Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	5/31/25							478						5	$\begin{array}{ c c c c c }\hline 14 & Page & \underline{1} & of & \underline{2} \\ \hline \end{array}$					
Purpose of Inspection:			f Ins	pec	tion: 1-Routine	2-Follo	ow Up	3-Compla	int	_	Inve	vestigation		1	5-CO/Construction	6-Other	TOTAL/SCORE			
	Establishment Name: Contact/Owner N Mod Pizza North Corporate						Name:	:				_	Number of Repeat Viol Number of Violations	lations: 2 COS:	E/05/A					
Ph 19	Physical Address: 1901 N Goliad Rockwall, Tx Pest control: Ecolab 10/3/2013							Hood N/A			Grease trap :/ wa LES 5/31/2023 50		e trap :/ waste oil 31/2023 500g	Follow-up: Yes No	5/95/A					
	(Com	plia	ice S	Status: Out = not in cor	npliance IN	I = in complia	nnce N	O = not o				4 = n	ot ap	Ţ.	$\mathbf{R} = \text{repeat vio}$ ark an in appropriate	plation W= Watch			
Ma	rk ti	ne ap	prop	riate	points in the OUT box for Prior										ox for IN, NO, NA, COS Maive Action not to exceed 3 do		te box for R			
O U	Î	mpliance Status I N N C Time and Temperature for Food Safety					R				nce Stat	C								
T	T S				(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T			A	s	Employee Health 12. Management, food employees and conditional employees;					
		~				r					~				knowledge, responsibilities,	•	1 1,7 1.17			
	/				2. Proper Cold Holding See	temperatur	re(41°F/ 45°)	F)			~				eyes, nose, and mouth					
		/			3. Proper Hot Holding to	emperature	e(135°F)								Employee health form posted Preventing Contamination by Hands					
		·			4. Proper cooking time a	and temper	ature				~				14. Hands cleaned and properly washed/ Gloves used properly					
		/			5. Proper reheating proc Hours)	edure for h	not holding (165°F in 2			1				15. No bare hand contact wit alternate method properly fol					
	_	•			,	lth Control	· procedures	& records							Gloves in use		·			
	•				6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Approved Source						'				Pasteurized eggs used when required					
	~			7. Food and ice obtained from approgood condition, safe, and unadulterar destruction Sysco											Chemicals					
	~				8. Food Received at proper temperature Checking						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	L				Protection	from Con	tamination			Water 18. Toxic substance Stored ser						s properly identified, stored and used				
	•				9. Food Separated & propreparation, storage, dis	asting								Wat						
	~				10. Food contact surface Sanitized at 200 p	es and Retu ppm/tempe	motumo .	eaned and			~			ļ	19. Water from approved sou backflow device City approved	irce; Plumbing install	ed; proper			
					11. Proper disposition of returned, previously served or reconditioned Discard Immediately					~					20. Approved Sewage/Wastewater Disposal System, proper disposal					
														_	rective Action within 10 day	?S				
O U T	I N	N O	A A	C O S	Demonstration	of Knowle	edge/ Person	nnel	R	O U T	N	N O	N A	C O S	Food Temperatu	re Control/ Identific	cation			
	~				21. Person in charge pre and perform duties/ Cert 5	,		<i>U</i> ,			~				27. Proper cooling method us Maintain Product Temperatu		quate to			
	~				22. Food Handler/ no un	nauthorized	l persons/ pe	rsonnel		2					28. Proper Date Marking and See	1				
					Safe Water, Recor	dkeeping Labeling	and Food P	ackage			~				29. Thermometers provided, Thermal test strips					
	<u> </u>				23. Hot and Cold Water 118, Good pre	available;	adequate pro	essure, safe							White digital then Permit Requiremen	•				
	~	24. Required records available (shellston destruction); Packaged Food labeled Commercial Conformance with Approved I		ellstock tags:	; parasite			V				30. Food Establishment Per Posted & current		rent/ insp posted						
	l				Conformance with Approved Procedure										Utensils, Equipment, and Vending					
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma Service line to	obtained for nufacturer	or specialize instructions	d			~				31. Adequate handwashing fasupplied, used Equipped	acilities: Accessible a	nd properly			
					Cons	umer Adv	risory				~				32. Food and Non-food Cont designed, constructed, and us	sed				
	~				26. Posting of Consume foods (Disclosure/Remin On menu, display wi	nder/Buffe ndow	t Plate)/ Alle	ergen Label	Action	Not	t to E	·***	- J 00	Da	Service sink or curb cleaning Equipped and co ys or Next Inspection, Whice	facility provided onfirmed				
O U	I N	N O	N A	C O	Prevention o		•		R	O	I	N O	N A	C O	•	Identification	I			
T 1				S	34. No Evidence of Inse					T				S	41.Original container labelin					
	•				animals Fruit flies 35. Personal Cleanliness	s/eating, dr	inking or tob	pacco use							Phys	ical Facilities				
	·				Stored low 36. Wiping Cloths; prop	erly used a	and stored				/				42. Non-Food Contact surface					
	<u> </u>				Stored in Solution 37. Environmental conta						1				43. Adequate ventilation and	lighting; designated	areas used			
	·				38. Approved thawing n	nethod					1				44. Garbage and Refuse prop	perly disposed; faciliti	es maintained			
	-					r Use of U	f Utensils				1				45. Physical facilities installe	ed, maintained, and cl	ean			
1					39. Utensils, equipment, dried, & handled/ In use See	& linens;	properly use			1					46. Toilet Facilities; properly Equipped, wome					
	/				40. Single-service & sin and used	gle-use art	icles; proper	ly stored			~				47. Other Violations N/A					
	•																l l			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Landon Moody	Print: Landon Moody	Title: Person In Charge/ Owner Mod
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Pizza North	Physical A	ddress: I Goliad	City/State: Rockwall	Tx	License/Permit # FS-9478	Page	<u>2</u> of <u>2</u>			
Wio a i	1224 1101111	10011	TEMPERATURE OBSERVA		, 17	1.001.0					
Item/Loc		Тетр	Item/Location	Temp	Item/Locat	tion		Temp			
WIC a	mb 	35	slice Tom / garlic	40/39	Lettuce/dice tom			37/38			
	Lettuce	38	Chicken/ham	38/38	Spicy sausage cheddar chz			39/40			
M	ozzarella Cheese	38	Bottom Sauce/cheese	38/39	Ham	Ham/beef crumble					
(Spicy beef/ beef	38/38	Service line		Р	Pizza Oven					
	WIF (HTT)	6.8	Sauce/mozz	39/39	UC fridge amb			34			
\	Wing station n/a		Spinach/Lettuce	40/39	Ranch/Pesto			36/36			
	Online cooler		Garlic/mild sausage	40/38	Bbq			37			
9	Sauce/mozz chz	38/38	Slice Tom/garlic 38/39								
		OB	SERVATIONS AND CORRECT		IS			ı			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTEN F	TION IS DIRE	CTED TO TH	HE CONDITIONS OBS	SERVED A	ND			
46	Restrooms equipped	women's	s 100, men's 91								
	3comp sink setup 118	3, Quat s	ani 200ppm								
	Dishwasher confirme	d 160 su	rface temp								
34	Fruit fries observed re	ear servi	ce door and expo, service	e line, mo	o sink						
			an 105 throughout kitche	-							
			placed, no longer oxidize								
	Soda nozzles cleaned		pracoa, no ronger exame	<u>u 011011</u>							
	Beverage coolers clea		reekly								
	Tea and juice dispense										
45	•		•	Use Silico	ne caulk	and smooth to i	make cle	anable			
45 Need to replace sealant between top of 3 comp and wall meet. Use Silicone caulk an Grab and go beverage bunker											
	Red sani buckets filled		np sink								
	Digital thermo onsite,		•								
			bo temp observed 201								
28	Grab and Go beverage cooler amb 54 non tcs 28 Missing data labels on Spicy Sausage, Mild sausage, Mozzarella, blue choose										
28 Missing date labels on Spicy Sausage, Mild sausage, Mozzarella, blue cheese 39 Good practice to hang or invert mop head over mop sink to dry properly not store head							all in mo	op sink			
Received (signature)	l by:		Print:			Title: Person In Char	rge/ Owner				
	See abov	<u>/e</u>	See ab	ove							
Inspected (signature)		Cat	Richard	lliH b		Samples: Y N	# collecte	ed			
Form FLL O	6 (Revised 09-2015)		·		J						