

Retail Food Establishment Inspection Report

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

Date: 7/26/2024	Time in: 11:40	Time out: 12:40	License/Permit # FOOD 6328	Est. Type	Risk Category	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
Establishment Name: Pizza Hut #27448 (Rusk)			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		11/89/B
Physical Address: 870 W Rusk Rockwall, TX			Pest control : Ecolab/7-15-2024	Hood All Clean/1-2024	Grease trap : Southwaste/1200gal/7-25-24	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 '✓' 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3							✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓					1					
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1						1					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Maton Elisade</i>	Print: Maton Elisade	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Hut #27448 (Rusk)	Physical Address: 870 W Rusk	City/State:	License/Permit #	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
wing cooler/ wings	41	ham	40		
Pizza table/sausage	44	hot holding carry out	138		
beef	44				
shredded cheese	45				
cut tomatoes	41				
under/cooked onions	41				
WIF ambient	3				
WIC/sauce	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:
	Back hand sink 100F equipped
40	To remove transport tape in wing cooler
42	To clean moldy gaskets around coolers
42/45	Lots of grease accumulation on fryer and under/to clean
45	To clean walls throughout /grease and food splatters
42	To clean shelves throughout
	Reach in freezer and reach in cooler/not working/not being used/are going to get new ones
45	To replace moldy caulking behind hand sink
2	Pizza cold table to cold hold at 41F or below
42	To clean pizza oven hood filters
	warewash hand sink 115F equipped
	3 comp sink 119F
	All sani buckets at 200pp quats
	Test strips quats and chlorine and Atkins probe thermo on site
	DarPro picks up and disposes of spent grease
43	Need lights in freezer
42	Need to clean racks in proofer
	Carry out /no more than an hour then discarded
32	Pizza pan conditions/lots of buildup
45	To clean floors drains
45	To clean behind prep table in back/stainless wall
47	To clean and organize around mop sink
	Dishwasher sanitizing at 100 ppm chlorine
39	To clean pans and containers from WIC/white lids with food debris

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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