

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

Date: 12/16/2023	Time in: 10:23	Time out: 11:10	License/Permit # FS 8728	Food handlers 2	Food managers 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	TOTAL/SCORE
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Establishment Name: Pizza Hut 27450	Contact/Owner Name: Premilla	* Number of Repeat Violations: _____	10/90/A
Physical Address: 9737 ridge road		✓ Number of Violations COS: _____	
Pest control : 11/13/2023		Hood Need	Grease trap / waste oil Southwaste 1500 11/04/2024
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/> Pics

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					
		✓					✓				
	✓					W	✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓						✓			
		✓				Highly Susceptible Populations					
		✓							✓		
	✓					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					
	✓						✓				
W							✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
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					
W							✓				
	✓					Physical Facilities					
	✓					1					
W						1					
		✓				1					
Proper Use of Utensils						1					
W							✓				
1						1	✓				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Hut 27450	Physical Address: Ridge road	City/State: Rockwall	License/Permit # FS 8728	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	39	Wic	34	Pizza table	
Bev 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
Upright cooler	41			Chicken	37
				Below	
				Pasta	38

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: all temps F
44	Keep area outside around dumpster and oil container clean -and lid on oil container
42/45	General detailed cleaning under and around shelves and equipment
31	To repair hand sink in prep area - waiting 2 weeks - this should be handled asap
	Using sink in back - hot water 133
45	Tile work needed near back door - clean this area too
	Dishmachine 100Ppm
	Buckets and sink sanitizer 150-200Ppm
45	Need to resilicone behind three comp sink
43/42/45	Light out in wif and need to clean under shelving and fan guards etc
W	Need employee health poster at all hand sinks
43/42/45	Wic - dark - bulb out and no shields /
42/45	Need to cleaning shelving and up under shelves where debris is pushed down when cleaning upper
W	Replace badly coated pans that are difficult to clean and sanitize - working on this slowly
42	Detailed cleaning of shelving etc and exterior of equipment surfaces
W	Pizza oven conveyer - to clean
40/32	Avoid using card board in rack with sauce - this is not washable
	Pizza cutters are washed rinsed and sanitized ever 4 hrs or less
42/45	Clean old food debris from Under wing station shelves / aroundnfryers
	Taking temps am/pm and logging
Cos	Remove tape from tables that contact food
	Bowl for wings is washed after each use
47	Filters in hood to be replaced where broken
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	To clean the top of the pizza table
	Using the one hand sink in the dishroom...approx 15 ft away fromPizza table

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

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