

Followup Fee of \$75.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 6/1/26	Time in: 12:33	Time out: 1:25	License/Permit #: FS-9478	CPFM: 2	Food handlers: 6	Page 1 of 2
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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	TOTAL/SCORE
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Establishment Name: Mod Pizza North	Contact/Owner Name: Corporate	Number of Repeat Violations: 4	5/95/A
Physical Address: 1901 N Goliad Rockwall, Tx	Pest control: Ecolab 5/15/26	Number of Violations COS: _____	
Hood: N/A	Grease trap / waste oil: Refer to Teddy	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 '✓' a checkmark 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
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F) See								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
						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	
						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.) Gloves & utensils	
						6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
						Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco								Chemicals	
						8. Food Received at proper temperature Checking								17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
						Protection from Contamination								18. Toxic substances properly identified, stored and used Stored separately	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160								19. Water from approved source; Plumbing installed; proper backflow device City approved	
						11. Proper disposition of returned, previously served or reconditioned Discard Immediately								20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
						22. Food Handler/ no unauthorized persons/ personnel 6 within 30 days								28. Proper Date Marking and disposition	
						Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips White digital thermo strips current	
						23. Hot and Cold Water available; adequate pressure, safe 118, Good pressure								Permit Requirement, Prerequisite for Operation	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial								30. Food Establishment Permit/Inspection Current/ insp posted Posted & current	
						Conformance with Approved Procedures								Utensils, Equipment, and Vending	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp log 2x daily								31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
						Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	★
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label On menu, display window								33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and confirmed	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
1						34. No Evidence of Insect contamination, rodent/other animals Fruit flies	★							41. Original container labeling (Bulk Food)	
						35. Personal Cleanliness/eating, drinking or tobacco use Stored low								Physical Facilities	
						36. Wiping Cloths; properly used and stored Stored in Solution								42. Non-Food Contact surfaces clean	
						37. Environmental contamination								43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method Refrigerator								44. Garbage and Refuse properly disposed; facilities maintained	
						Proper Use of Utensils								45. Physical facilities installed, maintained, and clean	★
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								46. Toilet Facilities; properly constructed, supplied, and clean Equipped, womens 100, men's 91	★
						40. Single-service & single-use articles; properly stored and used								47. Other Violations	

