

2nd Followup
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 07/31-2024	Time in: 11:34	Time out: 12:57	License/Permit # Fs 9224	Handlers 5	CFM 4	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Papa John's 4259			Contact/Owner Name: Sun holdings		Number of Repeat Violations: 0 Number of Violations COS: 0	
Physical Address: -180 horizon			Pest control : Massey 7/10/2024	Hood In works	Grease trap : Southwaste	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics
8/92/A						

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F) See attached							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth At hand sinks	
					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands	
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours) All meats							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							Highly Susceptible Populations	
					Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary							Chemicals	
					8. Food Received at proper temperature Yes							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination							18. Toxic substances properly identified, stored and used Watch storage	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting All precooked							Water/ Plumbing	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							19. Water from approved source; Plumbing installed; proper backflow device City approved	
					11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel 4							28. Proper Date Marking and disposition Company wide	
					Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo /	
					23. Hot and Cold Water available; adequate pressure, safe See attached							Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order packaged/handed/delive							30. Food Establishment Permit/Inspection Current/ insp posted Posted	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
					34. No Evidence of Insect contamination, rodent/other animals Attached							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use Stored separate							Physical Facilities	
					36. Wiping Cloths; properly used and stored Using spray bottle / best to use buckets							42. Non-Food Contact surfaces clean General	
					37. Environmental contamination Watch ice etc							43. Adequate ventilation and lighting; designated areas used Watch	
					38. Approved thawing method Items delivered frozen / in wic to thaw							44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	
					Proper Use of Utensils							45. Physical facilities installed, maintained, and clean General	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See							46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
					40. Single-service & single-use articles; properly stored and used See							47. Other Violations See attached	

