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

Date: 07/03/2020			)20	Time in: Time out: License/Perm 12:48 1:35 FS 922										Pizza Low Page		
				ction: 1-Routine	2-Follow Up	3-Complai	int		Inves	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCOR	RE
		ishmen John				ntact/Owner N I <b>r papa</b>	Name:						<ul><li>★ Number of Repeat Violatio</li><li>✓ Number of Violations COS</li></ul>		- 10 - 11	_
P	hysic	al Add			Pest con	trol :		Нос	od					ollow-up: Yes	5/95/ <i>F</i>	4
Н	orizon		onaa	Status: Out - not in a	Orkin qua		not o	Trimble 11/12/2020 500 gals  No   not observed  NA = not applicable  COS = corrected on site $\mathbf{R}$ = repeat vi						lation W/ Water	.1.	
M		Compli the appro		e points in the <b>OUT</b> box for	r each numbered item	Mark •	/ in app	oropri	iate bo	x for	ΙN,	NO,	NA, COS Mark a		lation W-Watc ate box for R	:n
C	ompli	iance St	atus	Prio	ority Items (3 Point	ts) violations	Requir		<i>nmed</i> ompli				ve Action not to exceed 3 days			
O	Î	N N O A	C		mperature for Food Sa	nfety	R	O U	I	N O	N A	CO	Employ	ree Health		R
Т			S	(F = d)  1. Proper cooling time:	degrees Fahrenheit) and temperature			T				S	12. Management, food employee		employees;	
		<b>~</b>			1				~		(	/	knowledge, responsibilities, and		1 3	
				2. Proper Cold Holding See attached	g temperature(41°F/ 45°	°F)							13. Proper use of restriction and eyes, nose, and mouth	exclusion; No disc	charge from	
							Ш						Policy on site			
		<b>'</b>		3. Proper Hot Holding	_				, ,				Preventing Conta	·		
		<b>/</b>		4. Proper cooking time	*				~				14. Hands cleaned and properly			
		<b>✓</b>		5. Proper reheating pro- Hours)	ocedure for hot holding	(165°F in 2			~				15. No bare hand contact with re alternate method properly follow	ved (APPROVED	Ŷ. N. )	
	-			6 Time as a Public Hea	ealth Control; procedure	s & records	$\blacksquare$						No bare hand contact /	gloves for ha	ındling	
				or rame us a rushe rick	and condition, procedure				1				Highly Suscept  16. Pasteurized foods used; prohi	tible Populations	and d	
				Ap	oproved Source						~		Pasteurized eggs used when requ		ered	
	Π		T		ed from approved source											
	~			good condition, safe, and destruction	nd unadulterated; parasi	ite							Cher	micals		
				8. Food Received at pro	oper temperature		Н						17. Food additives; approved and	d properly stored;	Washing Fruits	
	~			To check					~				& Vegetables Rinsing with water	only		
				Protection	n from Contamination	1			~				18. Toxic substances properly ide Stored low		d used	
				9. Food Separated & pr	rotected, prevented duri	ing food								Plumbing		
					1 7	111			1 1					8	1	
	~			Sanitized at 200	ces and Returnables ; Cl ppm/temperature	uats		W					19. Water from approved source; backflow device			
				11. Proper disposition of	of returned, previously							1	Referring drain to three cor 20. Approved Sewage/Wastewate			$\vdash$
				reconditioned Disc	arded								disposal			
0	I	l N l N	C	Pri	iority Foundation	Items (2 Po	ints) vi	iolat O		Requ	uire N	Cor	rective Action within 10 days			R
U T	N	O A		Demonstration	n of Knowledge/ Perso	onnel		U T	N	Ö	A	o s	Food Temperature (	Control/ Identifica	ation	IX.
	/			and perform duties/ Ĉe	resent, demonstration of ertified Food Manager (				/				27. Proper cooling method used; Maintain Product Temperature	Equipment Adec	quate to	
	/			22. Food Handler/ no u 5 food handlers	unauthorized persons/ pe	ersonnel	H		~				28. Proper Date Marking and dis	sposition		_
					ordkeeping and Food F	Package							Great 29. Thermometers provided, according to the control of the c	urate, and calibrate	ed; Chemical/	
						ackage							Thermal test strips			
				Safe water, Reco	Labeling								Digital			
	/		Τ	ŕ	Labeling er available; adequate pr	ressure, safe							Digital Permit Requirement, Pr		peration	
	\ \			23. Hot and Cold Wate 110 and above 24. Required records as	Labeling er available; adequate pr vailable (shellstock tags								Permit Requirement, Pr 30. Food Establishment Permit	rerequisite for Op		
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Stephen Crouse	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Johns 4249	Physical A		City/State: Rockwa	II	License/Permit # FS 9224	Page <u>2</u> of <u>2</u>				
Тара	1 001113 4240	1101120	TEMPERATURE OBSERVA		11	10 3224					
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loc	cation	<u>Temp</u>				
Pizza	table		Sauce cooler	36							
	Ham	37	Bottle cooler	32							
	Tomatoes	38	Wic								
	Cheese	40	Tomatoes	37							
В	elow temps		Sausage	37							
	Sardines	40	Meatballs	39							
SauSage		41									
	Meatballs	40									
T.			SSERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hot water in restroom 110 F ( add toilet paper )										
	Hot water at hand sink in prep 116 F										
	Keep an eye on gaske	ets in coo	lers								
42/45											
32	Paint is peeling on reach in cooler shelving and is exposing rusty tips on shelving										
	All cutters are washed	d every 4	hrs or less								
	No bare hand contac	t of RTE	foods								
	Discussed air gap / re	ferred to	plumbing insp at city hall								
W	Avoid storing package	water bo	ottles next to hand sink								
	Sanitizer in three comp sink 200 ppm										
	Keep an eye on condi	ition of sa	auce containers								
42	Minor cleaning of shel										
	Back door sealed and		in working								
45	Fill small holes in wall	S									
	Will Followup on drain to three comp										
	- Straip art attaining minds comp										
<u></u>											
Covid	Info provided to city early on / addition of masks / drivers wear gloves etc / screening employees when entering										
Received (signature)		10	Print:			Title: Person In Char	ge/ Owner				
Terror			Print								
(signature)		atrick	Print:								
	Reddy Roi ispo		. 150			Samples: Y N	# collected				