

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Bethany Jones	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

All items washed in machine will be rewashed before using... anything used for food they will discard food/ wash container/store manager aware no prep until

Establishment Name: Pizza Hut	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
Beverage cooler	39	Proofer	80		
Pizza hot holding	140-152	Wic	36/37		
Wing freezers	8.4	Pasta	32		
Dough cooler	37	Wings	34		
Pizza table	44/45	Freezer upright	-10		
Chicken just loaded	40	Freezer Wif	10.6		
Sauce	44				
Beef and sausage mix	44				

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: temps in F
44	To keep lid on waste oil container and area clean around it - sharesx
	Hot water at 128 and up
34	Observed live roach in prep area - belly up but still alive
42/45/34	Store needs detailed cleaning of accumulation on surfaces shelving equipment exteriors et.
45	Need to dust air vents where needed
10/cos	Sanitizer in buckets less than 100 ppm quats / replaced with 200 ppm
02	Pizza table is holding borderline temps - 44/45 on top
02 !!	Bottom of pizza unit is holding 37/38 but top portion is blowing 44 and product is 44... May only use for 4 hrs for any and all Tcs foods
32	Need to toss pans that are badly coated! And not washable
34	Observed a dead roach on wall by prep tables
42/45 /37	Need to scrub walls and equipment exteriors, address dripping air vent , on floor , must watch for dripping on prep tables
45	Also need to replace ceiling tile that is water damaged over prep dough areas and other areas
43	To address bulbs that are not working
43/42/45	Wic unit is dark - need to scrub shelving over and under as well
42/45	Dangling grease on shelving / need to dust fan guards
40	Placing hot pans in plastic lined trash cans -melting the plastic and they become a sanitization issue
10/18/33 !!	Peroxide is hooked up to Dishmachine - this is not approved for food contact per the label ... by
18/10/33	May NOT use machine until new line for approved sanitizer is replaced – to remove peroxide cleaner FROM KITCHEN ASAP
!!	Discussed with store manager/ he was able to confirm when chemicals were placed there and what was washed/ anything gbused for food will be discarded and ALL HAND WASHED
37	Condensation issue in wif! Dripping and freezing in rear to address
34	Gap at back door!
45	Address grout issues where needed
	Not touching rte foods after cooking in pizza oven .
42/45	Detailed cleaning needed ... under around and behind everything
!!	BEFORE USING ANY FOOD CONTAINER... YOU WILL NEED TO WASH IT ! Manager will wash everything!
34/45	Need to clean and make needed repairs to deter harborage of roaches and clean drains
W	Ecolab invoice from 05/23/22 noted no activity ...
22	If drivers are doing kitchen duties they should also be a food handlers

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