

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

Date: 12/01/2020	Time in: 10:23	Time out: 11:13	License/Permit # FS 8728	Est. Type Pizza	Risk Category Low	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	TOTAL/SCORE
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Establishment Name: Pizza Hut #27450	Contact/Owner Name: Premila	* Number of Repeat Violations: _____	16/84/B
		✓ Number of Violations COS: _____	

Physical Address: Ridges rad	Pest control : Need	Hood Heat	Grease trap : Need	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
		✓				✓					
3				✓		✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
W						Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
W	✓					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					
			✓			2					
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						✓					
W						Physical Facilities					
	✓					1					
1						W					
	✓					1					
Proper Use of Utensils						1					
1						W	✓				
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Hut 27450	Physical Address: Ridge road	City/State: Rockwall	License/Permit # FS 8728	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	38	Bottom portion of pizza table	38	Wif	-9
Upright warmer	145	Beyond meat	39	Dough proofer	90
Wing freezer	0	Wic (dark)	35		
Dough cooler (1)	39	Wings	31		
Pizza cooler upper	49-52	Sausage	37		
Ham	49	Cooked pasta	38		
Cut tomatoes	51	Upright freezer	-28		
Beef pork mix	50/49	Wic			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water at hand sink 118 - to provide soap dispenser that is easily dispensed without holding it
42/45	Clean behind and under and around all equipment - debris observed and grease build up
Cos	Sanitizer in bucket still 200 ppm but food debris in bucket- need to refresh
42	Detailed cleaning inside warmer needed
	Using plastic mitten to place wings into fryer (wings are cooked from frozen - pre breaded)
	Discussed use of peroxide product that is not labeled for food contact use
42	Clean inside all service coolers and frzzers
42	Food containers have film on them to clean off
02/	Pizza TABLE IS holding HIGH temps AND ALL TCS FOODS WERE DISCARDED AT INSP AND NEW LOADED With A 4 hr sticker
	Discarded all meats/ cut tomatoes
45	Clean air vents where needed
42	General detailed cleaning of shelving in wic and floor under shelving
19	Sprayer to self retract over top of sink
45	Clean wall behind three comp sink
45	General cleaning floors walls and ceiling
	Dishmachine 100 ppm bleach tested
44	Clean up Around spent grease container outside! Use kitty litter then any washing will have to be contained/ recaptured
45/42	Minor cleaning needed WIF
31	No hot water at back hand sink - which means only one hand sink in front prep available
42	Watch accumulation of baked on grease on pizza pans etc
W	Pizza rings to be washed and sanitized every 4 hrs as they contact Tcs foods
	All utensils and cutting boards are w r s every 4 hrs it's less
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 by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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