	\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: First aid kit \$required after 1st Followup City of Rockwall Image: Vomit clean up														
Employee health															
Date: Time in: Time out: License/Per 12/02/2021 10:08 11:31 FS 87												Est. Type Risk Category High / history Page <u>1</u> of <u>2</u>			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						nt 4-Investigation 5-C					n	5-CO/Construction 6-Other TOTAL/SCORE		
Establishment Name: Contact/Owner N Pizza Hut 27450 Pramilla						Name							* Number of Repeat Violations:		
Physical Address: Pest control : 2927 ridge road Need]	Hoc	od			dreas ded	e trap : Follow-up: Yes ZO/ 1 Z/ C No Todav			
IN = in compliance						$\mathbf{O} = \mathbf{n}$	ot ob	serv	/ed	NA	A = 1	not ap	plicable $COS = corrected on site R = repeat violation W- Watch Mark an $		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days															
O U T	I N	\mathbf{N} \mathbf{O} \mathbf{A} \mathbf{O} \mathbf{S} $(\mathbf{F} = \text{degrees Fahrenheit})$				R	U N O A O Employee Health								
?		~			1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3				2. Proper Cold Holding temperature(41°F/45°F) Pasta not at cold				W	~	-			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		Holding temp from yesterday - improper thawing ? 3. Proper Hot Holding temperature(135°F)					Ī			Need at hand sinks now Preventing Contamination by Hands					
_		4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly		
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)		
_		~			6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations		
		<u> </u>			Approved Source						~	,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	-	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals						
-	8. Food Received at proper temperature											17. Food additives; approved and properly stored; Washing Fruits			
					Need to check temp				~				& Vegetables Not washing produce 18. Toxic substances properly identified, stored and used		
					Protection from Contamination 9. Food Separated & protected, prevented during food		Ī	3					See		
w	~	preparation, storage, display, and tasting Cleaning											Water/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature _{CLEANING NEEDED}			3					19. Water from approved source; Plumbing installed; proper backflow device See sprayer 20. Approved Sewage/Wastewater Disposal System, proper		
		~			11. Proper disposition of returned, previously served or reconditioned Discarded			W	~				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains and grease container outside		
0	I	N	N	С	Priority Foundation Items (2 Po	oints) R) vio	olati 0	ions I	Ν	uire N	e Cor	rective Action within 10 days		
O U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S	Food Temperature Control/ Identification		
2					and perform duties/ Certified Food Manager (CFM) Need one on duty			?					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
2			22. Food Handler/ no unauthorized persons/ personnel Need all employees				~				28. Proper Date Marking and disposition				
Safe Water, Recordkeeping and Food Package Labeling							2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need thermo for food and all coolers / need test strips too			
	~				23. Hot and Cold Water available; adequate pressure, safe See							1	Permit Requirement, Prerequisite for Operation		
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled When ordered				~				30. Food Establishment Permit (Current/ insp sign posted)		
_					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used Equipped		
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached		
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		İ		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
			_	_	By request Core Items (1 Point) Violations Require Corrective	e Actie	on l	Not	to E	xcee	ed 9	0 Da	Twice to reach ppm in machine ys or Next Inspection , Whichever Comes First		
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification		
1				0	34. No Evidence of Insect contamination, rodent/other animals See			1		~		5	41.Original container labeling (Bulk Food)		
W					35. Personal Cleanliness/eating, drinking or tobacco use		ľ						Physical Facilities		
	~				36. Wiping Cloths; properly used and stored Stored in buckets		ľ	1					42. Non-Food Contact surfaces clean See		
		~			37. Environmental contamination Watch		ĺ	1					43. Adequate ventilation and lighting; designated areas used Sticky film on everything		
1	1 38. Approved thawing method						1					44. Garbage and Refuse properly disposed; facilities maintained Grease container outside			
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean See		
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See			1					46. Toilet Facilities; properly constructed, supplied, and clean Needs tlc and to place towels in dispenser		
	~				40. Single-service & single-use articles; properly stored and used					~			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: Hut 27450	Physical A Ridge	road	City/State: Rockwa		2 of 2					
Item/Loc	ation	<u>Temp F</u>	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Item/Location Temp F					
Bev co		<u>39</u> /34		<u>10mp 1</u>		35/36					
			Pizza table								
Pi	zza warmer	136	Cheese	41	Wings	31					
Sma	Ill cooler wings	38-42	Sausage	41	Sauce	38					
Up	oright 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 ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRI	ECTED TO THE CONDITIONS OBSERVED AN	ID					
	Hot water at hand sink	126 F ar	nd up								
42/45/34			around etc equipment - ac	cumulatio	on/ walls, shelving too						
10 COS	Sanitizer in buckets - r	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 o										
!!	Tongs for handling cooked wings to be washed and sanitized every 4 hrs or less as also the mixing bowl										
42	Clean spills from insid		•								
32	Address pizza pans w				ren table / O la satisma						
18 42	Clean inside proofer		l related items - not hangi	ng over p	rep table / 2 locations						
42/45/34	•	nd tables	Old debris								
			uards / clean floor etc wa	ls							
02/38	ő		center but all other food te		0's						
					own ? Discarded as temp is in dange	er zone					
	Label indicated thawed yesterday										
18	Spray bottle labeled pe	eroxide h	as purple liquid inside	mis labele	ed 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											
39	These should be raised to be out of the spray zone										
40	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!										
Received (signature)	^{by:} See abov	/e	Print:		Title: Person In Charge/ Owner						
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: V. N. # collected											
	(Deviced 00 2015)				Samples: Y N # collected	d					