	ire			of\$50 fter	1st				City o	f Ro	ckv			Ins	spe	ecti	Vomit cl	policy/traini ean up ee health	ing
Date: 05/0)3/3	02	21	Time in 4:2			ne out: 09		License FS								Est. Type Risk Category	Page $\underline{1}$ of	2
Purpo Establ					1-Routine	2	Follow		3-Com		_	4-I	nves	tiga	tion	1 [5-CO/Construction 6-Other * Number of Repeat Violations:	TOTAL/SCO	ORE
Marco	os pi	ZZ	a	e.				LJ									✓ Number of Violations COS:	2/98/	Δ'
Physic N Golia		dres	ss:				То	est con provide	Э			loo onta	d aineo	ł		rease prov	e trap : Follow-up: Yes ide No		Λ
	Comp he app			tatus: points in th	Out = not in contract of the OUT box for	ompliar r each 1	nce IN = i numbered	n compli item	ance Ma	NO = n rk \checkmark in								t violation W- Wat opriate box for R	.tch
Compl	ianca (Stat	ne		Prio	ority]	Items (3	3 Point				Im		iate	Cor	recti	ve Action not to exceed 3 days		
O Í U N	Ν	N	C O		Time and Ter $(F - c)$				fety	R	Ī	O U	I N	N O	N A	C O	Employee Health		F
Т		A S (F = degrees Fahrenheit) I 1. Proper cooling time and temperature							T				S	12. Management, food employees and condition knowledge, responsibilities, and reporting	nal employees;				
	2. Proper Cold Holding temperature(41°F/45°F)						_	13. Proper use of restriction and exclusion; No discharge					discharge from						
~			2. Proper Cold Holding temperature(41°F/ 45°F)								~				disenarge nom				
	/			3. Proper	Hot Holding	tempe	rature(13	5°F)				Health check daily Preventing Contamination by Han					Hands		
	~			4. Proper	cooking time	e and te	emperatur	re				14. Hands cleaned and properly washed/ Gloves u				es used properly			
	~			5. Proper Hours)	r reheating pro	ocedure	e for hot l	olding	(165°F in 2				~				15. No bare hand contact with ready to eat food alternate method properly followed (APPROV		
		+	-	6. Time a Not officia	as a Public He	alth Co	ontrol; pr	ocedure	s & record	s							Highly Susceptible Populati	ons	-
		_	1	NOT OTICIE	•		10				-	Т	16. Pasteurized foods used; prohibited food not of						
		_		7 East			d Source		y Food in								Pasteurized eggs used when required		
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction												Chemicals						
~				8. Food I	Received at pr	oper te	emperatur	e				I	~				17. Food additives; approved and properly stor & Vegetables Tomatoes water only	-	
					Protection						Ľ	W	~			~	18. Toxic substances properly identified, stored Watch	1 and used	
~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 											Water/ Plumbing							
~				Sanitized	contact surfact at <u>200</u>	ppm/t	emperatu	^{ire} W	atch	۱			~				19. Water from approved source; Plumbing ins backflow device City approved	·	
	~			11. Prope reconditi	er disposition oned Disca		• •		served or od pre	p		١	~				20. Approved Sewage/Wastewater Disposal Sy disposal	/stem, proper	
0 I	N	N	C							Points R) vio	0	Ι	Ν	Ν	С	rective Action within 10 days		1
U N T	0	A	0 S		Demonstration		0			P	_	U T	N	0	A	O S	Food Temperature Control/ Iden		
ע ע				and perfo 1 cfm 22. Food	orm duties/ Ce on site Handler/ no u n 60 days	ertified	Food Ma	anager (CFM)	-,	-		~		~		27. Proper cooling method used; Equipment A Maintain Product Temperature No process 28. Proper Date Marking and disposition Great	Adequate to three	_
	<u> </u>			Safe	e Water, Reco		ping and eling	l Food I	Package				~				29. Thermometers provided, accurate, and cali Thermal test strips Good	brated; Chemical/	
~				23. Hot a See	and Cold Wate	er avail	able; ade	quate pi	essure, saf	e							Permit Requirement, Prerequisite fo	r Operation	
	·	/		destructi	ired records a on); Packaged	Food	labeled						~				30. Food Establishment Permit (Current/ in: See	sp sign posted)	
		Т			Conformance							1	_	-			Utensils, Equipment, and Ven 31. Adequate handwashing facilities: Accessib	0	
	L			HACCP	plan; Variance ng methods; m	e obtai nanufac	ned for sp cturer inst	pecialize	ed				~				supplied, used Equipped		
					Con	isumei	r Advisoı	ry			,	W	~				32. Food and Non-food Contact surfaces clean designed, constructed, and used	able, properly	
~				foods (D	ng of Consum isclosure/Rem ents by requ	ninder/							~				Watch condition containers 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided Set up		-
0 I	N	N	C	Core It	tems (1 Poin	nt) V	iolations	Requi	re Correct	ive Acti	on N	<i>lot</i> 1	to Es	xcee N	d 90 N) Da C	vs or Next Inspection , Whichever Comes Fi	rst	1
O I U N T			o s		Prevention					ĸ		U T	N N	0	A	o s	Food Identification		1
~				animals	vidence of Ins Back door Ic	ooks g	lood	,						~		Ţ	41.Original container labeling (Bulk Food)		
~				Sepa	onal Cleanline arate tak	ss/eatin	ng, drinki	ng or to	bacco use			_		_			Physical Facilities		
~				Store	ng Cloths; pro In bucke ronmental con	ets		stored				1				_	42. Non-Food Contact surfaces cleanSee43. Adequate ventilation and lighting; designate	ted areas used	
		\downarrow											~			_	43. Adequate ventilation and lighting; designat44. Garbage and Refuse properly disposed; fac		+
~				In wic	oved thawing cooler								~			_	 44. Garbage and Refuse property disposed; fac Dumpster 45. Physical facilities installed, maintained, and 		+
				39. Uten	Prop sils, equipmen		e of Utens		ed, stored			1	-	4		-	45. Frystear factitudes instanced, maintained, and See 46. Toilet Facilities; properly constructed, supp		+
W				dried, & Watch 40. Singl	handled/ In u storage a le-service & si	ise uter and h ingle-u	sils; prop andling se article	perly use g / sto s; prope	ed ore clear	n			~				Equipped 47. Other Violations	, and oroun	+
~				and used	Watch	n ste	orag	е						~					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Krista Gudmundson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: OS pizza	Physical A N Gol		City/State: Rockwa		ge <u>2</u> of <u>2</u>							
Item/Loc	ation	Tomp E	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Location	Temp F							
Wic		Temp F		тетр ғ		Тетр г							
VVIC			Pizza table		Sandwich cooler								
	Tomatoes	39	Ham	39	Provolone	41							
	Sauce	38	Sausage	39	Chicken.	38							
			Cut tomatoes	40	Tomatoes	39							
	Reproofer	54/55	Three blend cheese	9 41	Below								
			Chicken	39	Wings	41							
			Below spinach	41	Freezer	-4							
			34/37/39 ambien ⁻	t									
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	INT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSERVED A	AND							
	Restroom equipped - hot water117												
	Hot water at hand sink 112												
W/Cos													
45	General cleaning under equipment etc												
	Sanitizer in buckets 200 ppm												
	Good date marking												
42/45	0	-	wic and fan guards										
	Keep an eye on can opener												
	Three comp sink - sanitizer 200 ppm												
	Thermo - yellow digital thermo / test strips on wall												
w	Hanging mops to dry good												
42/45	Watch ladder storage Minor cleaning of shel	vina vario	ous locations										
72/70	Deferred orders out at	0											
			precooked/ thawed and re	ethermali	zed when ordered								
Received	by:		Print:		Title: Person In Charge/ Own	er							
(signature)	See abov	<u>'e</u>											
Inspected (signature)		ıtríck	$\mathcal{RS}^{\text{Print:}}$										
Form EH-06	6 (Revised 09-2015)				Samples: Y N # collect	cted							