Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 01/10/2023			1		FS 9224			Need			eed	d 2023	1 0		Page 1 of 2		
Purpose of Inspection: 1-Routine 2-Follow Establishment Name:			2-Follow U	Up 3-Complaint 4-Investigation Contact/Owner Name:			ı	5-CO/Construction 6-Other TOT * Number of Repeat Violations:			TOTAL/SCO	ORE					
	Papa Johns 4249					Star papa				✓ Number of Violations COS:			6/04/	Λ			
	1180 Horizon										e trap/ waste oil e 12/18/22	oil Follow-up: Yes No		6/94/A			
	Cor	mplia	nce S	Status: Out = not in o	compliance IN = in	n compliance	NO = no	-			4			= corrected on :	_	olation W-Wa	tch
Mark	the a	pprop	riate	points in the OUT box for	or each numbered i		Mark V in a								rk an Vin appropri	ate box for R	
		ce Sta						C	Compl	ianc	e Stat	tus	ive Action not to	exceed 5 du	ys		
O I U N	O		C O S		emperature for F degrees Fahrenhe		R	U	J N	N O	N A	O S		Empl	oyee Health		R
			Б	1. Proper cooling time	e and temperature	e						5	12. Managemen		yees and conditional	employees;	
				2.8		105/4505			~							1 6	
V				2. Proper Cold Holdin See	ig temperature(41	1 F/ 43 F)			/				eyes, nose, and	mouth	nd exclusion; No dis	charge from	
	1			3. Proper Hot Holding	g temperature(135	5°F)							To post at h		ntamination by Han	ıds	
	•			4. Proper cooking tim	e and temperature	e									rly washed/ Gloves u		
				5. Proper reheating pr	ocedure for hot he	nolding (165°	F in 2			_			15. No bare han	d contact with	ready to eat foods o	r approved	-
	/			Hours)						~			No hand fo	d properly foll od contact	owed (APPROVED of ready to ea	Y. N.) t	
	/			6. Time as a Public H	ealth Control; pro	ocedures & r	records								eptible Populations		
	ı			Α.	pproved Source						./		16. Pasteurized Pasteurized egg		rohibited food not of	fered	
							. J :						1 asteurized egg	s used when it	Динси		
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										C	hemicals		
Ц				destruction Papa													
v				8. Food Received at p always and d		re					/		& Vegetables	**	and properly stored;	Washing Fruits	
				,	on from Contami	vination			•				Received 18. Toxic substa		identified, stored an	d used	_
Н				9. Food Separated & p			od										
V				preparation, storage, o										Wate	r/ Plumbing		
V	1			10. Food contact surfa Sanitized at 200			d and		~			1	backflow device	e .	rce; Plumbing install	ed; proper	
				11. Proper disposition	of returned, prev	viously serve	d or							ewage/Wastev	vater Disposal System	m, proper	+
	V			reconditioned Disc	carded				~				disposal				
				Pı	riority Founda	ation Item			tions	Req	uire N	Cor	rective Action w	vithin 10 days	5		
O I	N	N	C				R	U		1.4	IN	C					R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: David Mccallister	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Papa John's	Physical A		ity/State: Rockwa	II	License/Permit # FS 9224	Page <u>2</u> of <u>2</u>					
·		TEMPERATURE OBSERVAT	IONS								
Item/Location	Temp F	Item/Location	Temp F	Item/Loca	ation	Temp					
Pizza table		Wic									
Italian sausage / ham	37/36	Chicken	37								
Chicken / tomatoes	38/36	38/36 Tomatoes									
Cheese	38	Sauce	37								
Below		spinach	37								
Meatballs / wings	37/37	Sauce cooler									
Small cooler	Na	Small residential	40								
Beverage cooler	40.2										
Item AN INSPECTION OF YOUR E		SERVATIONS AND CORRECTIV			HE CONDITIONS ODER	RVED AND					
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F										
Hot water 115 and up)										
42 General cleaning insi	de coolers	s where needed									
Washing pizza cutter	s every 4	hrs - replacing with new									
· · ·		company quarterly deep cl	eaning								
Three comp sink ove											
		otal 6 days out / currently	showin	g today	plus 7						
35 Employee meals to b											
		Is low behind three comp sir									
	<u> </u>	ng small residential cooler wi	rh comn	nercial g	rade						
45 Minor clean under sh	elving etc										
Using digital thermo											
Received by:		Print:			Title: Person In Charg	ge/ Owner					
See abo	ve										
(signature) See about the signature of t	atici al	Print:									
Kewy KW KP	mr un				Samples: Y N	# collected					