Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

I				DD6328						Est. Type Risk Category Page	<u>1</u> of <u>2</u>					
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N											1	5-CO/Construction 6-Other TOTA * Number of Repeat Violations:	L/SCORE		
Pi	ZZ	a H	lut	#2	7448 Rusk				vanic.						✓ Number of Violations COS:	/90/A
		al A V R			ockwall, TX	Eco	st control olab/7-	3-2025		Ho All Cl	od ean/1-	2025	cit	rease y ha	e trap : Follow-up: Yes 🗸 T 🗸 as info	00// (
M					Status: Out = not in core points in the OUT box for	mpliance IN = in each numbered it	complianc tem	e Ne Mark	O = not '√' a ch						plicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an in appropriate box for	W- Watch R
					•					ire In	nmed	liate	Cor	rect	ive Action not to exceed 3 days	
O U	mpli I N	iance N O	Sta N A	C O		perature for Fo		y	R	O		ianco N O	N A	C O	Employee Health	R
T	.,			s	(F = de 1. Proper cooling time a	egrees Fahrenhei and temperature	it)			T				š	12. Management, food employees and conditional employee	ees;
	~					1					~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge frees, nose, and mouth	rom
		~			3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time a	and temperature	;				~				14. Hands cleaned and properly washed/ Gloves used prop	erly
		~			5. Proper reheating proc Hours)	cedure for hot ho	olding (16	5°F in 2			~				15. No bare hand contact with ready to eat foods or approval alternate method properly followed (APPROVED Y.)	
					6. Time as a Public Hea	lth Control; prod	cedures &	records							Walle Constitute Devolutions	·
		•				_					I				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source					~				Pasteurized eggs used when required	
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals	
					destruction corpora										Chemicais	
	~				8. Food Received at pro						~				 Food additives; approved and properly stored; Washing Vegetables 	g Fruits
	<u> </u>				check at rece	IPL from Contami	nation				~				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro	otected, prevente	ed during	food			ľ					
	~				preparation, storage, dis										Water/ Plumbing	
3					10. Food contact surface Sanitized at 200	ppm/temperature	e				~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition o reconditioned disca	of returned, previ arded	iously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, propedisposal	r
				\Box							_					
			**		Pric	ority Founda	tion Ite	ms (2 Po							rective Action within 10 days	
O U T	I N	N O	N A	C O S	Prio Demonstration				ints)	violat O U T	I	Req N O	n N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
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	N			0	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Mar	/ Personne ation of kr nager/ Pos	el nowledge, sted		O U	N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Gabrielle Foster	Print: Gabrielle Foster	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Pizza Hut #27448 Rusk 870 W Rusk Rockwall, TX FOOD6328 TEMPERATURE OBSERVATIONS	-											
Temple Acception Temp F Intercacetion			Physical A	ddress: V Rusk	City/State:	License/Permit #	Page <u>2</u> of <u>2</u>					
2 door reach in freezer 4 wing cooler/wings 39/40 Pizza table/sausage 43 sausage 43 pepperoni 40 chicken 43 cut tomatoes 41 WIC/nam 41 WIF -6 Build And Service Actions Cut tomatoes 41 WIF -6 Coustant And Corrective Actions Cut tomatoes 41 WIF -6 Coustant And Corrective Actions Coustant And Sink 108F equipped 45 Need to remove and replace moldy caulking behind sinks and adhere sinks to walls 45 To clean behind pizza cold table/food debris on floor/pull unit out to clean under/ could attract pests 45 To clean under and behind upright cooler, freezer/debris, pizza pans on floor 45 To clean wall and floor behind wing station/food splatters and debris 25 Some cleaning needed on pizza oven rollers W To watch carbon buildup on pizza pans 37 Condensation in reach in freezer/need to protect foods under to prevent contamination 2 Pizza cold table/ borderline/must cold hold at 41F or below 45 To clean walls around quick entrance glass door to WIC 42/34 To clean inside/floors of proofers, food debris, dead fly Warewash hand sink 102F equipped 3 comp sink 115F Sani dispenser dispensing at 200ppm quats Sani dispenser dispensing at 200ppm quats Sani dispenser dispensing at 200ppm quats Chlorine and quat test strips current Digital thermo Gloves on site/used for RTE 45 To clean floors inside WIF/some food debris Dar Pro picks up and disposes of grease/internal system 45 To clean floors, floors drains throughout Print: Gabrielle Foster Manager Frint: Cabrielle Foster Manager Print: Christy Cortez, RS Samples Y Se Publicular Print: Christy Cortez, RS	1 1220	Triat #21 440 rask	010 V			1 000000						
Pizza table/sausage 43 sausage 43 pepperoni 40 chicken 43 cut tomatoes 41 WIC/ham 41 WIF -6 OISERVATIONS AND CORRECTIVE ACTIONS Low MICE AND SPECTION OF YOUR FASTABLISHMENT HAS RIFFM MADE. YOUR ATTENTION IS DIRECTION TO THE CONDITIONS ORSPRYTED AND NOTED BELLOW. Kitchen hand sink 108F equipped 45 Need to remove and replace moldy caulking behind sinks and adhere sinks to walls 45/34 To clean behind pizza cold table/food debris on floor/pull unit out to clean under/ could attract pests 45 To clean under and behind upright cooler, freezer/debris, pizza pans on floor 45 To clean under and behind upright cooler, freezer/debris, pizza pans on floor 45 To clean under and behind upright cooler, freezer/debris, pizza pans on floor 47 To watch carbon buildup on pizza oven rollers W To watch carbon buildup on pizza pans 37 Condensation in reach in freezer/ineed to protect foods under to prevent contamination Pizza cold table/ borderline/must cold hold at 41F or below 47 To clean walls around quick entrance glass door to WIC 48 To clean walls around quick entrance glass door to WIC 49 To clean walls around quick entrance glass door to WIC 47 To clean walls around guick entrance glass door to WIC 48 To clean walls around guick entrance glass door to WIC 49 To clean walls around guick entrance glass door to WIC 49 To clean walls around guick entrance glass door to WIC 40 To clean walls around guick entrance glass door to WIC 41 To clean walls around guick entrance glass door to WIC 42 To clean walls around guick entrance glass door to WIC 45 To clean walls around guick entrance glass door to WIC 47 To clean walls around guick entrance glass door to WIC 48 To clean walls around guick entrance glass door to WIC 49 To clean walls around guick entrance glass door to WIC 40 To clean walls around guick entrance glass door to WIC 41 To clean walls around guick entrance glass door to WIC 42 To clean walls around guick entrance glass door to WIC 45 To clean walls around guick entrance glass door to	Item/Loc	ation	Temp F	Item/Location	Temp F Item/Loca	ation	Temp F					
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