Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: Time in: Time out: 12/16/2023 10:23 11:10		License/P								Food handlers 2	Food managers 4	Page 1 o	of 2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								1-Inv	vestig	atio	n [5-CO/Const		6-Other	TOTAL/SC	ORE		
Est	abli	shm Hu	ent l	Nam	ie:		ntact/Owner I emilla	Vame:							f Repeat Violat f Violations CO			
Ph	ysica	al Ac	ddre			Pest con	trol :			ood				e trap :/ waste oil	. 1	Follow-up: Yes	10/90)/A
9737 ridge road Compliance Status: Out = not in compliance IN = in compliance						Need Southwaste			aste 1500 11/04/2024 No Pics			Za ta a la						
Mark the appropriate points in the OUT box for each numbered item Mark							O = not observed in appropriate b			e box			O, NA, COS	Marl	k an 🗸 in appropria		atch	
Cor	mpli	ance	Stat	us	Prior	ity Items (3 Point	ts) violations	Requ				diate Correction		ctive Action not to exceed 3 days				
O U	I N	N O	N A	C O		perature for Food Sa grees Fahrenheit)	afety	R	1	O I U N		N A	C O		Emplo	yee Health		R
Т		/		S	Proper cooling time an					T			S	12. Management knowledge, resp		ees and conditional d reporting	employees;	
	'				2. Proper Cold Holding to See	emperature(41°F/ 45°	°F)		٧	N				eyes, nose, and	mouth	d exclusion; No disc	charge from	
\vdash	۱				3. Proper Hot Holding ter	mperature(135°F)		H						To post at h		tamination by Han	de	
	-	. /			4. Proper cooking time a	nd temperature		Н		T					~	ly washed/ Gloves u		
					5. Proper reheating proce	edure for hot holding	(165°F in 2		-	~			-	15. No bare hand	d contact with	ready to eat foods o	r approved	
	(/			Hours) 6. Time as a Public Healt		,		L		_				properly follo	owed (APPROVED		
					Prep only	in Control, procedure	s & records	Ш								ptible Populations	C 1	
						roved Source						'		Pasteurized eggs		ohibited food not off quired	rerea	
	/				7. Food and ice obtained good condition, safe, and destruction										Ch	emicals		
					8. Food Received at prop	per temperature			ı	Τ				17. Food additiv & Vegetables	es; approved a	nd properly stored;	Washing Fruits	s
					To check			Ш			-	•		Received		etc identified, stored an	JJ	
						from Contamination				V				Watch	nices property	identified, stored an	u useu	
	/				 Food Separated & prot preparation, storage, disp Watch / allPrecooked 		ing rood								Water	/ Plumbing		
	/				10. Food contact surfaces Sanitized at 200 p	s and Returnables; Copm/temperature 100	leaned and			V				19. Water from a backflow device City appro		ce; Plumbing installe	ed; proper	
		/			11. Proper disposition of reconditioned Disca	returned, previously				V			İ	20. Approved Se disposal	ewage/Wastew	ater Disposal System	m, proper	
		L	ļ	ļ		rity Foundation	Items (2 Po	ints)	viole	ation	ıs Reç	uire	e Cor	rrective Action w	ithin 10 days			
O U	I N	N O	N A	C O	Demonstration	of Knowledge/ Perso	onnel	R	1	O I U N		N A	C O	Food	Temperature	e Control/ Identific	ation	R
Т	/			S	21. Person in charge pres and perform duties/ Certi					T			S	27. Proper coolir Maintain Produc		d; Equipment Adec	quate to	
w					22. Food Handler/ no una Need drivers too as th	authorized persons/ p	ersonnel		-	V				28. Proper Date	Marking and d	lisposition		
						dkeeping and Food I			-	Ť						ccurate, and calibrat	ed; Chemical/	
					· 1	Labeling	Ü		L					Thermal test stri		s in date		
	/				23. Hot and Cold Water a										• .	Prerequisite for O		
	/				24. Required records ava destruction); Packaged Fe		s; parasite			V				30. Food Estable Posted	lishment Pern	nit (Current/ insp s	ign posted)	
			ı		Conformance wi 25. Compliance with Var	ith Approved Proceed										oment, and Vendin		
	/				HACCP plan; Variance of processing methods; man	obtained for specialize	ed		2	2				supplied, used	_	ot working	nd property	
						ımer Advisory			2	2				designed, constru		et surfaces cleanable d	e, properly	
					26. Posting of Consumer				-	+						stalled, maintained,	used/	+
			_		foods (Disclosure/Remin Available by request	der/Buffet Plate)/ All / emailed new pos	lergen Label ster			V				Service sink or c		acility provided		
0	I	N	N	С	Core Items (1 Point	Violations Requi	re Corrective	Actio	_	ot to		ed 9	0 Day			ever Comes First		R
U T	N	0	A	o s		Food Contamination		A	1	U N T		A	o s			dentification		^
W					34. No Evidence of Insec animals Air curtain cor	nfirmed				╧	/			41.Original cont	ainer labeling	(Bulk Food)		
	/				35. Personal Cleanliness/	<u> </u>	bacco use								Physic	al Facilities		
	/				36. Wiping Cloths; prope Stored in solution	oń.			1	1				42. Non-Food Co See	ontact surfaces	s clean		
W					37. Environmental contain Watch	mination			1	1				43. Adequate ver	ntilation and li	ghting; designated a	areas used	
+					38. Approved thawing m				1	1				44. Garbage and	Refuse proper	rly disposed; facilitie	es maintained	
					-	ethod							, ,	Waste oil		J	cs mamanea	
					Proper	· Use of Utensils			1	1					lities installed	, maintained, and cle		
10					39. Utensils, equipment,	*Use of Utensils & linens; properly us			1	1				45. Physical faci See 46. Toilet Facilit			ean	
W					-	& linens; properly us utensils; properly use	ed			1				45. Physical faci See	ties; properly c	, maintained, and cle	ean	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: 1 Hut 27450	Physical A		City/State: Rockwal	License/Permit # Pa	ge <u>2</u> of <u>2</u>				
FIZZa	I Hul 27450	Ridge	TEMPERATURE OBSERVA		F3 0/20					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F				
Bevera	age cooler	39	Wic	34	Pizza table					
В	Sev cooler 2	40	Peppers	37	Cheese	39				
	Wif	2.2	Wings	37	Sausage	39				
2	door freezer	1.4	Wing freezer	3.7	Meat mix	38				
Up	oright cooler	41			Chicken	37				
_					Below					
					Pasta	38				
		OH	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO THE CONDITIONS OBSERVED	AND				
44	Keep area outside aro	und dum	pster and oil container cle	an -and lic	d on oil container					
42/45	General detailed clear	ning unde	er and around shelves and	equipment	t					
31	To repair hand sink in	prep area	a - waiting 2 weeks - this s	hould be h	andled asap					
	Using sink in back - ho	ot water	133							
45	Tile work needed near	back do	or - clean this area too							
	Dishmachine 100Ppm									
	Buckets and sink sani	tizer 150	-200Ppm							
45	Need to resilicone beh	ind three	comp sink							
43/42/45	Light out in wif and ne	ed to clea	an under shelving and fan	guards etc	;					
W	Need employee healt	h poster	at all hand sinks							
43/42/45	Wic - dark - bulb out a	nd no sh	ields /							
42/45	Need to cleaning shelf	ving and	up under shelves where d	ebris is pus	shed down when cleaning upp	per				
W	Replace badly coated	pans tha	t are difficult to clean and	sanitize - w	vorking on this slowly					
42	Detailed cleaning of sl	helving e	tc and exterior of equipme	nt surface	S					
W	Pizza oven conveyer -	to clean								
40/32	Avoid using card board	d in rack	with sauce - this is not wa	shable						
			d and sanitized ever 4 hrs							
42/45	Clean old food debris	fromUnd	er wing station shelves / a	oundnfrye	rs					
	Taking temps am/pm a									
Cos	Remove tape from tab									
	Bowl for wings is wash									
47	Filters in hood to be re	•								
42	Clean inside upright cooler as well as any and all others - various locations throughout									
45	Replace missing ceiling tile and clean air vents where needed									
44	Also replace any missing bulbs and shield them									
42										
	Using the one hand sink in the dishroomapprox 15 ft away fromPizza table									
Received by: Print: Title: Person In Charge/ Owner										
(signature)	See abov	e/e	1		Zac. Pelson in charge Own					
Inspected (signature)		ıtrick	Print:							
Form EU 06	6 (Revised 09-2015)				Samples: Y N # colle	ected				