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

Retail Food Establishment Inspection Report City of Rockwall

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

	ate: 2/0	1/2	20	20	Time in: 10:23	Time out: 11:13		License/Po							Est. Type Risk Category Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U		3-Compla			Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/S	CORE
	stabli zza						Contac	t/Owner N	Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	nysic	al A					st control			Но					e trap: Follow-up: Yes 76/8	4/B
Ric	dges		mlian	6	Out = not in on	$\frac{\text{Nee}}{\text{mpliance}} \text{IN} = \text{in } \alpha$		e N	$\mathbf{O} = \mathbf{not}$	Hea		NI.	Ne		N_0 \square plicable $COS = corrected on site $	W7. 4 -1.
Ma					points in the OUT box for	each numbered its	em	Mark 1	🖊 in ap	pprop	riate t	ox fo	or IN	, NO	NA, COS Mark an In appropriate box for R	
Co	ompli	ance	Sta	tus	Prior	rity Items (3	Points)	violations	Requi	_	<i>nmed</i> ompli				ive Action not to exceed 3 days	
O U	I N	N O	N A	C O		perature for Fo		y	R	O U		N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time a	-	11)			Т				S	12. Management, food employees and conditional employees;	
		V									•				knowledge, responsibilities, and reporting	
3				/	2. Proper Cold Holding Pizza unit (dis	temperature(41°) scarded wh	°F/ 45°F) hile or	n site)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding to										Posting to be reposted	
					4. Proper cooking time	and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		•			5. Proper reheating proc			5°F in 2			•				No rte touched 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	occure for not not	iding (10					~			alternate method properly followed (APPROVED Y N)
W					6. Time as a Public Hea Temporary only until coo	lth Control; proc	cedures &	records or less					l		Highly Susceptible Populations	
		l													16. Pasteurized foods used; prohibited food not offered	
						proved Source							•		Pasteurized eggs used when required	
	_				7. Food and ice obtained good condition, safe, an	d unadulterated;		ood in							Chemicals	
					destruction Pizza H											
	/				8. Food Received at pro To always chec								/		17. Food additives; approved and properly stored; Washing Fru& Vegetables	iits
					,										Received precut etc 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro	from Contamir		food			V				Watch use	
	~				preparation, storage, dis										Water/ Plumbing	
W	~				10. Food contact surface Sanitized at100	es and Returnable ppm/temperature	les ; Clean	ned and		3				+	19. Water from approved source; Plumbing installed; proper backflow device Adjust sprayer to retract higher	
		. /			11. Proper disposition o	of returned, previous	ously serv	ved or			. /				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		v			reconditioned Disca	arded at (count	ter							Watch	
				_								-				
0	I	N	N	C	Pric	ority Founda	tion Ite	ms (2 Po	ints) v	О	I	N	N	C	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Prio Demonstration	ority Foundate of Knowledge/	Personne	ms (2 Po								R
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3	ority Foundate of Knowledge/esent, demonstrate tified Food Management	Personne tion of kn ager (CFN	ms (2 Po		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2	R
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer	ority Foundate of Knowledge/esent, demonstrate tified Food Management of the control of the cont	Personne tion of kn ager (CFN	ms (2 Po		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Reconstructions of the second sec	ority Foundat of Knowledge/ esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling	Personne tion of kn ager (CFM ons/ person of hire	ms (2 Po el owledge, M) onnel		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached	ority Foundat of Knowledge/ esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequ	Personne tion of kn ager (CFN ons/ person of hire Food Pack	owledge, M) onnel kage ure, safe		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon	ority Foundat of Knowledge/ esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequ railable (shellstoc	Personne tion of kn ager (CFN ons/ person of hire Food Pack	owledge, M) onnel kage ure, safe		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur Need all employees Safe Water, Record 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged of Conformance were seed to the c	ority Foundat of Knowledge/ esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequ tailable (shellstoof Food labeled	Personne tion of kn ager (CFN ons/ persos of hire Food Pacl uate press ck tags; pa	owledge, M) onnel kage ure, safe arasite		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged in the second secon	ority Foundat of Knowledge/ esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling available; adequation and the control of the cont	Procedurezed Proced	owledge, M) onnel kage ure, safe arasite		W	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged of the Conformance with Value of	esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling available; adequaliable (shellstoo Food labeled with Approved F ariance, Specializ obtained for spe	Procedurezed Proceediated	owledge, M) onnel kage ure, safe arasite		O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance with Va HACCP plan; Variance processing methods; manual processing methods; manual processing methods; manual processing methods; manual performance with Variance performance with Variance performance with Variance performance	esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling available; adequaliable (shellstoo Food labeled with Approved F ariance, Specializ obtained for spe	Procedure zed Proceductions	owledge, M) onnel kage ure, safe arasite		W	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance with Va HACCP plan; Variance processing methods; ma	esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequation and the control of the control railable (shellstoc Food labeled with Approved F arriance, Specializa obtained for spe anufacturer instrus sumer Advisory	Procedure zed Proce cialized actions	owledge, M) onnel kage ure, safe arasite es ss, and		W	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi	ority Foundat of Knowledge/ esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequation and the second sec	Procedurezed Procescialized actions	onnel kage ure, safe arasite es ss, and		W	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
		N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur Need all employees Safe Water, Record 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged by the Conformance with Variance processing methods; market Consume foods (Disclosure/Remi By request	esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequation rational for specialization obtained for specialization obtained for specialization of the summer Advisory er Advisories; ray nder/Buffet Plate	Procedurezed Procescialized actions	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and	R	Q 2 2	V to E	N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/	V
OU		N O	N A	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi By request Core Items (1 Poin	esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequation rational for specialization obtained for specialization obtained for specialization of the summer Advisory er Advisories; ray nder/Buffet Plate	Procedure zed all zed	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and	R	2 2 2	V to E	NO	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100/200ppm	
T 0		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi By request Core Items (1 Poin Prevention of 34. No Evidence of Inse	esent, demonstrate tified Food Mana nauthorized person within 60 days rdkeeping and F Labeling available; adequatilable (shellstoc Food labeled with Approved F ariance, Specialize obtained for specialized for Food Contament of Food Contament of Food Contament of Contamination of Knowledge Food Contamination of Knowle	Procedure 22ed Proceductions w or under e)/ Allerge Require (Cination of king ager (CFN ons/ person of hire) Food Pacl Procedure 22ed Proceductions W or under e)/ Allerge Require (CFN ons/ person of hire) In redent/ons/ procedure on the procedure of hire In redent/on on the procedure of hiraciton	owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label	Action	QU T W	V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100/200ppm	V
OU		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees: Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi By request Core Items (1 Poin Prevention of 34. No Evidence of Insanimals Watch for had 35. Personal Cleanlines.	esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequ railable (shellstoc Food labeled with Approved F ariance, Specializ obtained for spe unufacturer instru sumer Advisory er Advisories; rav nder/Buffet Plate at) Violations I of Food Contam ect contaminatior rborage / fly of	Procedure deciding of Allerge (Allerge Control of Allerge Control of A	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label Corrective	Action	2 2 2	V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100/200ppm ys or Next Inspection, Whichever Comes First Food Identification	V
O U T 1		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees: Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi By request Core Items (1 Poin Prevention of 34. No Evidence of Insanimals Watch for had 35. Personal Cleanlines: Store low	esent, demonstrat tified Food Mana nauthorized perso within 60 days rdkeeping and F Labeling ravailable; adequ railable (shellstoc Food labeled with Approved F ariance, Specializ obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate att) Violations F of Food Contam ect contamination rborage / fly of s/eating, drinking	Procedure 2 Procedure 3 Procedure 4 Procedure 4 Procedure 5 Procedure 6 Procedure 7 Procedure 7 Procedure 7 Procedure 7 Procedure 8 Procedure 9 Proced	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label Corrective	Action	2 2 2 T Note	V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100/200ppm ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	V
O U T 1		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance with Variance processing methods; marked Consideration of Consume foods (Disclosure/Remi By request Core Items (1 Poin Prevention of Store Iow 36. Wiping Cloths; programmental contexts of the Consumer Consideration of Consumer Con	esent, demonstrate tified Food Mana nauthorized person within 60 days rdkeeping and F Labeling available; adequational state of the property of Food Contament of Food Contame	Procedure 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label Corrective	Action	2 2 1 Note 1	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 100/200ppm ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	V
O U T 1		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance with Variance processing methods; marked Consideration of Consume foods (Disclosure/Remi By request Core Items (1 Poin Prevention of Store Iow 36. Wiping Cloths; programmals Watch for haid 135. Personal Cleanlines: Store Iow 36. Wiping Cloths; programmals Condensation	esent, demonstrate tified Food Mana nauthorized person within 60 days rdkeeping and F Labeling available; adequaliable (shellstoc Food labeled with Approved F ariance, Specialize obtained for specialized fo	Procedure 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label Corrective	Action	2 2 1 1 W	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100/200ppm ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Wic 44. Garbage and Refuse properly disposed; facilities maintained.	I/
O U T 1		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur Need all employees Safe Water, Record 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged Identification of the series of the ser	esent, demonstrate tified Food Mana nauthorized person within 60 days rdkeeping and F Labeling available; adequation and the second labeled with Approved F arriance, Specialize obtained for specialized for speciali	Procedure 2 Procedure 3 Procedure 4 Procedure 5 Procedure 6 Proced	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label Corrective	Action	2 2 1 Note 1 1 W	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100/200ppm ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Wic 44. Garbage and Refuse properly disposed; facilities maintained See	I/
O U T 1		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees: Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi By request Core Items (1 Poin Prevention of Store low 36. Wiping Cloths; prof Stored in buck and store low 37. Environmental control Condensation 38. Approved thawing recooking from froe propersists.	esent, demonstrate tified Food Mana authorized person within 60 days redkeeping and F Labeling ravailable; adequation and the second and the second authorized person with Approved F ariance, Specialize obtained for specialized for	Procedure contact on the contact of	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label Corrective other co use	Action	2 2 1 1 W	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 100/200ppm ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Wic 44. Garbage and Refuse properly disposed; facilities maintaines See 45. Physical facilities installed, maintained, and clean See	
O U T 1		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no ur Need all employees Safe Water, Record 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance with Variance processing methods; marked processing methods; marked processing methods in the processing methods (Disclosure/Remi By request) Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch for haid 35. Personal Cleanlines: Store low 36. Wiping Cloths; prog Stored in buck 37. Environmental cont Condensation 38. Approved thawing recording from from Cooking from from Store 39. Utensils, equipment	esent, demonstrate tified Food Mana nauthorized person within 60 days rdkeeping and F Labeling available; adequaliable (shellstood Food labeled with Approved F arriance, Specializobtained for Food Contameter Contamination rborage / fly old scenting, drinking perly used and steets amination in pizza to method by the food Contameter Contamination in pizza to method by the food Contameter Use of Utensile with the food Contameter Contamination in pizza to method by the food Contameter Contamination in pizza to method by the food Contameter Contamination in pizza to method by the food Con	Procedure 2 calcions when a calcions we or under calcions or calcions or calcions and calcions are calcions or cal	ms (2 Po el owledge, M) onnel kage ure, safe arasite es ss, and r cooked en Label Corrective other co use	Action	2 2 2 1 Not 1 Not 1 1	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100/200npm ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Wic 44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean	
O U T 1		N		O S	Demonstration 21. Person in charge pre and perform duties/ Cer 3 22. Food Handler/ no un Need all employees: Safe Water, Recon 23. Hot and Cold Water See attached 24. Required records av destruction); Packaged 1 Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi By request Core Items (1 Poin Prevention of Store low 36. Wiping Cloths; prof Stored in buck and store low 37. Environmental control Condensation 38. Approved thawing recooking from froe propersists.	esent, demonstrate tified Food Mana nauthorized person within 60 days redkeeping and F Labeling available; adequational for special and for sp	Procedure control of the control of	ms (2 Po el owledge, vf) onnel kage ure, safe arasite es sss, and r cooked en Label Corrective other co use	Action	2 2 2 1 Not 1 Not 1 1	to E	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See 2 28. Proper Date Marking and disposition Over 24 hours labeled 29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Yellow digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted but has fallen off wall Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See hot water at back HS 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 100/200ppm ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Wic 44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Sarah Olsen	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: a Hut 27450	Physical A Ridge		City/State: Rockwa	ll	License/Permit # P		e 2 of 2		
			TEMPERATURE OBSERVA	TIONS		1				
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	Item/Location				
Bev co	ooler	38	Bottom portion of pizza tab	le 38		Wif		-9		
Up	right warmer	145	Beyond meat	er	90					
W	Ving freezer	0	Wic (dark)	35						
Dοι	ugh cooler (1)	39	Wings	31						
Pizz	a cooler upper	49-52	Sausage	37						
	Ham	49	Cooked pasta	38						
С	ut tomatoes	51	Upright freezer	-28						
Ве	eef pork mix	50/49	Wic							
		OE	SERVATIONS AND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSI	ERVED A	.ND		
		118 - to	provide soap dispenser th	at is pasily	, dienane	ed without hold	ina it			
42/45			ound all equipment - debri	•	•		iiig it			
Cos			n but food debris in bucket			Jaco Bana ap				
42	Detailed cleaning insid			11000 10	10110011					
- ' <u>-</u>			ngs into fryer (wings are o	ooked fro	m frozen	- pre breaded)				
	<u> </u>	-	duct that is not labeled for			p.o b.oddod)				
42	Clean inside all servic	•			.01 400					
42	Food containers have									
02/			AND ALL TCS FOODS WERE DIS	SCARDED A	T INSP AND	NEW LOADED W	Vith A4	hr sticker		
	Discarded all meats/ o									
45	Clean air vents where	needed								
42	General detailed clear	ning of sh	elving in wic and floor und	er shelvin	g					
19	Sprayer to self retract									
45	Clean wall behind thre	e comp	sink							
45	General cleaning floor	s walls a	nd ceiling							
	Dishmachine 100 ppm	bleach t	ested							
44	Clean up Around spent g	rease con	tainer outside! Use kitty litter	hen any wa	ashing will	have to be contain	ned/ red	captured		
45/42	Minor cleaning needed	d WIF								
31	No hot water at back h	nand sink	- which means only one h	and sink i	n front pr	ep available				
42	Watch accumulation of	of baked	on grease on pizza pans e	tc						
W	Pizza rings to be wash	ned and s	anitized every 4 hrs as the	y contact	Tcs food	s				
	All utensils and cutting	boards	are w r s every 4 hrs it's le	ss						
42	Clean spice containers etc - outside									
!!	Discarded product in dangerzone while on site and refilled to label with time sticker not to exceed 4 hrs before discarding									
	This is a temp fix only									
Received (signature)	See abov	/e	Print:			Title: Person In Char	ge/ Owner	r		
Inspected (signature)		itríck	Print:			Samples: Y N	# collect	ted		