\$50.00 reinspection fee required after 1st Followup Virtual

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 06-2	0/2)24	Time in: 11:35	Time out: 12:36		License/Po							Food handlers Food Managers Page 1 of 2	2_
			tion: 1-Routine	2-Follow U		-Complai		4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR	RE
	Hut	ridge	ne: e 27450		Pramii		Name:					~	* Number of Repeat Violations: ✓ Number of Violations COS: se tran: waste oil : Follow-un: Ves 📈	7
Physics Ridge ro	oad su	ite 10		Eco	est control plab 4/29/202	24 advised to		Hoo 1/20	24		Ne	ed ir	No Pics	
Mark th	Compli ne appro	ance opriate	points in the OUT box for		item	Mark 🖠		propi	riate l	box f	or IN	I, NC	plicable COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an in appropriate box for R	h
Compli	ance S	atus	Prio	ority Items (3	Points)	violations	Kequii	_	<i>ımea</i> ompli				ive Action not to exceed 3 days	
O I U N	N N A			nperature for F legrees Fahrenhe		7	R	O U T	I N	N O	N A	C O S	Employee Health	R
	/		1. Proper cooling time	and temperature	,				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
~			2. Proper Cold Holding	g temperature(41	°F/ 45°F)				·				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	_		3. Proper Hot Holding	temperature(135	5°F)		\forall						Posted at hand sinks Preventing Contamination by Hands	
	•/		4. Proper cooking time	and temperature	e				•				14. Hands cleaned and properly washed/ Gloves used properly	
			5. Proper reheating pro	cedure for hot he	olding (165	5°F in 2	H						15. No bare hand contact with ready to eat foods or approved	
			Hours)							•			alternate method properly followed (APPROVED YN)	
'			6. Time as a Public Hea Prep only	alth Control; pro	ocedures &	records							Highly Susceptible Populations	
			Ар	oproved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
•			7. Food and ice obtaine good condition, safe, as destruction			ood in							Chemicals	
~			8. Food Received at pro	oper temperature	е						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables All rte	
			Protection	n from Contami	ination				/				18. Toxic substances properly identified, stored and used In rr	
~			9. Food Separated & pr preparation, storage, di Ok			food							Water/ Plumbing	
~			10. Food contact surface Sanitized at 200	ces and Returnab ppm/temperatur	oles ; Clean re 100	ed and			/				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	~		11. Proper disposition or reconditioned	of returned, prev	iously serv	red or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
			Pri	iority Founda	ation Iter	ms (2 Po	ints) vi						rective Action within 10 days	
O I U N	N N A		Demonstration	n of Knowledge	/ Personne	el	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
~			21. Person in charge pr and perform duties/ Ce. 3						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
~			22. Food Handler/ no u Need new people	nauthorized pers	sons/ perso	nnel				/			28. Proper Date Marking and disposition Using with in 24 hrs after opening it to date mark	
			Safe Water, Reco	ordkeeping and Labeling	Food Pack	kage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
/			23. Hot and Cold Wate Over 110	r available; adeq	quate pressu	ıre, safe	П						Permit Requirement, Prerequisite for Operation	
~			24. Required records at destruction); Packaged		ock tags; pa	rasite			/				30. Food Establishment Permit (Current/ insp sign posted)	
				with Approved									Utensils, Equipment, and Vending	
			25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for sp anufacturer instr	ecialized	ss, and		W	•				31. Adequate handwashing facilities: Accessible and properly supplied, used Yes equipped with hot water	
			Log twice daily Con	sumer Advisor	у			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used General working on it	
			26. Posting of Consum- foods (Disclosure/Rem Ingredients by requ	inder/Buffet Pla	aw or under te)/ Allerge	r cooked en Label			/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed machine 100	
			Core Items (1 Poin	nt) Violations	Require C	Corrective		_	_	_	_		ys or Next Inspection , Whichever Comes First	
O I U N T	N N O A			of Food Contar			R	O U T	I N	N O	N A	C O S	Food Identification	R
1			34. No Evidence of Ins animals See							/			41.Original container labeling (Bulk Food)	
			35. Personal Cleanlines LOW IN WIC	-	-	co use							Physical Facilities	
/			36. Wiping Cloths; pro In buckets		stored			1					42. Non-Food Contact surfaces clean General	
1			37. Environmental cont See	tamination				1					43. Adequate ventilation and lighting; designated areas used See	
	/		38. Approved thawing					1					44. Garbage and Refuse properly disposed; facilities maintained See	
			Prop	er Use of Utensi	ils			1					45. Physical facilities installed, maintained, and clean	
W			39. Utensils, equipmen dried, & handled/ In us	t, & linens; prop	perly used, s	stored,			~				46. Toilet Facilities; properly constructed, supplied, and clean A little tlc	
			Watch storage 40. Single-service & si	ngle-use articles	s; properly s	stored	H	4					47. Other Violations	\vdash
			and used Watch	reuse				1					Yellow and grey round trash cans to label	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishm Pizza	nent Name: Hut ridge	Physical A		City/State: Rockwal	I	License/Permit #	Page	e <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVAT							
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat	tion_		Temp		
Bev co	ooler	38	Pizza table		Up	Upright freezer				
Bev c	cooler in kitchen	40	Just loaded rt side)						
	Wif	18	Sausage middle	39						
	Wic	35	Beef middle up	39						
	Wings	40!	Sausage / mushrooms							
Λ 14				+						
All	fredo sauce	35	Inside / sausage							
			Upright	39						
			Wings	41						
Item			SERVATIONS AND CORRECTIV							
	AN INSPECTION OF YOUR ES' NOTED BELOW: all temps F	FABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	HE CONDITIONS OBSE	ERVED A	.ND		
44	Dumpster need Lids a	nd also r	need lids on spent grease c	ontainers	}					
Ok	Hot water at hand sink to adjust the one just repaired 109									
42	Keep filter etc clean on portable unit air conditioner									
Cos	Hot water not available at front hand sink - need to adjust it / just repaired									
	Hot water at back hand sink 120									
	Hot water at three comp sink 114									
45	Needed: detailed cleaning under around and behind equipment / equipment is rusty at bottom at floor contact									
45/42										
45	To clean drains where needed									
	To clean the outsides of									
	Time to replace trays f									
	Need to reseal behind		•							
_	Address broken tile at		or							
	Rusty shelving in restr									
	To address items store									
1	To address light out in wif and ice etc									
		<u>.</u>	pm / watch as using quats	for the 3	comp					
	Dead water bug in wic		ep up							
	To. Scrub shelving in wic ToAddress gap at door into wic - already placed order									
	<u> </u>		e above collection on fan bo	v not ov	or ony fo	and				
				X -HOLOV	er arry io	100				
	Replace pans etc when badly coated									
	Sanitizer in bucket 200 ppm To label cans so health inspector doesn't use the wrong one (slim Jim's are trash cans others are not) keeping plastic changed									
	Heavy amount of water is collecting on lid to pizza table and drains off when opening watch out for food									
	Watch the use of paper for labels on containers / or cardboard on container holders at cutting station									
	Replace burned out bulbs / to clean filters over pizza oven/ to scrub shelving throughout									
Received I (signature)	See abov	'e	Print:			Title: Person In Charg	ge/ Owner	r		
Inspected (signature)	See abov Kelly Kirkpa	ıtríck	Print:			0 1 ***	,,			
FIL 06	(Revised 09-2015)		L			Samples: Y N	# collect	iea		