u All Safe Water, Reco	eturns iority Foundati n of Knowledge/ Fresent, demonstrati rtified Food Manage inauthorized person ordkeeping and For	condition Items (2 Personnel on of knowledge, ger (CFM) ans/ personnel ond Package		O U	I N	N	N	C O	watch watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo w	within 10 days d Temperature ing method used ict Temperature e Marking and deers provided, accrips yorks / test	e Control/ Identified; Equipment Adelisposition	equate to	R
U		N N O A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no u All Safe Water, Reconsidered 23. Hot and Cold Water See 24. Required records a	ceturns iority Foundati n of Knowledge/ F resent, demonstrati rtified Food Manag mauthorized person ordkeeping and Fo Labeling or available; adequa	con Items (2 Personnel on of knowledge, ger (CFM) ns/ personnel ood Package ate pressure, safe	R	UT	I N	N	N	C O	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo w Permit 30. Food Estab	within 10 days d Temperature ing method used ict Temperature e Marking and d ers provided, actrips //Orks / test Requirement, olishment Pern	e Control/ Identified; Equipment Adelisposition excurate, and calibrate strips	equate to ted; Chemical/	R
U		N N O A		Printer Printe	eturns iority Foundation of Knowledge/ Fresent, demonstration of Grand Management of Honor Cabeling or available; adequation wailable (shellstock Food labeled ave ingred	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package ate pressure, safe a tags; parasite	R	UT	I N	N	N	C O	disposal Watch Prective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo w Permit 30. Food Estab Need 20	within 10 days d Temperature ing method used ict Temperature e Marking and d ers provided, accrips //Orks / test Requirement, blishment Pern 21 COPY	e Control/ Identified; Equipment Adelisposition eccurate, and calibrate strips Prerequisite for Onit (Current/ insp.s.)	equate to ted; Chemical/ Departion sign posted)	R
U		N N N O A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no u All Safe Water, Reconsider and Cold Water See 24. Required records a destruction); Packaged Mod Cakes horizontal Conformance 25. Compliance with V	returns iority Foundation of Knowledge/ Foresent, demonstration of Management of Manag	con Items (2 Personnel on of knowledge, ger (CFM) ons/ personnel ond Package ate pressure, safe at tags; parasite lients on it rocedures ed Process, and	R	UT	I N	N	N	C O	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo w Permit 30. Food Estab Need 200 31. Adequate ha	d Temperature ing method used ing method used ing temperature a Marking and descrips forks / test Requirement, blishment Pern 21 COPY Utensils, Equir	e Control/ Identified; Equipment Adelisposition eccurate, and calibrate strips Prerequisite for O	equate to ted; Chemical/ Departion sign posted)	R
U		N N N A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Water See 24. Required records and destruction); Packaged MOC Cakes h Conformance	resent, demonstration of Knowledge/ Fresent, demonstration of Grand Management of Labeling or available; adequation and labeled available (shellstock Food labeled ave ingred with Approved Programmer, Specialize to obtained for specialized to the control of the	con Items (2 Personnel on of knowledge, ger (CFM) ons/ personnel ond Package ate pressure, safe at tags; parasite lients on it rocedures ed Process, and ialized	R	UT	I N	N	N	C O	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometer Thermal test st Thermo w Permit 30. Food Estab Need 202	d Temperature ing method used to Temperature Marking and descrips Orks / test Requirement, blishment Pern 21 COPy Utensils, Equipandwashing fac	e Control/ Identified; Equipment Adelisposition ecurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vending)	equate to ted; Chemical/ Departion sign posted)	R
U		N N N O A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no under the control of	resent, demonstration of Knowledge/ Fresent, demonstration of Grand Management of Labeling or available; adequation and labeled available (shellstock Food labeled ave ingred with Approved Programmer, Specialize to obtained for specialized to the control of the	con Items (2 Personnel on of knowledge, ger (CFM) ons/ personnel ond Package ate pressure, safe at tags; parasite lients on it rocedures ed Process, and ialized	R	V	I N	N	N	C O	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo w Permit 30. Food Estab Need 202 31. Adequate has supplied, used Equipped 32. Food and N	within 10 days d Temperature ing method used ict Temperature e Marking and d ers provided, actrips //Orks / test Requirement, plishment Pern 21 COPY Utensils, Equipandwashing fact d fon-food Contact	e Control/ Identified; Equipment Adelisposition ecurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir illities: Accessible and et surfaces cleanable	equate to ted; Chemical/ peration sign posted) ng and properly	R
U		N N N A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no under the control of	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent available; adequation available (shellstock Food labeled AVE INGRED With Approved Programme, Specialize obtained for specianufacturer instructions)	con Items (2 Personnel on of knowledge, ger (CFM) ons/ personnel ond Package ate pressure, safe at tags; parasite lients on it rocedures ed Process, and ialized	R	UT	I N	N	N	C O	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomet Thermal test st Thermo w Permit 30. Food Estab Need 20 31. Adequate ha supplied, used Equipped 32. Food and N designed, consti	d Temperature ing method used to Temperature e Marking and descrips //Orks / test Requirement, blishment Pern 21 COPY Utensils, Equipandwashing fact d	e Control/ Identified; Equipment Adelisposition ecurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir illities: Accessible and et surfaces cleanable	equate to ted; Chemical/ peration sign posted) ng and properly	R
U		N N A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no urall All Safe Water, Reconstruction); Packaged Mod Cakes horder and Cold Water and Cold Water See 24. Required records and destruction); Packaged Mod Cakes horder and Cold Water and Conformance with Verification of Consum with Verification of Consum verification ve	returns iority Foundation of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge Provide	con Items (2 Personnel con of knowledge, ger (CFM) ns/ personnel cod Package ate pressure, safe at tags; parasite lients on it rocedures and Process, and ialized critical control of the control of	R	V	I N	N	N	C O	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st. Thermo w Permit 30. Food Estab Need 20: 31. Adequate he supplied, used Equipped 32. Food and N designed, const. Condition 33. Warewashir	within 10 days d Temperature ing method used ing the Marking and descripts //Orks / test Requirement, plishment Pern 21 COPy Utensils, Equip andwashing fact d fon-food Contactructed, and used ing Facilities; ins	e Control/ Identified; Equipment Adelisposition excurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir illities: Accessible and ext surfaces cleanabled ext surfaces	pequate to ted; Chemical/ Departion sign posted) ng and properly e, properly	R
U		N N N O A		Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no under the content of	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge of Manager available; adequation of Advisories of Manager Advisories of Knowledge of Manager Advisories of Knowledge of Manager Advisories; rawinder/Buffet Plate) / gluten free etc.	con Items (2 Personnel on of knowledge, ger (CFM) ons/ personnel ond Package ate pressure, safe at tags; parasite lients on it rocedures ed Process, and ialized etions or under cooked of Allergen Label separation	R	W 2		N O	N A	COS	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo w Permit 30. Food Estab Need 20: 31. Adequate he supplied, used Equipped 32. Food and N designed, const Condition 33. Warewashir Service sink or	within 10 days d Temperature ing method used ing method used to Temperature e Marking and d ders provided, actrips //Orks / test Requirement, plishment Pern 21 COPy Utensils, Equip andwashing fact d fon-food Contact ructed, and used ing Facilities; ins curb cleaning fact	e Control/ Identified; Equipment Adelisposition ecurate, and calibrate strips Prerequisite for Onit (Current/ insp. soment, and Vendir illities: Accessible and et surfaces cleanabled establed, maintained, acility provided	pequate to ted; Chemical/ peration sign posted) ng und properly e, properly used/	R
UT		N N	S	Pri Demonstration 21. Person in charge pri and perform duties/ Ce 4 22. Food Handler/ no under the control of	returns iority Foundati n of Knowledge/ Fresent, demonstration of Knowledge of	con Items (2 Personnel on of knowledge, ger (CFM) ons/ personnel ood Package ate pressure, safe a tags; parasite lients on it rocedures ed Process, and ialized ctions or under cooked of Allergen Label separation equire Correctiv	R	W 2	I N	N O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo w Permit 30. Food Estab Need 20: 31. Adequate he supplied, used Equipped 32. Food and N designed, const Condition 33. Warewashir Service sink or	within 10 days d Temperature ing method used ing method used ing the marking and d ers provided, actrips Vorks / test Requirement, olishment Pern 21 COPY Utensils, Equipandwashing fact d fon-food Contactructed, and used ing Facilities; ing curb cleaning for	e Control/ Identified; Equipment Adelisposition ecurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir ilities: Accessible a strange called stalled, maintained, accility provided	pequate to ted; Chemical/ peration sign posted) ng und properly e, properly used/	R
UT			S	Printer Processing methods; methods (Disclosure/Rem By request /posting Core Items (1 Point Prevention) Printer Printer Prevention 21. Person in charge processing processing and perform duties/Ce 4 22. Post Handler/ no under the charge of the conformance of the conforma	returns iority Foundation of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Food Management of Foo	con Items (2 Personnel con of knowledge, ger (CFM) ns/ personnel cod Package ate pressure, safe at tags; parasite lients on it rocedures ad Process, and ialized ctions or under cooked of Allergen Label separation equire Correctiv nation	R R	W 2	t to E	N O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo w Permit 30. Food Estab Need 20: 31. Adequate has supplied, used Equipped 32. Food and N designed, const. Condition 33. Warewashir Service sink or	within 10 days d Temperature ing method used ing provided, actrips //Orks / test Requirement, plishment Perm 21 COpy Utensils, Equipandwashing fact d Ing Facilities; inscurb cleaning facilities; inscurb cleaning facettion, Which Food Io	e Control/ Identified d; Equipment Ade disposition ecurate, and calibrate t strips Prerequisite for Onit (Current/ insp soment, and Vendir illities: Accessible a et surfaces cleanabled stalled, maintained, acility provided ever Comes First dentification	pequate to ted; Chemical/ peration sign posted) ng und properly e, properly used/	
UT		N N	S	Printer Processing methods; methods (Disclosure/Rem By request /posting) 21. Person in charge properties of the processing methods; methods (Disclosure/Rem By request /posting) Prevention 34. No Evidence of Insanimals Fruit flies was and perform duties/ Ce 4 22. Pood Handler/ no under All Safe Water, Recondant Cold Water See 23. Hot and Cold Water See 24. Required records and destruction); Packaged Mod Cakes had the processing methods; methods; methods; methods (Disclosure/Rem By request /posting) Core Items (1 Pointer Prevention Core Items (1 Poi	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge of Manager available; adequation of Knowledge of Labeling or available; adequation of Knowledge of Labeling or available; adequation of Labeling or available; ad	con Items (2 Personnel on of knowledge, ger (CFM) ons/ personnel ood Package ate pressure, safe at tags; parasite lients on it rocedures ed Process, and ialized etions or under cooked of Allergen Label esparation equire Correctiv mation rodent/other	R R	W 2	t to E	N O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermomete Thermal test st Thermo w Permit 30. Food Estab Need 20: 31. Adequate he supplied, used Equipped 32. Food and N designed, const Condition 33. Warewashir Service sink or	within 10 days d Temperature ing method used ing provided, actrips //Orks / test Requirement, plishment Perm 21 COpy Utensils, Equipandwashing fact d Ing Facilities; inscurb cleaning facilities; inscurb cleaning facettion, Which Food Io	e Control/ Identified d; Equipment Ade disposition ecurate, and calibrate t strips Prerequisite for Onit (Current/ insp soment, and Vendir illities: Accessible a et surfaces cleanabled stalled, maintained, acility provided ever Comes First dentification	pequate to ted; Chemical/ peration sign posted) ng und properly e, properly used/	
UT		N N	S	Printer Prevention 21. Person in charge propertion of the prevention of the prevent	resent, demonstration of Knowledge/ Fresent, demonstration of Labeling or available; adequation available (shellstock Food labeled ave ingred with Approved Provided Fresent of Advisories; rawainder/Buffer Plate) / gluten free etc. Int. Violations Reserved from the Violations Reserved from the Contamination, atch / back room ass/eating, drinking	con Items (2 Porsonnel con of knowledge, ger (CFM) con of the pressure, safe con tags; parasite con items on items of knowledge, and indicated extreme cooked con or under	R R	W 2	t to E	N O O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometr Thermal test st Thermo w Permit 30. Food Estab Need 20. 31. Adequate has supplied, used Equipped 32. Food and N designed, construction Condition 33. Warewashir Service sink or ys or Next Inspect	within 10 days d Temperature ing method used ing facilities; ing curb cleaning facilities; ing curb cleaning facilities; inguitable ing method in the inguitable in	e Control/ Identified; Equipment Ade disposition ecurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir ilities: Accessible a stalled, maintained, acility provided ever Comes First dentification (Bulk Food) al Facilities	pequate to ted; Chemical/ peration sign posted) ng und properly e, properly used/	
UT		N N	S	Prince Prevention 21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged MOD Cakes h Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem By request /posting) Core Items (1 Point Prevention) 34. No Evidence of Insanimals Fruit flies was 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck	returns iority Foundation of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration of Knowledge/ Foresent, demonstration and Foresent available; adequation available; adequation available; adequation available; adequation available (shellstock Food labeled ave ingred with Approved Programme, Specialize to obtained for specialize to obtained for specialize to available (shellstock Food labeled ave ingred available; adequation available; adequation and foresent fore	con Items (2 Porsonnel con of knowledge, ger (CFM) con of the pressure, safe con tags; parasite con items on items of knowledge, and indicated extreme cooked con or under	R R	W 2	t to E	N O O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometr Thermal test st Thermo w Permit 30. Food Estab Need 20: 31. Adequate has supplied, used Equipped 32. Food and N designed, constr Condition 33. Warewashin Service sink or 41. Original con 42. Non-Food C See	within 10 days d Temperature ing method used ing factority ing factority ing facilities; ing curb cleaning factority ing facto	e Control/ Identified; Equipment Ade disposition excurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir illities: Accessible and ext surfaces cleanabled ext surfaces cleanabled externation (Bulk Food) al Facilities s clean	equate to ted; Chemical/ Departion sign posted) ag and properly e, properly , used/	
U T		N N	S	Printer Processing methods; methods (Disclosure/Rem By request /posting Core Items (1 Point Prevention 34. No Evidence of Insanimals Fruit flies was 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck 37. Environmental con See	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge of Manager available; adequation of Knowledge of Labeling or available; adequation of Knowledge of Knowle	con Items (2 Porsonnel con of knowledge, ger (CFM) con of the pressure, safe con tags; parasite con items on items of knowledge, and indicated extreme cooked con or under	R R	W 2 Note of U T	I N	N O O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometr Thermal test st Thermo w Permit 30. Food Estab Need 20: 31. Adequate has supplied, used Equipped 32. Food and N designed, constr Condition 33. Warewashin Service sink or 41. Original con 42. Non-Food C See	within 10 days d Temperature ing method used ing factority ing factority ing facilities; ing curb cleaning factority ing facto	e Control/ Identified; Equipment Ade disposition ecurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir ilities: Accessible a stalled, maintained, acility provided ever Comes First dentification (Bulk Food) al Facilities	equate to ted; Chemical/ Departion sign posted) ag and properly e, properly , used/	
U T		N N	S	Printer Processing methods; methods (Disclosure/Rem By request /posting Core Items (1 Point Prevention 34. No Evidence of Insanimals Fruit flies was 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck 37. Environmental con See	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge of Manager available; adequation of Knowledge of Labeling or available; adequation of Knowledge of Knowle	con Items (2 Porsonnel con of knowledge, ger (CFM) con of the pressure, safe con tags; parasite con items on items of knowledge, and indicated extreme cooked con or under	R R	W 2 Note T	I N	N O O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometr Thermal test st Thermo w Permit 30. Food Estab Need 200 31. Adequate has supplied, used Equipped 32. Food and N designed, const Condition 33. Warewashin Service sink or w or Next Inspection 41. Original con 42. Non-Food Cone 42. Non-Food Cone 43. Adequate w Wic watch 44. Garbage and	within 10 days d Temperature ing method used ing Facilities, ing curb cleaning face ing Facilities; i	e Control/ Identified; Equipment Ade disposition excurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir illities: Accessible and ext surfaces cleanabled ext surfaces cleanabled externation (Bulk Food) al Facilities s clean	equate to ted; Chemical/ Departion sign posted) age areas used	
U T		N N	S	Prince Prevention 21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged MOD Cakes h Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem By request /posting) Core Items (1 Poin Prevention 34. No Evidence of Insanimals Fruit flies was 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck 37. Environmental con See 38. Approved thawing Wic	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge of Manager available; adequation of Knowledge of Labeling or available; adequation of Knowledge of Knowle	con Items (2 Personnel con of knowledge, ger (CFM) ns/ personnel cod Package ate pressure, safe at tags; parasite lients on it rocedures and Process, and ialized ctions or under cooked of Allergen Label separation equire Correctiv nation rodent/other or tobacco use	R R	W 2 2 Note of U T	I N	N O O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometr Thermal test st Thermo w Permit 30. Food Estab Need 20. 31. Adequate has supplied, used Equipped 32. Food and N designed, constr Condition 33. Warewashin Service sink or 41. Original con 42. Non-Food C See 43. Adequate w Wic watch 44. Garbage and Watch dum 45. Physical fac	d Temperature ing method used to Temperature ing Marking and discrete to Marking and discrete to Temperature 21 COPY Utensils, Equipandwashing fact d fon-food Contact ructed, and used to the total time of the total time of the time of time o	e Control/ Identified; Equipment Adelisposition excurate, and calibrate strips Prerequisite for Onit (Current/ insp. soment, and Vendir illities: Accessible and ext. surfaces cleanabled ext. surf	equate to ted; Chemical/ Departion sign posted) ng und properly e, properly used/ areas used ies maintained	
		N N	S	Prince Prevention 21. Person in charge prand perform duties/ Ce 4 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged MOD Cakes h Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem By request /posting) Core Items (1 Point Prevention) 34. No Evidence of Insanimals Fruit flies was 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in buck 37. Environmental con See 38. Approved thawing Wic Prop 39. Utensils, equipmen	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Food Manager available; adequation available; adequation of Ingred with Approved Provided Ingred Ingr	con Items (2 Personnel con of knowledge, ger (CFM) ns/ personnel cod Package ate pressure, safe at tags; parasite lients on it rocedures and Process, and ialized ctions or under cooked of Allergen Label separation equire Correctiv nation or tobacco use red	R R	W 2 Note T	I N	N O O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometr Thermal test st Thermo w Permit 30. Food Estab Need 200 31. Adequate has supplied, used Equipped 32. Food and N designed, constr Condition 33. Warewashin Service sink or 41. Original con 42. Non-Food C See 43. Adequate w Wic watch 44. Garbage and Watch dum 45. Physical fac See 46. Toilet Facilit	d Temperature ing method used to Temperature e Marking and descrips //Orks / test Requirement, //Orks / test Requirement, //Olishment Perm 21 COPY Utensils, Equipandwashing fact d //On-food Contact ructed, and used for the food Ice //Orks / test //Orks /	e Control/ Identified; Equipment Ade disposition ecurate, and calibrate strips Prerequisite for Onit (Current/ insp soment, and Vendir ilities: Accessible a stalled, maintained, acility provided ever Comes First dentification (Bulk Food) al Facilities s clean ghting; designated ely disposed; faciliti	equate to ted; Chemical/ Departion sign posted) ag und properly e, properly areas used/ areas used ies maintained lean	
U T		N N	S	Prince Prevention 21. Person in charge properties and perform duties/ Ce 4 22. Food Handler/ no under All Safe Water, Record 23. Hot and Cold Water See 24. Required records and destruction); Packaged Mod Cakes in Conformance 25. Compliance with V HACCP plan; Variance processing methods; mod Code (Disclosure/Rem By request /posting) Core Items (1 Point Prevention) 34. No Evidence of Insanimals Fruit flies was 35. Personal Cleanlines 36. Wiping Cloths; prostored in buck 37. Environmental con See 38. Approved thawing Wic Prop	resent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Knowledge/ Fresent, demonstration of Food Manager available; adequation of Food labeled average of Ingred with Approved Provided and Food labeled average of Ingred with Approved Provided Frood labeled average of Ingred with Approved Provided Frood Ingred of Food Section of Food Contamination of Food Contamination, atch / back rooms selection of Food Contamination of F	con Items (2 Personnel on of knowledge, ger (CFM) ons/ personnel ond Package ate pressure, safe c tags; parasite lients on it rocedures ed Process, and ialized ctions or under cooked of Allergen Label esparation rodent/other or tobacco use red ly used, stored, y used	R R	W 2 2 Note of U T	I N	N O O	N A	C O S	disposal Watch rective Action w Food 27. Proper cooli Maintain Produ 28. Proper Date Good 29. Thermometr Thermal test st Thermo w Permit 30. Food Estab Need 200 31. Adequate has supplied, used Equipped 32. Food and N designed, constructory Condition 33. Warewashir Service sink or 41. Original con 42. Non-Food Condition 44. Adequate w Wic watch 44. Garbage and Watch dum 45. Physical factory See	within 10 days d Temperature ing method used ing Requirement, ing Requirement, ing Requirement, ing Facilities; inscurb cleaning factoristic installed, ing Facilities installed, ities; properly cities; properly cities; properly cities; installed, ities; properly cities installed, ities; properly cities; properly cities; properly cities; properly cities; properly c	e Control/ Identified d; Equipment Ade disposition ccurate, and calibrat t strips Prerequisite for O nit (Current/ insp s oment, and Vendir ilities: Accessible a et surfaces cleanable d stalled, maintained, acility provided ever Comes First dentification (Bulk Food) al Facilities s clean ghting; designated ely disposed; faciliti , maintained, and cl	equate to ted; Chemical/ Departion sign posted) ag und properly e, properly areas used/ areas used ies maintained lean	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: pizza North	Physical A North		ity/State: Rockwal	License/Permit # FS 9478	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT	IONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I				
Online	e order station	41	Meat cold top		Wic at fan	22				
Toma	atoes / sausage	41/40	Sausage / chicken	36/38	Chicken	38				
Cł	nicken / ham	40/39	Below chicken	38	Cheese	41				
S	Soft cheese	40	Veggie cold top	36/38	Tomatoes	38				
	Salad unit	38	Cut tomatoes/ garlic	39/40	Romaine	41				
M	ix/ Romaine	41/41	Ham / cooked corn	40/41						
Meat	t cheese cold top	31/35	Beer	43						
F	eta / ricotta	39/38	Black dressing cooler	41						
		OF	SERVATIONS AND CORRECTIV	E ACTION	NS					
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 stat			<u> </u>						
	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 - 1	50-200 p	om / 200 ppm at three comp							
45	Repair pipe under har	nd sink w	here saran is making the re	oair						
37 /32	Residential cooler unde	r table ho	olding dressings need to be de	efrosted -	- these are not designed for	r heavy use				
	Sanitizer at three compartment sink 200 ppm									
32	Discard old spatulas v	where ne	eded							
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	· · · · · · · · · · · · · · · · · · ·									
	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	Reminder to use all chemicals per label d by: Print: Title: Person In Charge/ Owner									
(signature)	See abov	e			gu	-				
Inspected			Print:							
(signature)	Kelly Kírkpo	ıtrick	γRS		Samples V N #	collected				
	6 (Revised 09-2015)				Samples: Y N # c	collected				