

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: 07/29/2024	Time in: 1:15	Time out: 2:57	License/Permit # Fs2023-22	Food Managers 5	Food Handlers All	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Zalat Pizza			Contact/Owner Name: Zalat holdings		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 2209 ridge road and			Pest control : Cantu 7/24/2024,	Hood 7/2924 Richardson	Grease trap / waste oil : 7/22/2024 - southwaste	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

10/90/A

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature Wings		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
W					2. Proper Cold Holding temperature(41°F/ 45°F) See 27/non Tcs		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature		✓					14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves used to touch rte foods	
		✓			6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source				✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction One can unsound condition pulled tossed		Chemicals						
	✓				8. Food Received at proper temperature Logged		✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Rinse with water	
					Protection from Contamination		✓					18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		✓					19. Water from approved source; Plumbing installed; proper backflow device City approved	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded		✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 on duty /5 total		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Garnish cooler	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1 on duty /all employees		✓					28. Proper Date Marking and disposition Discussed time	
					Safe Water, Recordkeeping and Food Package Labeling		✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓					30. Food Establishment Permit (Current/ insp sign posted) Posted	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 4 times per day		Utensils, Equipment, and Vending						
					Consumer Advisory		W					31. Adequate handwashing facilities: Accessible and properly supplied, used Repairing one hand sink in works	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Emailed allergy		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards in mop room	
							✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
W					34. No Evidence of Insect contamination, rodent/other animals Confirmed operation /repairing micro switch			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use In office		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored In sanitizer		1					42. Non-Food Contact surfaces clean See	
		✓			37. Environmental contamination Watch		✓					43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained Watch	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean See	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Utensils		W					46. Toilet Facilities; properly constructed, supplied, and clean Watch door closure	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

