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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 07/06/2	<b>022</b>	Time in: 12:06	Time out: 12:57	License/Perm FS 922						Food Manager	rs Food Handlers	Page 1 of 2
		ction: 12.00	2-Follow Up	3-Complaint		4-Inv	estiga	ation		5-CO/Construction	6-Other	TOTAL/SCOR
Establishmer	nt Nar			ontact/Owner Nam ar papa LP	e:					<b>★</b> Number of Repeat Violat ✓ Number of Violations CO		
Physical Add	lress:	ΣΖα # ΤΣΤΟ	Pest cor	ntrol :		ood				e trap / waste oil :	Follow-up: Yes	13/87/
1180 horizon		Status: Out = not in co	Orkin ne	eed last one	To not obse	provi		<u> </u>	prov	plicable COS = corrected on si	No□ Fridav	olation W- Watel
		e points in the <b>OUT</b> box for	r each numbered item	Mark 🗸 i	n appro	priate	box f	or IN	, NO	, NA, COS Mark	c an √in appropria	
Compliance S			rity Items (3 Poir		ÌL	<i>Comp</i>	liance		us	ive Action not to exceed 3 days	S	
	T   S   (r = degrees rantelment)  1. Proper cooling time and temperature						,		5	12. Management, food employe knowledge, responsibilities, and		employees;
2 Proper Cold Holding temperature/41°E/45°E)										13. Proper use of restriction and		charge from
	2. Proper Cold Holding temperature(41°F/45°F)  See									eyes, nose, and mouth To post signs at hand		enarge from
<b>/</b>		3. Proper Hot Holding t	temperature(135°F)							-	tamination by Han	nds
<b>/</b>		4. Proper cooking time	and temperature		1 [					14. Hands cleaned and properly washed/ Gloves used properly		
		5. Proper reheating prod Hours)	cedure for hot holding	g (165°F in 2		15. No bare hand contact with ready to eat				•	Y Y	
		6. Time as a Public Hea	alth Control: procedur	res & records						alternate method properly followed (APPROVED Y. N. )		
		o. Time us a rabite free	nur control, procedur	es ce records						Highly Susce	ptible Populations	
		Ap	proved Source					~		Pasteurized eggs used when rec		icica
		7. Food and ice obtained good condition, safe, and				l						
		destruction Papa Jo	ohns	isite						Ch	emicals	
		8. Food Received at pro	oper temperature		İ			/		17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits
		To check temp								18. Toxic substances properly i	identified stored an	nd used
		9. Food Separated & pro	n from Contamination		3	3				See		a upou
		preparation, storage, dis		9						Water	/ Plumbing	
~		10. Food contact surfact Sanitized at 200		Cleaned and	3	3			i	19. Water from approved source backflow device	_	ed; proper
					l L					Air gap issue agai	n	
		11. Proper disposition of	of returned, previously	served or						20. Approved Sewage/Wastew	ater Disposal System	m, proper
		reconditioned Disc	arded			~	'			20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Ashley Gonzalez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Johns 4249	Physical A		City/State: Rockwall	License/Permit # FS 9224	Page <u>2</u> of					
·			TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F Ite	m/Location	Temp					
Bottle	cooler	34	Wic	35/36							
Pizza table		Sausage		39							
	Sausage	40	Meat balls	39							
Ham		39 Cheese		37							
ı	Tomatoes	40									
	Cheese	33									
В	elow wings	39									
_	e in / sausage										
			 	IVE ACTIONS							
Item Number			ENT HAS BEEN MADE. YOUR ATTEN		D TO THE CONDITIONS OBS	ERVED AND					
Nullibei	NOTED BELOW: temps in F	400 / 1   1									
			water at kitchen hand sin								
			no in warmest location of a	cooler							
	How often is pizza ove										
	Not using the under counter cooler - replace rusty shelves of using again										
	Pizza slicers are w r s every 4 hrs or less including plastic container holding them										
W	•		r wiping cloths for surfaces	<u> </u>	<u>'</u>						
Cos	· ·		g at 200 ppm BUT bag is empty								
39			nging items out of spray ra	ange of spray	er at three comp sink						
W	Avoid storing sanitizer										
18			tly under soap dispenser								
35	Store employees mea										
32	To address small rust		<u> </u>								
42			eded / watch. Fan guards	and floor und	er shelving						
34	Gap at bottom of back door to be addressed										
	Best to store chemicals below sodas in back room / ex soap and sanitizer / walls peeling paint										
39											
19	Air gap at three comp will send pic to building inspections - must be above drain										
45	Clean floor under equipment										
39	Best to hang mops to allow to dry - need new mop rack										
W	Watch rusty air vents										
	Using dial thermo - appears to be calibrated / test strips for sanitizer on site										
	Cleaning delivery bags daily after delivery										
			T= .		I						
Received (signature)	See ahov	<b>/</b> P	Print:		Title: Person In Char	ge/ Owner					
Incma-4-			Dain 4.								
(signature)		itrick	Print:								
	Redy Nor Mpo				Samples: Y N	# collected					