\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Will Followup Image: City of Rockwall With pics Image: First aid kit Will Followup Will Followup Image: City of Rockwall With pics Image: City of Rockwall With pics Image: City of Rockwall With pics														
	Date: Time in: Time out: License/Pe 12/07/2022 12:50 2:03 FS 87												Food handlers Food Managers Need all 3 Page <u>1</u> of <u>2</u>	_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						L Pe.	4-]	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E	
Pizza Hut 27450 Ridge Road Premila Physical Address: Pest control :						, tan	ю. Т	Но	ad		1	Gran	✓ Number of Violations COS: ise trap: waste oil : Follow-up: Yes ☑ 6/94/A	
9727 Ridge road. Ecolab 11-16/2022					_	L	7/20	22		So	outhw	vaste 10/24-2022 / No		
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									D, NA, COS Mark an $$ in appropriate box for R					
Cor	npli:	ance S			Priority Items (3 Points) violations	R Ke	Î			iance			ave Action not to exceed 3 days	R
U T	$\begin{array}{c c c c c c c c c c c c c c c c c c c $							U T	N	N O	Employee Health	ĸ		
			1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
		3. Proper Hot Holding temperature(135°F)					Discussed with manager posting at ha 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.)	
			1		6. Time as a Public Health Control; procedures & records				<u> </u>	Cooke d pizza is not touched Highly Susceptible Populations				
	Approved Source				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 Mclane							Chemicals					
H					8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					To check when receiving			W	~				18. Toxic substances properly identified, stored and used	
	Protection from Contamination 9. Food Separated & protected, prevented during food						VV	<u> </u>				Watch use and storage of spray bottles		
	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and							1				Water/ Plumbing 19. Water from approved source; Plumbing installed; proper		
	/				Sanitized at <u>200</u> ppm/temperature 100				~				backflow device City approved	
					11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	I	N N		C	Priority Foundation Items (2 Po	oints		iolat 0	ions I	Req N	uiro N	e Cor	rrective Action within 10 days	R
U T	N	0 4	4 (0	Demonstration of Knowledge/Personnel			U T	N	0	A	o s	Food Temperature Control/ Identification	A
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
!	22. Food Handler/ no unauthorized persons/ personnel Discussed with new manager all employees to have it other than managers						~				28. Proper Date Marking and disposition Labels			
					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
			Т	I	23. Hot and Cold Water available; adequate pressure, safe See	T			<u> </u>	<u> </u>			Permit Requirement, Prerequisite for Operation	
				Ī	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order		1		~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and				<u> </u>				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
!					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions will get info on cream cheese/ non Tcs				~				supplied, used Equipped	
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Pans and shelving	
	-				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Available by request ingredients				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed	
O U	I N	N N O A			Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination	Act	-	Not 0 U	to E	XCEE N O	ed 9 N A	0 Da	nys or Next Inspection , Whichever Comes First Food Identification	R
т Т				5	34. No Evidence of Insect contamination, rodent/other	-	-	T	14		A	s	41.Original container labeling (Bulk Food)	
			╉	┥	animals Watch back door 35. Personal Cleanliness/eating, drinking or tobacco use Stored IOW	+	-						Physical Facilities	
	~		T	╡	36. Wiping Cloths; properly used and stored Stored in sanitizer		1	1					42. Non-Food Contact surfaces clean See	
	(~			37. Environmental contamination Watch			1					43. Adequate ventilation and lighting; designated areas used Still working on lights in wif and wic	
					38. Approved thawing method Pull			w	~				44. Garbage and Refuse properly disposed; facilities maintained Working with other units 45. Physical facilities installed, maintained, and clean	
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		-	1				\square	45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean	
1					dried, & handled/ In use utensils; properly used Watch storage of utensils and pans etc clean			W	~				Watch TLC	
	~				40. Single-service & single-use articles; properly stored and used Watch								47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lasalle Mayberry	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Hut ridge road	Physical A Ridge		City/State: Rockwal	I License/Permit #	Page <u>2</u> of <u>2</u>				
The second second		TT IT	TEMPERATURE OBSERVAT	-	T	T				
Item/Loc		Temp F	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
Bev co		40	Pizza unit		Wic	38-40				
B	ev cooler 2	37	Cheese /sausage	41/39	Sausage	40				
H	ot pass unit	Na	Cut tomatoes / ham	40/35	Рерр	40				
Win	g cooler small	000	Beef / chicken	38/35						
N	ling freezer	9.5	Below							
[Dough unit	35	Ham/ meatballs	41/41						
	Wif	16	Proofer	Na						
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND				
	Hot water at hand sink	: 112								
	Sanitizer in buckets 20)0'ppm								
	Reminder that peroxide cleaner is not approved for food contact and therefore should not be used in kitchen									
42	Minor cleaning needed inside upright coolers and gaskets too									
43	Need lights in coolers where possible									
42/45	GeneralDetailed cleaning of shelving throughout									
32	To address carbon building up on pans etc									
42/	Clean handles outside and also clean inside upright proofer									
W	Watch reuse of spray bottle for non original product									
	Store does look much better - new manager is doing a great job									
45	Still seeing some grou	it issues.	/ watch and clean walls beh	ind shelv	ving and tables as well					
	Dishmachine 100 ppm	1								
	Using bag of ice to co	onfirm free	ezer is working							
	New manager is work	ing to cle	an the air vents — removin	g in stage	es to clean					
	Keep an eye on back	door bott	om!!							
W	Working on keeping area around waste oil clean									
42	To clean fan guards in	n wic and	l shelving accumulation.							
	Cleaning pizza cutter a	at least e	very 4 hrs or less as well as							
!!	To provide info regard	ing crean	n cheese frosting is a non Te	cs food .	box indicates keep froze	n only				
	Best to always hang mops to allow to air dry									
32	Any rusty shelving to be addressed in wic etc									
43	Various bulbs out to address									
	Logging temps twice per day									
Received (signature)	See abov	/e	Print:		Title: Person In Charge/	Jwner				
Inspected		~	Print:							
(signature)	See abov Kelly kirkpo	ıtríck	γRS							
		-	. –		Samples: Y N #	collected				