Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

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					tion: 1 1.00	2-Follow U				_	Inve	etino	tion	_	5-CO/Construction 6-Other TOTAL/SCOR	
Es	tabli	ishm	nent i			2-Follow C	Contact/Own	_		1 -4-1	IIIVC	suga	uon		* Number of Repeat Violations:	Œ
			zza .ddre	ess:		Pe	MOD st control :			Нос	od		Gre	ease	Number of Violations COS:	1
	olia	d					olab 11/08/2020			05/2	020(Les	09/	02/20210 500 No ✓	
Ma	rk tl	Com he ap	ı plia ı oprop	riate	points in the OUT box for		tem Ma		in ap	propi	riate b	ox fo	or IN,	NO	blicable COS = corrected on site R = repeat violation W- Watch NA, COS Mark an In appropriate box for R	h
Co	mpli	iance	e Sta	tus	Prio	rity Items (3	Points) violati	ons Re	equir	_	<i>nmed</i> ompli			_	ve Action not to exceed 3 days	
O U	I N	N O	N A	C		nperature for Fo		F	₹	O U	I N	N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time a		11)			T				S	12. Management, food employees and conditional employees;	
											•				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				/				 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 	
					3. Proper Hot Holding t	emperature(135°	°F)								Preventing Contamination by Hands	
		<u> </u>			4. Proper cooking time	and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly	
		•			5. Proper reheating prod	cedure for hot ho	olding (165°F in 2	2						-	15. No bare hand contact with ready to eat foods or approved	
					Hours)										alternate method properly followed (APPROVED Y. N.) Using gloves	
		/			6. Time as a Public Hea	ılth Control; prod	cedures & record	is							Highly Susceptible Populations	
					App	proved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and	* *										
	•				destruction										Chemicals	
	/				8. Food Received at pro	pper temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contami	nation				~				Water only 18. Toxic substances properly identified, stored and used	
	_				9. Food Separated & propreparation, storage, dis										Watch near clean dish table Water/ Plumbing	
					10. Food contact surface	es and Returnabl	les; Cleaned and	Į .					T		19. Water from approved source; Plumbing installed; proper	
	'				10. Food contact surface Sanitized at 200						_				backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		/			11. Proper disposition of reconditioned Disc	arded	lously served or				/				disposal	
					ממ	arucu									uisposai	
0	I	N	N	С					ts) vi						rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Pri- Demonstration	ority Founda	tion Items (2 Personnel	F		olati O U T	I N	Requ N O	N A	Cor.		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: 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	Physical A N Gol		City/State: Rockwal	License/Permit # FS 9478	Page 2 of 2				
			TEMPERATURE OBSERVAT	IONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp				
Salad	mix ambient	40	Online cooler		Wic					
Gree	ens and garlic unit	41	Tomatoes / spicy sausage	37/39						
Ch	neese / garlic	39/40	Garlic	38/						
Unde	er counter portion	35/37	Ambient	37						
Pizz	za table meats		Not using shake machine							
Cho	orizo / chicken	39/38								
		38/38								
	Below	34/35								
		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									
	Hot water -at front har	nd eink 10)5 F							
42			55 1							
42/45	Clean shelving where needed Clean under behind and around all equipment where needed									
42/43	Clean under behind and around all equipment where needed Manager will address drain in on line order unit									
				owing lal	hale					
	Using quats for food contact and peroxide for nonfood - following labels									
32	Quats 200 ppm in buc		oards where badly scored							
39	Store scoop for sugar		<u> </u>							
42/45	General cleaning in w		ule out							
42/45	 									
	Great date marking in wic									
42/45	Good organization General cleaning in back of house									
42/43										
45	Dishmachine confirmed using labels 160 F									
45	Time to resilicone behind sinks									
	Cleaning and sanitizing spigots and nozzles daily									
	Tables are sanitized between seatings - using peroxide									
	Restrooms equipped Watch ampleves drink containers									
	Watch employee drink containers Allergy posting on glass at place of order									
	Allergy posting on glass at place of order									
42/45	Policy on site to prevent cross contact Keep drains under soda station clean and area underneath clean									
Covid	Online orders / curbsid	de / dine	in							
	Employees screened at arrival - wellness check on iPad - thermo as well -									
Received (signature)	See abou	/e	Print:		Title: Person In Charg	ge/ Owner				
Inspected (signature)	^{d by:} Kelly Kírkpa	ıtrick	Print:			<i>"</i> 12				
	6 (Revised 09-2015)				Samples: Y N	# collected				