equ Follov	ui wu	reo			f \$50.00 is fter 1 st			ity of	Roc	ckv			In	spe	ecti	ion Report		
Date: 01/		5/20)22	2	Time in: 2:57	Time out: 3:40		License/P								$\begin{bmatrix} Food handlers \\ 6 \end{bmatrix} \xrightarrow{Food managers} \\ Page \underline{1} of \underline{2}$		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-Investigation			ntion	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:						
Papa							Conta		Name	:						✓ Number of Violations COS: 10/00/		
Phys 1180			ess:			Ork				F	Ю	d				se trap : Follow-up: Yes V 2 / Trimble 500 No		
Mark		omplia appro			Out = not in cor points in the OUT box for	mpliance $IN = in$	complian em	ice N Mark	$\mathbf{O} = \mathbf{n}$							pplicable $COS = corrected on site O, NA, COS Mark an \sqrt{n} appropriate box for R$		
				r p					-		Im	med	iate	Cor	rect	tive Action not to exceed 3 days		
0 I	N 0 A 0						R	Compliance Status O I N N C U N O A O T S						Employee Health				
	L			_	1. Proper cooling time a		,		П			~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding temperature(41°F/ 45°F)					_		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
-		~	•		3. Proper Hot Holding to	Hot Holding temperature(135°F)		Move to hand sink Preventing Contamination by Hands										
		~	,		4. Proper cooking time a			14. Hands cleaned and properly washed/ Gloves used properly										
				5. Proper reheating procedure for hot holding (165°F in 2 Hours)					-		15. No bare hand contact with ready to eat food				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
		~	•		6. Time as a Public Health Control; procedures & records						Not touching after cooking					Not touching after cooking Highly Susceptible Populations		
					Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
V				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary							· [Chemicals			
v	/			3	8. Food Received at pro Checking							~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Ŭ	from Contamii	nation			-	_	- -				Water only 18. Toxic substances properly identified, stored and used		
					9. Food Separated & pro preparation, storage, dis	otected, prevente	ed during	g food	H			•				Water/ Plumbing		
-					Watch and keep covered in 10. Food contact surface	n wic es and Returnabl	es ; Clea	aned and								19. Water from approved source; Plumbing installed; proper		
~					Sanitized at 200 1	of returned, previ		rved or		;	3	_				backflow device ThreeComp 20. Approved Sewage/Wastewater Disposal System, proper		
	ŀ			1	reconditioned Disca	arded						~				disposal To check		
0 I U N		N N D A	C						R R		_	ONS I I N	Req N O	uire N A	Cor C C			
T			s		21. Person in charge pre	of Knowledge/				-	T		-	А	s	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to		
V					and perform duties/ Cer 3,						(~				Maintain Product Temperature		
V					22. Food Handler/ no ur 6	nauthorized perso	ons/ pers	sonnel		1	2					 28. Proper Date Marking and disposition To be 7 days total (today plus 6) 29. Thermometers provided, accurate, and calibrated; Chemical/ 		
					Safe Water, Recor	Labeling		-			(~				Thermal test strips		
V	/				23. Hot and Cold Water See	r available; adequ	late pres	sure, safe								Permit Requirement, Prerequisite for Operation		
		~	,		24. Required records av destruction); Packaged 1 Boxed when	Food labeled	ck tags; j	parasite				~				30. Food Establishment Permit (Current/ insp sign posted) Posted		
			<u> </u>		Conformance w	with Approved I										Utensils, Equipment, and Vending		
		~	,]	25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spe anufacturer instru	cialized actions	ess, and			(~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
					Cons	sumer Advisory				'	W	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch		
V				1	26. Posting of Consume foods (Disclosure/Remi Can provide by requ	inder/Buffet Plate					(~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up		
				_			Require	Corrective	e Actio	on N						ays or Next Inspection , Whichever Comes First		
O I U N T		N N D A			Prevention of	of Food Contam	ination		R		O U T	I N	N O	N A	C O S			
1					34. No Evidence of Inse animals Gap at back	door	,						~			41.Original container labeling (Bulk Food)		
1					35. Personal Cleanliness See	-		icco use								Physical Facilities		
/					36. Wiping Cloths; prop Stored in buck 37. Environmental conta		ored			-	1					 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 		
vv					38. Approved thawing n	method			+	,	N.	~ ~				W watch 44. Garbage and Refuse properly disposed; facilities maintained		
					Prope	er Use of Utensil	s		\square	┢	1	•	┥			Watch outside 45. Physical facilities installed, maintained, and clean		
			Γ		39. Utensils, equipment dried, & handled/ In us	, & linens; prope	erly used			╞	1				~	See 46. Toilet Facilities; properly constructed, supplied, and clean See attached cos		
				4	40. Single-service & sin		2		$\left \right $	┝	•				•	47. Other Violations		
V					and used													

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Stephen Crouse	Print:	Title: Person In Charge/ Owner General manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	^{1ent Name:} Johns pizza	Physical A Horizo		City/State: Rockwa		License/Permit # FS 9224	Page <u>2</u> of <u>2</u>				
•	•		TEMPERATURE OBSERVA	TIONS							
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locati		<u>Temp</u>				
Pizza t	able		Small under counte	er		Wic					
	Cheese	39	Not working new planne	ed	C	an Bacon	40				
	Tomatoes	39	Glass front coole	er 34		Beef	40				
	Chicken	38				39					
	Beef	37									
B	elow temps										
	Ambient	30									
Be	ef / nuggets	38/37									
Item			SERVATIONS AND CORRECT								
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND				
46 /cos	Sauce is a non Tcs okay at room temp										
	Sauce is a non Tcs okay at room temp										
42	Need to clean hand sink Three comp sink sanitizer 200 ppm - test strips on site Minor cleaning under equipment										
	· · ·	ree comp sink sanitizer 200 ppm - test strips on site nor cleaning under equipment air restraints needed									
05	Minor cleaning under equipment										
35		air restraints needed of water at three comp 110 eed air gap and three comp sink drain - to have plumber address									
19	Hot water at three comp 110 Need air gap and three comp sink drain - to have plumber address										
35	0 1	air gap and three comp sink drain - to have plumber address to store employee meals below facility product in wic									
28	leed to store employee meals below facility product in wic Date marking labels indicates today plus 7 and code is today plus 6										
45	ate marking labels indicates today plus 7 and code is today plus 6 Iinor cleaning needed inside wic under racks and various in kitchen and back storage room										
35	linor cleaning needed inside wic under racks and various in kitchen and back storage room tore employee drink below food related items on cutting board / can opener /										
	tore employee drink below food related items on cutting board / can opener / rink container to be non screw cap										
34	Back door gap to address										
W	Ack door gap to address /atch chemical storage next to soda bottles -separate										
	No raw product										
45	Walls peeling in back storage room										
-					,		-				
Received (signature)	^{by:} See abov ^{by:} Kelly kírkpo	/e	Print:			Title: Person In Charge/ (Jwner				
Inspected	by:		Print:								
(signature)	Kelly kírkpa	ıtríck	$\langle \mathcal{RS} $			Samples: Y N #	collected				
	(Povisod 09-2015)										