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

Date: 7/10/25		<u>.</u>	Time in: 11:40	Time out: 12:39		FS20			22)				5 CPFM	Food handlers 2	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain			int		4-Investigation			tion		5-CO/Construction 6-Other		TOTAL/S	SCORE						
Establishment Name: Contact/Owner N Zalat Pizza Lawrence And					:						Number of Repeat Viole Number of Violations C	ations: COS:	0/0-	4 / A					
		al A dge	ddre Rd	ess:		Alar	st contro mo Pest	6/18/25			loo lanc	d o 3/20	25			e trap :/ waste oil Vaste 6/5/25 50g	Follow-up: Yes No	9/9	I/A
Ma					ce No Mark	0 = n							plicable COS = corrected on x for IN, NO, NA, COS Ma	site R = repeat vio	lation e box for R				
Cor	mnli	ance	Sta	tus	Prio	rity Items (3	Points)	violations	Req	uire				<i>te Correct</i> nce Status		ve Action not to exceed 3 da	ys		
O U	I N	N O	N A	C 0		nperature for Fo		ty	R		O U	O I U N		N C					
Т	~			S	1. Proper cooling time a					ľ	T	~			S	12. Management, food emplo knowledge, responsibilities, a		employees;	
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)	1				~				13. Proper use of restriction a eyes, nose, and mouth Employee health form		charge from	
		/			3. Proper Hot Holding t	temperature(135°	°F)					<u> </u>					ntamination by Han	ds	
		/			4. Proper cooking time	and temperature				Ī	(/				14. Hands cleaned and prope	rly washed/ Gloves u	sed properly	,
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	55°F in 2			,	~				15. No bare hand contact with alternate method properly foll Gloves & utensils			.)
	/				6. Time as a Public Hea	alth Control; proc	cedures	& records									eptible Populations		
					Ap	proved Source								/		16. Pasteurized foods used; p. Pasteurized eggs used when r		ered	
	~				7. Food and ice obtaine good condition, safe, an destruction Linasta	nd unadulterated;	, parasite									C	'hemicals		
	/				8. Food Received at pro Checking	oper temperature						/				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	uits
			•		Protection	from Contamir	nation				(/				18. Toxic substances properly Stored low and separa		d used	
	~				9. Food Separated & propreparation, storage, dis	splay, and tasting	2									Wate	er/ Plumbing		
1	~				10. Food contact surfact Sanitized at 200			ned and			(/			-	19. Water from approved sou backflow device City approved	-		
	~				11. Proper disposition of reconditioned Disc	of returned, previo	ously ser	rved or			(~				20. Approved Sewage/Waster disposal	water Disposal Syster	n, proper	
				_									_						
					Pri	ority Founda	tion Ite	ems (2 Po	_) vio						rective Action within 10 day	S		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personn	nel	ints) R) vio	O U T	I	N	N A	Corr C O S	•	s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Andy Monk	Print: Andy Monk	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Table Pizza 1209 Ridge Rd Rockwall, Tx F\$20/23-22	Fetablicht	ment Name:	Physical A	ddress: C	ity/State:		License/Permit # Pag	ge 2 of 2				
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