

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Valentina Carmona	Print: David Branch	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev coolers	39 /34	Pizza table		Wic	35/36
Pizza warmer	136	Cheese	41	Wings	31
Small cooler wings	38-42	Sausage	41	Sauce	38
Upright freezer	-7	Tomatoes	40	Meats	36
Proofer	Na	Chicken	39	Pasta (thawing)	49
		Below temps	32	Never thaw using hot water	
		Upright freezer	-5		
Wif	-3				

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
	Hot water at hand sink 126 F and up
42/45/34	General Cleaning under behind around etc equipment - accumulation/ walls, shelving too
10 COS	Sanitizer in buckets - not set up yet
42	Clean crumbs etc from inside pizza warmer
	Using gloves to handle wings putting into fryer baskets
W	Wings unit is holding borderline temps -ambient 44 but product is 38-42
29	Need thermo in wing cooler
!!	Tongs for handling cooked wings to be washed and sanitized every 4 hrs or less as also the mixing bowl
42	Clean spills from inside dough unit - / shelving too
32	Address pizza pans where needed - badly coated
18	Store cleaner polish below food related items - not hanging over prep table / 2 locations
42	Clean inside proofer
42/45/34	Clean under and behind tables Old debris
	Wic- clean shelving / dust fan guards / clean floor etc walls
02/38	Pasta thawing in wic was 49 in center but all other food temps in 30's
	Possibly added hot water to thaw and placed lid on therefore is not cool it down ? Discarded as temp is in danger zone
	Label indicated thawed yesterday ...
18	Spray bottle labeled peroxide has purple liquid inside --- mis labeled to discard
46	Clean air vents where needed also filters I've riven
19	Sprayer to self retract above the three comp sink
45/39	Wall behind three compartment sink to be scrubbed so that you may safely store measuring cups
39	These should be raised to be out of the spray zone
	Dishmachine 50-100 ppm
43	Light out in wif
10	Set up sanitizer in buckets tested to be 0
	Hand mixed all of them and used my test strips to confirm proper po
	FOLLOWUP WILL BE MADE THIS AFTERNOON!

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