Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

	First aid kit
	Allergy policy/training
닏	Allergy policy/training Vomit clean up Employee health
ш	Employee health

FOI	ow	/up)			C	City of I	Rocl	kw	all							•	
	ate: 6/1	3/	20	22	Time in: 10:56	Time out: 12:52	License/P								Food Mana		Page 2	of _2_
					tion: 1-Routine	2-Follow Up	3-Compla			-Inve	estiga	atior	n	5-CO/Const		6-Other	TOTAL/S	CORE
Es	tabl	ishn	nent ut 2	Nan	ne:	Cont Prer	act/Owner I	Name:						* Number of ✓ Number of	Repeat Vio	lations: COS:		
Pł	ysic	al A	Addre	ess:		Pest contr	ol :		-	ood				e trap / waste oil	:	Follow-up: Yes	26/7	4/C
29			roa nplia		Status: Out = not in con	Ecolab 05/2 mpliance IN = in complia		$\mathbf{O} = \text{not}$		ed inf		-	•	vide current oplicable COS =	corrected or		olation W-V	Watch
M					points in the OUT box for e	each numbered item	Mark	✓ in ap	pprop	oriate	box f	or IN	N, NC	O, NA, COS	M	ark an \in appropri		
	_		e Sta		FIIOI	ity items (3 Fomts	s) violations		(Compl	lianc	e Sta	tus	ive Action not to	ехсееа 5 ш	uys		
O U T	I N	N O		C O S		perature for Food Safe egrees Fahrenheit)	ety	R	U	J N	N O	N A	C O S		Emp	ployee Health		R
		~			1. Proper cooling time a	nd temperature				~				12. Management knowledge, respo		oyees and conditional and reporting	employees;	
3					2. Proper Cold Holding Pizza table is	temperature(41°F/ 45°F borderline	7)			~				eyes, nose, and 1	mouth	and exclusion; No dis	charge from	
		/			3. Proper Hot Holding to	emperature(135°F)										ontamination by Hai	nds	
		/	,		4. Proper cooking time a	and temperature				1				14. Hands clean	ed and prop	erly washed/ Gloves i	used properly	
		/	,		5. Proper reheating proce Hours)	redure for hot holding (1	65°F in 2				/					th ready to eat foods of llowed (APPROVED)
		/			6. Time as a Public Heal	lth Control; procedures	& records								Highly Sus	ceptible Populations		
					Арр	proved Source						/		16. Pasteurized for Pasteurized eggs Precooked		prohibited food not of required	fered	
	•				7. Food and ice obtained good condition, safe, and destruction										(Chemicals		
	'				8. Food Received at proj To check	per temperature						/		& Vegetables All precut	• •	l and properly stored;		its
					Protection	from Contamination			3							y identified, stored ar chemical to Dishi		
w	~				9. Food Separated & propreparation, storage, disp	play, and tasting										er/ Plumbing		
3					10. Food contact surface Sanitized at 200 c	es and Returnables; Cle ppm/temperature	eaned and		W	/				backflow device Watch		urce; Plumbing install		
		/			11. Proper disposition of reconditioned	f returned, previously se	erved or			/				20. Approved Se disposal Watch	wage/Waste	ewater Disposal Syste	m, proper	
	Ţ				Prio	ority Foundation It	tems (2 Po					_	_		thin 10 day	ys		
U T	I N	N O	A A	C O S	Demonstration	of Knowledge/ Person	mel	R	U	J N	N O	N A	C O S	Food	Temperatu	re Control/ Identific	cation	R
2					21. Person in charge pre and perform duties/ Cert Demo of knowled	tified Food Manager (C lge - Dishmachin	FM) e	*		/				Maintain Produc	t Temperatu		equate to	
2					22. Food Handler/ no un Need all	nauthorized persons/ per	rsonnel	*		/	ľ			28. Proper Date I		•		
						dkeeping and Food Pa Labeling	nckage		2					Thermal test stri	ps	accurate, and calibrate of test strips	ted; Chemical	/
	/				23. Hot and Cold Water	available; adequate pre	ssure, safe									t, Prerequisite for O	peration	
			~		24. Required records avadestruction); Packaged I		parasite			~				30. Food Establi	ishment Pe	rmit (Current/ insp s	sign posted)	
	I				Conformance w 25. Compliance with Va	vith Approved Procedu										uipment, and Vendir acilities: Accessible a		
			~		HACCP plan; Variance processing methods; ma	obtained for specialized				~				supplied, used	idwasiiiig i	actimes. Accessible a	ilid property	
				•	Cons	sumer Advisory			2					32. Food and No designed, constru		tact surfaces cleanable sed	e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin Allergens info availal	nder/Buffet Plate)/ Alle			2						urb cleaning	installed, maintained, g facility provided	used/	
0	I	N	N	C	Core Items (1 Point	t) Violations Require	e Corrective	Action	No.	_	Excee N	ed 90 N	0 Da	ys or Next Inspec	ction , Whi	chever Comes First		R
U T	N	o		C O S		of Food Contamination			U	J N	o	A	o s			Identification		-1
1					34. No Evidence of Inse animals						/			41.Original conta	ainer labelin	g (Bulk Food)		
	/				35. Personal Cleanliness	<i>U</i> , <i>U</i>	acco use									sical Facilities		
	/				36. Wiping Cloths; prop Stored in saniti	zer			1					42. Non-Food Co	ontact surfac	ces clean		
1					37. Environmental conta Dripping				1					43. Adequate ver	ntilation and	l lighting; designated	areas used	
		/			38. Approved thawing n	nethod		\prod	1					44. Garbage and	Refuse prop	perly disposed; facilit	ies maintained	ı
			1		Proper	r Use of Utensils			1					45. Physical facil	lities installe	ed, maintained, and cl	lean	
	~				39. Utensils, equipment, dried, & handled/ In use					~				46. Toilet Facilit	ies; properly	y constructed, supplie	d, and clean	
1					40. Single-service & single and used	gle-use articles; properl	y stored				/			47. Other Violati	ons			

Retail Food Establishment Inspection Report

City of Rockwall

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

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

	they will discard				manage	er awa	License/Permit #		of O	
Pizza					Rockwal		8728	Page 2	01 2	
Item/Loc	ation	Temp F	TEMPERA Item/Location	TURE OBSERVAT	TIONS Temp F	Item/Loc	ation	1 7	[emp]	
	age cooler			oofer		Item/Loc	auon		temp i	
Develo	age coolei	39		80						
Pizz	za hot holding	140-152	V	36/37						
W	ing freezers	8.4	P	32						
D	ough cooler	37	W	ings	34					
F	Pizza table	44/45	Freeze	er upright	-10					
Chic	ken just loaded	40	Free	zer Wif	10.6					
	Sauce	44								
Beef	and sausage mix									
	and cadeage mix		SERVATIONS .	AND CORRECTIV	VE ACTION	is				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F						THE CONDITIONS OB	SERVED AND		
44		vil contain	or and area	aloon around i	t charac	v				
44	To keep lid on waste o		ei aliu alea	clean around i	t - Silaies	X				
24	Hot water at 128 and a	•	ا میایالی اما	aut atill aliva						
34	Observed live roach in							. 1		
42/45/34	construction of the second of									
45	Need to dust air vents where needed									
	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			-		May only	use for 4 hrs for an	y and all Tcs	foods	
32	Need to toss pans that		-		е					
34	Observed a dead road									
42/45 /37	Need to scrub walls and	equipment	exteriors, add	ress dripping air v	vent , on flo	or , mus	st watch for drippir	ng on prep t	ables	
45	Also need to replace of	eiling tile	that is water	damaged ove	r prep do	ugh are	as and other ar	eas		
43	To address bulbs that	are not w	orking							
43/42/45	Wic unit is dark - need	d to scrub	shelving ov	er and under a	as well					
42/45	Dangling grease on sh	nelving / r	need to dust	fan guards						
40	Placing hot pans in pla	astic linec	l trash cans -	melting the pla	stic and t	hey be	come a sanitiza	tion issue		
10/18/33 !!	Peroxide is hooked up	to Dishr	nachine - th	is is not approv	ed for fo	od cont	act per the labe	el by		
18/10/33	May NOT use machine unt	til new line	for approved sa	anitizer is replaced	d — to remo	ve perox	kide cleaner FROM	KITCHEN A	ASAF	
!!	Discussed with store manager/ he was	s able to confirm	when chemicals were	e placed there and what w	as washed/ any	thing gbused	for food will be discarded	and ALL HAND W	/ASHED	
37	Condensation issue in	n wif! Drij	oping and fre	ezing in rear to	o address	3				
34	Gap at back door!									
45	Address grout issues	where ne	eded							
	Not touching rte foods	after cod	oking in pizza	a oven .						
42/45	Detailed cleaning need	ded ur	der around a	and behind eve	rything					
!!	BEFORE USING ANY	FOOD CO	NTAINER	YOU WILL NEE	ED TO WA	ASH IT	Manager will w	ash everyt	hing	
	Need to clean and ma									
W	Ecolab invoice from 05				- '-		· · · · · · · · · · · · · · · · · · ·			
22	If drivers are doing kite				od handle	rs				
Received	by:		Print:		2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		Title: Person In Cha	rge/ Owner		
(signature)	See abov Kelly kirkpo	/e								
Inspected	l by:		Print:							
(signature)	Kelly kírkpo	itríck	rRS					,,		
	- 1						Samples: Y N	# collected		