

\$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

Date: 06-20/2024	Time in: 11:35	Time out: 12:36	License/Permit # Fs 8728	Food handlers Need new	Food Managers 3	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Pizza Hut ridge 27450	Contact/Owner Name: Pramiila	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	9/91/A
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Physical Address: Ridge road suite 101	Pest control : Ecolab 4/29/2024 advised to clean	Hood 1/2024	Grease trap: waste oil : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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					
	✓					✓					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W	✓				
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							✓				
	✓					Physical Facilities					
	✓					1					
1						1					
		✓				1					
Proper Use of Utensils						1					
W						✓					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Hut ridge	Physical Address: 2927 Ridge road	City/State: Rockwall	License/Permit # Fs	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	Pizza table		Upright freezer	2.9
Bev cooler in kitchen	40	Just loaded rt side			
Wif	18	Sausage middle	39		
Wic	35	Beef middle up	39		
Wings	40!	Sausage / mushrooms	40/40		
Alfredo sauce	35	Inside / sausage	39/39		
		Upright	39		
		Wings	41		

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
44	Dumpster need Lids and also need lids on spent grease containers
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	Floors coated to scrub need new mops / all surfaces coated to clean
45	To clean drains where needed
42	To clean the outsides of equipment too
32	Time to replace trays for Dishmachine
45	Need to reseal behind three comp
45	Address broken tile at back door
32	Rusty shelving in restroom
47	To address items stored around back door
43	To address light out in wif and ice etc
	Sanitizer at Dishmachine 100 ppm / watch as using quats for the 3 comp
34	Dead water bug in wic - to sweep up
42	To. Scrub shelving in wic
W	ToAddress gap at door into wic - already placed order
W	To watch condensation from the above collection on fan box -not over any food
32	Replace pans etc when badly coated
	Sanitizer in bucket 200 ppm
W	To label cans so health inspector doesn't use the wrong one (slim Jim's are trash cans others are not) keeping plastic changed
37	Heavy amount of water is collecting on lid to pizza table and drains off when opening watch out for food
32	Watch the use of paper for labels on containers / or cardboard on container holders at cutting station
43	Replace burned out bulbs / to clean filters over pizza oven/ to scrub shelving throughout

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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