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

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
K V	Allergy policy/training Vomit clean up Employee health
	Employee health

0			20			Time out: 11:32			28 n					posted Pizza to go Risk Category Med Page 1 of 2	
			f Ins		tion: 1-Routine	2-Follow U		3-Complaint	_	4-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE
					60 ridge / horizon		Prem		ne.					✓ Number of Violations COS:	۸
	hysic dge r		Addre	ess:		Eco	st control	21		lood /21		Sou	uthw	e trap : Follow-up: Yes 7 9/91/A	<u> </u>
M	ark t	Con he ap	n plia i pprop	nce S riate	Status: Out = not in compoints in the OUT box for	mpliance IN = in each numbered it	tem	NO = Mark ✓	not obs n approj					plicable COS = corrected on site R = repeat violation W-Watc	:h
C	omnl	iono	e Sta	tue	Prior	rity Items (3	Points)	violations R	•	<i>Imme</i> Comp				ive Action not to exceed 3 days	
O U	Î	N O	N	C O		perature for Fo		y 1	1	O I U N	N	N A	C O	Employee Health	R
Т				S	(F = de 1. Proper cooling time a	egrees Fahrenhei and temperature	it)		+ +	T			S	12. Management, food employees and conditional employees;	
		~			_K 8.	1				~	,			knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)			~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival	
		/			3. Proper Hot Holding to	emperature(135°	°F)		1					Preventing Contamination by Hands	
		<u> </u>			4. Proper cooking time a	and temperature			┪┠		,			14. Hands cleaned and properly washed/ Gloves used properly	
		_			5. Proper reheating proc	edure for hot ho	olding (16	5°F in 2	1					15. No bare hand contact with ready to eat foods or approved	
		•			Hours)					•				alternate method properly followed (APPROVED $Y_{}N_{}$)	
		/			6. Time as a Public Heal	lth Control; proc	cedures &	k records						Highly Susceptible Populations	
					Apr	proved Source						/		Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained		l source: F	Food in	4					All precooked no eggs	
	~				good condition, safe, and destruction Mclane	* *		300 11						Chemicals	
	/				8. Food Received at pro To always che		1					/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					•	from Contamii	nation			·	,			Precut 18. Toxic substances properly identified, stored and used Motob	
	/				9. Food Separated & propreparation, storage, dis			food		1-				Watch Water/ Plumbing	
					10. Food contact surface	es and Returnabl	les ; Clear	ned and						19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at 200 p					٨				issue at hand sink see hand sink 31	
		~			11. Proper disposition of reconditioned Disca					/	,			20. Approved Sewage/Wastewater Disposal System, proper disposal	
		_	•		,						. D	-	~	4 4 4 141 10 1	•
0	Т.	N.T	N		Pric	ority Founda	tion Ite							rective Action within 10 days	В
O U T		N O	N A	C O S	Prio Demonstration]	2	O I U N T	N O	N A	Cor C O S	Food Temperature Control/ Identification	R
U		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/ esent, demonstra- tified Food Man	Personn	el lowledge,	2	O I U N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Garrido	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Pizza Huft 027450 Ridge Foat FramPeranture Observations Temp F Te	Temp											
Beverage cooler	Тетр											
Beverage cooler in back New pizza table												
New pizza table Chicken Chicken A1 PiZa warmer unit 154 Cheese 41 Two door freeEr Meat mix 41 Wif Tomatoes 41 Wing Jean Observations And Corrective Actions Noted Below Observations And Corrective Actions AN INSPECTION OF YOUR ESTABLISHMENT ITAS BEEN MADE YOUR ATTENTION IS DRECTED TO THE CONDITIONS ON NOTED BELOW Whill repair hand sink asap / using one in back Whill repair hand sink asap / using one in back When pizza table borderline Clean gaskets on new pizza table Sanitizer in bucket 200 ppm Clean spills inside any and all equipment where needed Clean food containers exteriors too Washing and sanitizing wing bowls every 4 hrs or less Hot water in restroom at 124 F Restroom needs tle - cleaning - observed insect in toilet Repair opened cap to cleanout out side Clean around grease container outside Clean air vents where needed Wiff - New bulb on site / small amount of condensation from pipe behind fan box New ceiling tiles on site to new replaced Clean wall behind three comp sink and all around including drains Must watch sprayer at three comp sink to keep it self retracting above the over flow Keep an eye on plastic lining in trash cans for pans What Address accumulation on rings / pans etc												
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