

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: 01/22/2024	Time in: 12:26	Time out: 1:28	License/Permit # Food 6328	Food handlers n/a	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Pizza Hut Rusk 27448			Contact/Owner Name: Pramilla /Maton Elisade		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 880 W Rusk			Pest control : Ecolab 2/30/2024		Hood Need info Southwaste 07/2023 / using darpro interior	
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>						16/84/B

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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						W	✓				
	✓					Water/ Plumbing					
3						3					
		✓				✓					

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					
	✓					✓					
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					
1						✓					
1						Physical Facilities					
	✓					1					
1						1					
		✓				W					
Proper Use of Utensils						1					
1						W					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Maton Elisade	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 Rusk	Physical Address: 870 w Rusk	City/State: Rockwall	License/Permit # Food 623&	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	41	Pizza table		Wic	37
Bev cooler 2	34	Ham	39	Temps chicken	39
Small wing cooler	32	Beef	39	Pineapple for reference	38
Upright freezer	-16	Chicken	39	Wif	7.3
Upright cooler	38	Tomatoes	36		
Sauce	40	Inside			
Pizza hot holding	139	Beef	39		

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
!!	When hiring employees to have them Certified within 30 days of hiring with food handler
	Hot water at hand sink 124 / three comp
19	Hot water leak at back hand sink - doesn't shut off to repair
	Hot water at front hand sink 109
	Sanitizer in buckets 200 ppm
42/45/10	Store needs general detailed cleaning ... residue on every surface
	Below under around on top etc!!!"
37	Condensation in upright freezer
34	Small gap at bottom of front door
42/10	Detailed cleaning of interiors 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	NeedTo scrub shelving in wic and floor and fan guards(to clean top and under part on each shelf as food is being pushed down)
10/42/45	Need to scrub Dishmachine and all parts to it / broken tiles behind and under / holding water
	Dishmachine 100 ppm
45	Need to clean drains
47	Need to organize around mop sink
45	Need to repair flooring in wif , address condensation and clean shelving
	All the heat is in the Restroom... needs a little tlc
W	New Dishmachine is on order and area will be cleaned when doing so
39	Need to replace missing filters in hood over pizza oven and scrub this over fryers
	Darpro unit for waste oil inside attached to alaRm when full and is pumped from outside

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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