

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

Date: 07/06/2022	Time in: 12:06	Time out: 12:57	License/Permit # FS 9224	Food Managers 1	Food Handlers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Papa John's pizza # 4249	Contact/Owner Name: Star papa LP	* Number of Repeat Violations: _____	13/87/B
		✓ Number of Violations COS: _____	

Physical Address: 1180 horizon Rd	Pest control : Orkin need last one	Hood To provide	Grease trap / waste oil : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Friday
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
									✓		
	✓					Chemicals					
	✓								✓		
						3					
	✓					Water/ Plumbing					
	✓					3					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
						✓					
Consumer Advisory						2					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
1								✓			
1						Physical Facilities					
✓						1					
		✓				✓					
		✓				W					
Proper Use of Utensils						1					
1						✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Gonzalez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Papa Johns 4249	Physical Address: Horizon	City/State: Rockwall	License/Permit # FS 9224	Page 2 of __
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle cooler	34	Wic	35/36		
Pizza table		Sausage	39		
Sausage	40	Meat balls	39		
Ham	39	Cheese	37		
Tomatoes	40				
Cheese	33				
Below wings	39				
Bone in / sausage	39/39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Hot water in restroom 108 / hot water at kitchen hand sink 118
	Reminder to always have thermo in warmest location of a cooler
	How often is pizza oven conveyor cleaned ?
	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	Need to set up Sani buckets for wiping cloths for surfaces / using spray bottles instead
Cos	Sanitizer at three comp sink is testing at 200 ppm BUT bag is empty and needs to be replaced / confirmed new bag 200 ppm
39	Store utensils and other low hanging items out of spray range of sprayer at three comp sink
W	Avoid storing sanitizer boxes on floor
18	Avoid storing soda bottles directly under soap dispenser
35	Store employees meals low in wic
32	To address small rusty shelving unit next to door
42	Clean shelving in wic where needed / watch. Fan guards and floor under shelving
34	Gap at bottom of back door to be addressed
18 /45	Best to store chemicals below sodas in back room / ex soap and sanitizer / walls peeling paint
39	Store cart clean
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

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Samples: Y N # collected

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