

Date: 7/1 4/2025		Time in: 8:58		Time out: 10:29		License/Permit # Fs 9442		Food handlers 2		Food managers 3		Page 1 of 2							
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: Papa John's						Contact/Owner Name: Sun holdings				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				5/95/A					
Physical Address: 1180 horizon						Pest control : Msssey 6/4:/25		Hood Universal		Grease trap//waste oil Southwaste 500 gals				Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics					
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 X in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R																			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health				R			
OUT	IN	NO	NA	COS	1. Proper cooling time and temperature						OUT	IN	NO	NA	COS	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting At hs			
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)							✓				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 Yes			
			✓		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) Yes			
	✓				6. Time as a Public Health Control; procedures & records Pep only											Highly Susceptible Populations			
Approved Source					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required All			
	✓				8. Food Received at proper temperature To always check						Chemicals								
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables All pre cut			
Protection from Contamination					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature							✓				18. Toxic substances properly identified, stored and used			
	✓				11. Proper disposition of returned, previously served or reconditioned						Water/ Plumbing								
	✓				19. Water from approved source; Plumbing installed; proper backflow device							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																			
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)								✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
!	✓				22. Food Handler/ no unauthorized persons/ personnel 3 need all with. 30 days							2					28. Proper Date Marking and disposition .s/b 7 days total and 6 days out from prep		
Safe Water, Recordkeeping and Food Package Labeling					23. Hot and Cold Water available; adequate pressure, safe								✓			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Permit Requirement, Prerequisite for Operation								
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							✓				30. Food Establishment Permit (Current/ insp sign posted) Posted			
Conformance with Approved Procedures					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy poster posted						Utensils, Equipment, and Vending								
			✓		31. Adequate handwashing facilities: Accessible and properly supplied, used							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached old cutting board			
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached old cutting board							W				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																			
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R	OUT	IN	NO	NA	COS	Food Identification		R
1					34. No Evidence of Insect contamination, rodent/other animals SmallGapbat notion									✓			41.Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Watch						Physical Facilities								
W	✓				36. Wiping Cloths; properly used and stored Need micro fiber stored inside bucket						1					42. Non-Food Contact surfaces clean See			
	✓				37. Environmental contamination Watch frost							✓				43. Adequate ventilation and lighting; designated areas used			
		✓			38. Approved thawing method							✓				44. Garbage and Refuse properly disposed; facilities maintained Easy ftcl			
Proper Use of Utensils					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Eat syru as rename k es out						1					45. Physical facilities installed, maintained, and clean See also			
W	✓				40. Single-service & single-use articles; properly stored and used							✓				46. Toilet Facilities; properly constructed, supplied, and clean Watch			
	✓				47. Other Violations Facility working on issue DCo									✓		47. Other Violations Facility working on issue DCo			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid	Dave McAlister	Print:		Title: Person In Charge/ Owner
Inspected by: (signature)	Kelly kirkpatrick : Mary Almendarez	Print:		Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Papa John's		Physical Address: Horizon		City/State: Rockwall		License/Permit # Fs9443		Page 2 of 3	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Beverage cooler pizza sauce non Tcs		40.8	Wic ambient		35				
Pizza table		K	Food temp cheese		38				
Hamm/beef		33/33							
Tomatoes /cheese		33/	Small black resident it a l						
Below temps		36							
Wings		38							
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN IN F								
	Remember to have lights on when there with knives etc								
W	Lock is broken on rt door.Being fixed								
	Soap : towels provided								
	RR equipped hot water at 114 in rr								
	Hand sink in kitchen 112/ r3 comp 226								
42/45	General detailed cleaning facilities and								
	They do not rework toppings								
42/55	Walk in cooler -minor cleaning needed								
29	Date marking to be 7 total days with date pre								
42:45	Cleaning is minor ima								
	Back prep and warewashing / monitor cleaning c								
	Are they printing 7 days out on cheer etc for date naming and get should only. Be rate opened plusn6 days out								
	2/2026 - test strips expire on								
	Sink sanitizer - 200 at right temp								
	Gloves to touch rte								
✓	Air gap at 3 comp confirmed								
42/45	Mop sink needs minor cleaning								
34	Need new Weather stripping at back door								
32	To address cutting board condition attached to can opener - time to replace								
W	Small black. Residential cooler - minor cleaning								
	Sauces sre Shelf stable								
	Food thermo - Taylor - gray nsf								
	Allergy poster posted								
	Pizza cutter changed every 2 hrs - fresh this morning extra set in back								
28	Please checkOn getting date marking per code								
Received by: (signature)			Print:			Title: Person In Charge/ Owner			
See above									
Inspected by: (signature)			Print:						
Kelly kirkpatrick RS						Samples: Y N # collected			

Form EH-06 (Revised 09-2015)