

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

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

Date: <b>01/10/2023</b>	Time in: <b>1:31</b>	Time out: <b>2:23</b>	License/Permit # <b>FS 9224</b>	Need <b>2023</b>	Food handlers <b>1</b>	Food managers <b>3</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Papa Johns 4249</b>	Contact/Owner Name: <b>Star papa</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>6/94/A</b>
Physical Address: 1180 Horizon	Pest control : Massey 01/09/2023	Hood Need info	Grease trap/ waste oil Trimble 12/18/22
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓						✓			
		✓				<b>Highly Susceptible Populations</b>					
		✓							✓		
	✓					<b>Chemicals</b>					
	✓								✓		
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓								✓		
	✓					2					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					W	✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓		✓					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓								✓		

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓								✓		
1						<b>Physical Facilities</b>					
	✓					1					
		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
1						1					
	✓					✓					
	✓								✓		

