Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6/23/2020 10						License/Permit # FOOD5046 3-Complaint 4-Investigation					_	Est. Type	Risk Category	Page <u>1</u> of <u>2</u> TOTAL/SCORE				
Establishment Name: Contact/Owner N						Name:	ame:			atio	n	* Number of Repeat Violations:		TOTAL/SCO	RE			
Piz						l n.	Sam est contro	nee Dov	wlats	_					✓ Number of Violations Co	OS: Follow-up: Yes 🗸	10/90	/Δ
Phys 561	E	1-30	R	s: ock	wall, TX	Te	erminix	monthly/		Ho Per	kins/	3mc	Tr	imb	e trap : ble/25gal/monthly	No	10,00,	
Mark					tatus: Out = not in compoints in the OUT box for e	npliance IN = in each numbered i	i complian item	ice No Mark	$\mathbf{O} = \text{not}$ ' \checkmark ' a ch						opplicable COS = corrected on so for IN, NO, NA, COS Mark	site \mathbf{R} = repeat vio k an \mathbf{X} in appropriat	lation W-Wat e box for R	ch
Com	mlia	maa 6	tota	[Prior	ity Items (3	Points)) violations	Requi	_					tive Action not to exceed 3 day			
0	I N O A O Time and Temperature for Food Safety						R	О	O I N O		N	C	Employee Health			R		
Т				S	(F = deg	grees Fahrenhe nd temperature				Т	r s 12. Management, food employees and cond				-	employees;		
•						-					~				knowledge, responsibilities, an	nd reporting		
·					2. Proper Cold Holding to	temperature(41	°F/ 45°F))			13. Proper use of restriction and exclusion; No disch eyes, nose, and mouth				charge from			
	1		+	-	3. Proper Hot Holding ter	emperature(135	5°F)		+								•	
	-		-	-	4. Proper cooking time a	nd temperature	e				14. Ha					Preventing Contamination by Hands 4. Hands cleaned and properly washed/ Gloves used properly		
	•				5. Proper reheating proce			65°F in 2	+	-	~				gloves used 15. No bare hand contact with ready to eat foods or approx			+
	•	/			Hours)						~				alternate method properly followed (APPROVED Y. N.			
	/				6. Time as a Public Healt	th Control; pro	ocedures	& records			Highly Susceptible Populatio					ptible Populations		
1					Ann	roved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when re	fered		
								Food in			Ľ				eggs cooked	quired		_
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals			
					8. Food Received at prop	•	2						1		17. Food additives; approved a	and properly stored	Washing Eruits	
·	4				check at recei	•	C				~				& Vegetables water only	ina property storea,	washing 1 tuits	
	Protection from Contamination							3					18. Toxic substances properly	identified, stored an	d used	+		
T.					9. Food Separated & protected, prevented during food										Water	e/ Dlamakin o		
٠					preparation, storage, disp	•		hand and								·/ Plumbing	. 4	
	4				10. Food contact surfaces Sanitized at <u>200</u> p	ppm/temperatur	re	med and			~				19. Water from approved source backflow device	ce; Plumbing install	eu; proper	
					11. Proper disposition of	returned, prev	viously se	rved or			./				20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper	+
	1				reconditioned disca			(2 D			_				,			
				С					ints) 1	О	I	N	N	C	rrective Action within 10 days		.•	R
U T	N	О .		o s	Demonstration of 21. Person in charge pres					T		0	A	o s	Food Temperature			
l	4				and perform duties/ Certi						~				27. Proper cooling method use Maintain Product Temperature		quate to	
·	/			İ	22. Food Handler/ no una	authorized pers	sons/ pers	sonnel			~				28. Proper Date Marking and o	lisposition		+
					Safe Water, Record	dkeeping and	Food Pa	ckage			_				29. Thermometers provided, as Thermal test strips	ccurate, and calibrat	ed; Chemical/	\dagger
Labeling 23. Hot and Cold Water available; adequate pressure, safe								Ľ				Thermal test strips			_			
•	1	23. Hot and Cold water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite										Permit Requirement, 30. Food Establishment Perm	-		+			
•	4				destruction); Packaged Fe		ock tags, j	parasite		W	/				need current/rece			'
			_		Conformance wi										Utensils, Equip	pment, and Vendin	g	
					25. Compliance with Var HACCP plan; Variance of	obtained for sp	ecialized	ess, and			1				31. Adequate handwashing fac supplied, used	cilities: Accessible a	nd properly	
					processing methods; man				Ш		Ľ							
					Consu	umer Advisor	у			2					32. Food and Non-food Contact designed, constructed, and use		e, properly	
Т			T	+	26. Posting of Consumer										33. Warewashing Facilities; in		used/	+
٠					foods (Disclosure/Remin	ider/Buffet Pla	ite)/ Aller	gen Label			_				Service sink or curb cleaning f	acility provided		
0	I	N :	N	С	Core Items (1 Point	t) Violations	Require	Corrective	Action	n No	_	xce N	_	0 Da	ys or Next Inspection , Which	never Comes First		R
U T	N	О .		o S		f Food Contar				U		0	A	o s		dentification		
٠	1				34. No Evidence of Insec animals						~				41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanliness/			acco use								cal Facilities		
·	1				36. Wiping Cloths; prope		stored			1					42. Non-Food Contact surface:			
W					37. Environmental contain						~	L			43. Adequate ventilation and li	0 0. 0		
٠	<u>_</u>			_]	38. Approved thawing m	nethod					~				44. Garbage and Refuse proper			
					Proper	Use of Utensi	ils			1					45. Physical facilities installed	· · · · · · · · · · · · · · · · · · ·		
1					39. Utensils, equipment, dried, & handled/ In use						~				46. Toilet Facilities; properly of	constructed, supplied	d, and clean	
				-	40. Single-service & sing	gle-use articles	; properly	y stored	+	-					47. Other Violations			+
1					and used						-							

Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: a Getti	Physical A 561 E		City/State: Rockwa	all, TX	License/Permit # FOOD5046	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA		,						
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp				
salad cold top/chicken		41	3 door freezer	20.4							
,	tomatoes	41	white freezer	-3.1							
un	der/spinach	41	WIC(loaded this morning)							
pizza (cold top/ham/sausage	41/41	2 door freezer ambier	t 24							
unc	der/sausage	41									
grill c	old top/raw chicken	34									
	salmon	33									
un	der/lasagna	37									
Itam			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 100										
	Keep hand sinks free and clear for hand washing only										
	Salad cold top, just loaded. watch to cold hold at 41 or below										
	<u> </u>										
45	Clean walls through										
42											
42											
	7 3 1										
	9 Store utensils clean										
	Keep ice scoop handles out of ice										
	Store employee drinks low and separate										
	Dishwasher hand sink 100/dishwasher 100 ppm										
W	Floor storage in back. 6 inches off of floor to clean										
	Walls behind dishwasher area to be addressed/to be made cleanable										
	Avoid use of Saran on plumbing										
. •	WIC was loaded this morning. will return for temps at followup										
39	clean lids of storage containers, dough mixers, paddles, avoid storing dough racks on floor beside pizza prep table										
	3 comp sink 127/sani bucket 200 ppm quats										
18	Store all chemicals low and separate, never on same level as food (pasta)										
	bar 3 comp sink 117/sani sink setup to 200 ppm quats										
	Covid 19 Response										
	Self monitoring for employee health/required testing for anybody with symptoms										
	Gloves used RTE, prep. masks for front of house										
	Sanitizing tables after every customer and contact surfaces frequently used										
	Tables are socially distanced to accommodate 75%										
Received (signature)	•	ahi	Samee Do	owlats	hahi	Owner	/ Owner				
Inspected (signature)	Samee Dowlatsh Chvisty C	orte	Christy	Cort	tez	Samples: Y N	# collected				