Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 08/1	1/2	n 2	Time in: 5 9:31	Time out: 10:43	FS 5						Food handler	Food managers 6	Page <u>1</u> of <u>2</u>	2_
			ection: 1-Routine	2-Follow Up		_	_	Invest	igati	on	5-CO/Construction	6-Other	TOTAL/SCOR	RE
Establi					Contact/Owner N Brent hamilLo	Vame:	rn n	izza			★ Number of Repeat Violations C			_
Physic	al Add	ress		Pest	t control :	rigilo	Hoc				se trap/ waste oil	Follow-up: Yes	1/99/	4
2330 gr			St-t	$\frac{\text{Mass}}{\text{compliance}} \text{IN} = \text{in co}$	sey 8/625) — t	. l				east 900 7/18/25	No 🗸	1 c W W	1
Mark t	he appr	opria	te points in the OUT box f	or each numbered iter	em Mark		ropri	ate box	for I	N, NC	, 1111, 000	rk an in appropri	olation W-Watch ate box for R	h
Compli	iance S	tatus	,	ority Items (3 P	Points) violations	Requir		<i>medio</i> omplia			tive Action not to exceed 3 da	ys		
O Î U N	N I O A	7 (emperature for Foo degrees Fahrenheit		R	U		N N O A	0	Empl	loyee Health		R
Т		S	1. Proper cooling time	,	<u>, </u>		T			S	12. Management, food emplo		employees;	
							W	~			knowledge, responsibilities, a	1 0		
/			2. Proper Cold Holdin	ng temperature(41°F	-√ 45°F)		W	/			13. Proper use of restriction a eyes, nose, and mouth Yo post employee he		scharge from	
~			3. Proper Hot Holding Ambient only	g temperature(135°F	F)							ntamination by Har	nds	
	/		4. Proper cooking tim	e and temperature				/			14. Hands cleaned and prope	rly washed/ Gloves u	used properly	
			5. Proper reheating pr Hours)	ocedure for hot hold	ding (165°F in 2			•			15. No bare hand contact with alternate method properly following			
			,	11 C + 1	1 0 1						Utensils	OWEU (AFFROVEL	7 IN)	
	/	L	6. Time as a Public H Pizza trays less than 1 h	r may nee to keep tim	ne stickers if reused						. ·	eptible Populations		
			A	approved Source					V		16. Pasteurized foods used; properties of Pasteurized eggs used when re		fered	
			7. Food and ice obtain good condition, safe,	and unadulterated; r	source; Food in parasite						C	hemicals		
			destruction Compa											
W			8. Food Received at p		put on invoice			/			17. Food additives; approved & Vegetables		Washing Fruits	
				on from Contamina	·			•			All received preci		nd used	-
			9. Food Separated &								Low			
			preparation, storage, o	display, and tasting	-						Wate	er/ Plumbing		
~			10. Food contact surfa Sanitized at 200					~			19. Water from approved sour backflow device City	rce; Plumbing install	led; proper	
	/		11. Proper disposition reconditioned Disc	of returned, previous carded				~			20. Approved Sewage/Waster disposal	water Disposal Syste	m, proper	
							لسا				<u></u>			
			Pi	riority Foundat	ion Items (2 Po	ints) vi				re Co	rrective Action within 10 days	s		
O I U N	N I O A	N (!	riority Foundati on of Knowledge/ I		ints) vi	O U	I	equi N N O A	V C		s re Control/ Identific	cation	R
O I N T	N I O	N C	Demonstration 21. Person in charge pand perform duties/ C	on of Knowledge/ I	Personnel ion of knowledge,		0	I	N N	1 C		re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jerramie Neal	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick: Mary A	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: NOS pizza	Physical A Green		City/State: Rockwal	l	License/Permit #	Pag	e <u>3</u> of <u>4</u>		
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Pizza table2 below		2932f	Inside pizza 1		Soda cooler			36		
	Potato's	37	36/37/39		Hot holding unit		nit	161		
Mushr	rooms/cut tomatoes /		Alfredo	38						
Bar	nana peppers	36	Wic	36.8						
Nuggets :wings Pizza table 1		41/41	Nuggets	37						
			Garlic parm	35						
	Spinach	40								
Pa	sta / cheese	39/50								
	LAN BURDECTION OF VOLD FOR		SERVATIONS AND CORRECT			E COMPLETIONS OBSE	DVED A	NID.		
Item Number	NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTENT	ION IS DIKEC	TED TO TH	E CONDITIONS OBSE	KVED A	ND		
	Hot water restroom equipped hot water took. Awhile to get to this sink									
	Air curtain in operation -watch door bottom									
	Hot water at hand sink 107									
	Three comp 128F sanitizer 300 ppm									
	To watch utensils in spray zone -raise higher									
	Test strips dated good									
	Mop stored properly									
W	Need employee health policy at all handsinks									
	Hot water at hand sink 123f									
	The drop pan at pizza station is not used if cheese is "dirty" meaning mixed with others this prevents allergen cross conta									
W	If over an hour then al	I tossed								
	Watch cleaning in wic									
42	Minor cleaning inside	refrigerat	ion fan guards etc							
Received (signature)	See ahou	/ <u>D</u>	Print:			Title: Person In Charg	ge/ Owne	r		
Ingra- 4	See abou	, <u>C</u>	Duint							
Inspected (signature)	1 by: アッルングニール	tic al	Print:							
	rewru ma	ar un	7 NO			Samples: Y N	# collec	ted		