

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwall

- ☒ First aid kit
- ☒ Allergy policy/training
- ☒ Vomit clean up
- ☐ Employee health

Date: 08/11/2025		Time in: 9:31		Time out: 10:43		License/Permit # FS 5181			Food handlers All		Food managers 6		Page <u>1</u> of <u>2</u>																
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: Dominos pizza					Contact/Owner Name: Brent hamilLonghorn pizza					* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____					1/99/A														
Physical Address: 2330 greencrest				Pest control : Massey 8/6.-25			Hood		Grease trap/ waste oil Southeast 900 7/18/25			Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>																	
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 <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS    Mark an <input checked="" type="checkbox"/> 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								W		<input checked="" type="checkbox"/>				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting										
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F) See								W		<input checked="" type="checkbox"/>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Yo post employee health										
	<input checked="" type="checkbox"/>				3. Proper Hot Holding temperature(135°F) Ambient only										Preventing Contamination by Hands														
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature										<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly										
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)										<input checked="" type="checkbox"/>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y _ N _ ) Utensils										
		<input checked="" type="checkbox"/>			6. Time as a Public Health Control; procedures & records Pizza trays less than 1 hr may nee to keep time stickers if reused										Highly Susceptible Populations														
Approved Source																	<input checked="" type="checkbox"/>		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required										
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Company										Chemicals														
W	<input checked="" type="checkbox"/>				8. Food Received at proper temperature If night delivery then vendor will put on invoice										<input checked="" type="checkbox"/>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables All received precut										
Protection from Contamination															<input checked="" type="checkbox"/>				18. Toxic substances properly identified, stored and used Low										
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing														
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>150</u>										<input checked="" type="checkbox"/>				19. Water from approved source; Plumbing installed; proper backflow device City										
		<input checked="" type="checkbox"/>			11. Proper disposition of returned, previously served or reconditioned Discarded										<input checked="" type="checkbox"/>				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	
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 6													<input checked="" type="checkbox"/>		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature									
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel All within 30 dayd l											<input checked="" type="checkbox"/>				28. Proper Date Marking and disposition									
Safe Water, Recordkeeping and Food Package Labeling																<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and watch secondary market n equipment									
			<input checked="" type="checkbox"/>		23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation														
			<input checked="" type="checkbox"/>		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled										W					30. Food Establishment Permit (Current/ insp sign posted ) Printed out at insp									
Conformance with Approved Procedures															Utensils, Equipment, and Vending														
			<input checked="" type="checkbox"/>		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped									
Consumer Advisory															W	<input checked="" type="checkbox"/>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition									
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request											<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed									
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	
W					34. No Evidence of Insect contamination, rodent/other animals Address when needed												<input checked="" type="checkbox"/>			41.Original container labeling (Bulk Food)									
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use Hats used										Physical Facilities														
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored Using microfiber to prevent Quats binding										1					42. Non-Food Contact surfaces clean Minor									
	<input checked="" type="checkbox"/>				37. Environmental contamination Watch frost											<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used Watch									
		<input checked="" type="checkbox"/>			38. Approved thawing method										W					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster lids									
Proper Use of Utensils															W					45. Physical facilities installed, maintained, and clean Watch minor									
W	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage over sink											<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Finally reached temp									
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used												<input checked="" type="checkbox"/>			47. Other Violations									

# Retail Food Establishment Inspection Report

# City of Rockwall

Received by: <b>Jerramie Neal</b>	Print: _____	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick : Mary A</i> (signature)	Print: _____	Business Email: _____

Form EH-06 (Revised 09-2015)

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