Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

7						Time out: 12:40	FC	Se/Permi		_					Est. Type Risk Category Page 1	of <u>2</u>	
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Comp. Establishment Name: Contact/Owner					_					tion		5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	CORE				
Pizza Hut #27448 (Rusk) Physical Address: 870 W Rusk Rockwall, TX Pest control: Ecolab/7-15-2024								Hood Grease trap						9/B			
87					ockwall, TX Status: Out = not in com	TNT .	olab/7-15-2 compliance	NO = 1	not ol	bserv	ved	NA	\ = no	ot ap	waste/1200gal/7-25-24 No \square pplicable $COS = corrected on site R = repeat violation W-V$		
Ma	ırk tl	he ap	prop	riate	points in the OUT box for e	each numbered ite						appr	opria	te bo	policable $COS = corrected on site $		
О	Compliance Status O I I N N C Time and Temperature for Food Safety					R		0		N	N	С	Foodbase World	R			
T	N	0	A	o s		egrees Fahrenhei				T T	N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;		
	~										~				knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding t	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		~			3. Proper Hot Holding te	emperature(135°	°F)								Preventing Contamination by Hands		
		~			4. Proper cooking time a	and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating proce Hours)	edure for hot ho	lding (165°F ir	12			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N N)	
	~				6. Time as a Public Heal	ith Control; proc	cedures & reco	rds							Highly Susceptible Populations		
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained	1 from approved		n									
	~				good condition, safe, and unadulterated; parasite destruction McClain's										Chemicals		
	~				8. Food Received at prop	per temperature					_				17. Food additives; approved and properly stored; Washing Frui & Vegetables	ts	
					check at recei	ipt from Contamin	nation				'				18. Toxic substances properly identified, stored and used		
					9. Food Separated & pro	otected, prevente	ed during food				_						
	~				preparation, storage, disp 10. Food contact surface			nd							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at 200 p			lu			~				backflow device		
	~				11. Proper disposition of reconditioned disca		ously served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	T	N	N	C	Prio	ority Founda	tion Items (-		ions .	_		_	rrective Action within 10 days	R	
U T	I N	N O	N A	C O S	Demonstration			R		O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	K	
	~				21. Person in charge pre- and perform duties/ Cert	sent, demonstratified Food Man	ition of knowle	dge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					:)		iagei/ Fosieu										
	'				5 22. Food Handler/ no una						>				28. Proper Date Marking and disposition		
	~				22. Food Handler/ no un Safe Water, Record	nauthorized perso	ons/ personnel				'				Proper Date Marking and disposition Thermometers provided, accurate, and calibrated; Chemical Thermal test strips		
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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishi Pizza	ment Name: 1 Hut #27448 (Rusk)	Physical A	ddress: V Rusk	City/State:	License/Permit #	Page	of				
1 1220	111at 1121 4 40 (1 taok)	010 V	TEMPERATURE OBSERVA	TIONS							
Item/Loc	cation	Temp F	Item/Location	Temp F Item/	Location	T	Temp F				
wimg cooler/ wings		41	ham	40							
Pizz	a table/sausage	44	hot holding carry ou	t 138							
	beef	44									
shredded cheese		45									
cut tomatoes		41									
under/cooked onions		41									
W	WIF ambient										
	NIC/sauce	39									
-			SERVATIONS AND CORRECT	IVE ACTIONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN		TO THE CONDITIONS OBSE	ERVED AND					
	Back hand sink 100)F equir	ped								
40	To remove transpor		•								
42	To clean moldy gas	•	•								
			n on fryer and under/to	cloan							
45	•		•								
			grease and food splatte	918							
42	To clean shelves th			1. 1/							
4-			n cooler/not working/not	being used/a	re going to get ne	w ones					
45	To replace moldy co										
2	Pizza cold table to cold hold at 41F or below										
42	To clean pizza over										
	warewash hand sin	k 115F	equipped								
	3 comp sink 119F										
	All sani buckets at 2	200pp q	uats								
	Test strips quats ar	nd chlor	ne and Atkins probe th	ermo on site							
	DarPro picks up an	d disposes of spent grease									
43	Need lights in freez	er									
42	Need to clean racks		ofer								
	Carry out /no more than an hour then discarded										
32											
45											
45											
47	To clean and organ	•									
			•								
39	Dishwasher sanitizing at 100 ppm chlorine To clean pans and containers from WIC/white lids with food debris										
	and the same of th										
Received (signature)	Motor Fliende		Print: Maton	Elisade	Title: Person In Charge	-					
Inspected (signature)	d by:	ton 1	RS Christy C								
5 511.01	6 (Revised 09-2015)	wy, 1	Co Cillisty C	UITEZ, INC	Samples: Y N	# collected					