## 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

Da		) ) () ()	20	24	Time in: 12:26	Time out: 1:28	Food			2				Food handlers n/a	Food managers  4	Page 1	of 2
					tion: 12.20	2-Follow Up				-Inve	etiga	tion		5-CO/Construction	6-Other	TOTAL/SO	
Es	tabli	ishm	nent l	Nam	ne:		Contact/Owner	Name:			istag.	luc		* Number of Repeat Violati ✓ Number of Violations CO	ions:	101	
Ph	ysica	al A	ddre		( 27448		Pramilla /Ma et control :	TON =	Но	od		Gr	ease	trap :/ waste oil F	Follow-up: Yes ✓	16/84	1/B
	) W F	Rusł	k			Ecolompliance IN = in c	lab 2/30/2024		4	ed info		Sout	thwas	ste 07/2023 / using darpro interior N	4o 🗌		- 4
Ma					points in the OUT box for	r each numbered ite	em Mark	-	approp	oriate l	box fo	or IN,	, NO	colicable COS = corrected on six	an Vin appropria	lation W-W te box for R	atch
Co	mpli	ianco	e Stat	tus	Prio	rity Items (3 I	Points) violation	s Requ		nmea Compl				ve Action not to exceed 3 days	3		
O U	I N	N O	N A	C		nperature for Fo		R	U	I	N	N	C O	Emplo	yee Health		R
T				S	1. Proper cooling time a		)		Т				S	12. Management, food employe		employees;	
		~								~				knowledge, responsibilities, and			
	/		Ī	.	2. Proper Cold Holding See attached	temperature(41°I	<del>F</del> /45°F)	]		/				13. Proper use of restriction and eyes, nose, and mouth		charge from	
	$\vdash$	./	$\vdash$		3. Proper Hot Holding t		F)	+						Preventing Cont		1.	
H	H	•	$\vdash$	_	4. Proper cooking time			+		1. /				14. Hands cleaned and properly	amination by Han y washed/ Gloves u		
H		r	$\vdash$	$\dashv$	Proper cooking time     Proper reheating proc	•	Iding (165°F in 2	+	-	<b>'</b>		-	-	15. No bare hand contact with r			+
		/		, ]	Hours)	oddio 101	umg (100 .				~			alternate method properly follow			
	1				6. Time as a Public Hea	alth Control; proce	edures & records	$\dagger \dagger$						Highly Suscep	otible Populations		
						proved Source						. /		16. Pasteurized foods used; pro Pasteurized eggs used when req		ered	
						od from approved	Food in							Pasteurized eggs used when req	juirea		
	•/				7. Food and ice obtained good condition, safe, and destruction	nd unadulterated;								Che	emicals		
Ш					destruction Comme			Щ								Posit	
	/				8. Food Received at pro							~		17. Food additives; approved ar & Vegetables	nd properly storeu,	Washing Fruit	S
H					•	n from Contamin	estion		١٨.				+	AllPrecut  18. Toxic substances properly in	dentified, stored an	d used	
					9. Food Separated & pr	rotected, prevented	d during food			<u>/  •                                     </u>				Watch placement			
	~				preparation, storage, dis										Plumbing		
3	_			_	10. Food contact surfact Sanitized at _200_	es and Returnable ppm/temperature	es; Cleaned and	$\top$	3					19. Water from approved source backflow device		ed; proper	
Ĥ	H			-	11. Proper disposition of	of returned, previo	ously served or	+	-	+			1	Leak at hand sink 20. Approved Sewage/Wastewa		n nroper	
		~			reconditioned Disc	arded				•				disposal		···, F 1	
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0	-	N	NI.	C	Pri	ority Foundat	tion Items (2 P							rective Action within 10 days			l p
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Maton Elisade	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Hut Rusk		Physical Address: 870 w Rusk		City/State: Rockwa	II License/Permit # Page 2 of 2						
			TEMPERATURE OBSERV								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location Temp						
Bev cooler		41	Pizza table		Wic						
В	Sev cooler 2	34	Ham	39	Temps chicken 39						
Sma	all wing cooler	32	Beef	39	Pineapple for reference 38						
Up	oright freezer	-16	Chicken	39	Wif 7.3						
U	pright cooler	38	Tomatoes	36							
	Sauce	40	Inside								
Pizz	za hot holding	139	Beef	39							
Item	AN INCRECTION OF VOUR		SERVATIONS AND CORRECT HAS BEEN MADE, VOUR ATTE								
Number	NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	ENTION IS DIKE	ECTED TO THE CONDITIONS OBSERVED AND						
!!	When hiring employee	s to have	e themCertified within 30	days of hiri	ng with food handler						
	Hot water at hand sink	124 / th	ree comp								
19	Hot water leak at back	hand sir	nk - doesn't shut off to rep	air							
	Hot water at front han	d sink 10	9								
	Sanitizer in buckets 20	00 ppm									
42/45/10	Store needs general d	etailed c	eaning residue on eve	ry surface							
	Below under around o	n top etc	!!!!"	-							
37	Condensation in uprig	ht freeze	r								
34	Small gap at bottom of	f front do									
42/10	Detailed cleaning of in	teriors of	coolers etc								
43	Need light in pizza table										
32	Pizza pans condition to replace those that cannot be effectively washed										
42	Shelving cleaning needed throughout										
	BottomOf proofer curled up and holding food debris - to make repairs										
42	Proofer is filthy shelving unit inside especially										
	Using Atkins thermocouple										
W	Pizza cutters to be w r a every 4 hours or less										
43 Need light fixed over pizza cutting area - (2 bulbs missing )											
42											
10/42/45	Need to scrub Dishma	chine ar	d all parts to it / broken ti	les behind	and under / holding water						
	Dishmachine 100 ppm	1									
45	Need to clean drains										
47											
45	Need to repair flooring	in wif , a	ddress condensation and	d clean shel	lving						
	All the heat is in the R	estroom.	needs a little tlc								
W	New Dishmachine is o	n order	and area will be cleaned	when doing	j so						
39	Need to replace missing	ng filters	in hood over pizza oven a	and scrub th	his over fryers						
	Darpro unit for waste of	oil inside	attached to alaRm when	full and is p	oumped from outside						
Received (signature)	See abov	e	Print:		Title: Person In Charge/ Owner						
Inspected (signature)		ıtrick	Print:								
	- 1				Samples: Y N # collected						