Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: 3:45			Time out: 4:33		sense/Per		1					Est. Type Risk Category Page 1 of 2	<u>2</u>						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-]	Inve	stiga	tion	ı	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RЕ					
Campisi's Physical Address: Pest control:								✓ Number of Violations COS: Hood Grease trap : Follow-up: Yes ✓					✓ Number of Violations COS:	1					
2115 Summer Lee Rockwall, TX to email								***		Alpha	a/7-2	10-3-2024/75gal No							
Ma					Status: Out = not in co points in the OUT box for Prio	each numbered it	tem	Mark '✓		ckma	ark in	appr	opria	te bo	oplicable COS = corrected on site R = repeat violation W-Watcl ox for IN, NO, NA, COS Mark an in appropriate box for R vive Action not to exceed 3 days	h			
O U	Compliance Status O I N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety							R		O I N N C U N O A O			Employee Health	R					
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food employees and conditional employees;				
	~				2 P. C. LIVI II. (410F/450F)						~				knowledge, responsibilities, and reporting				
3				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								14. Hands cleaned and properly washed/ Gloves used properly						
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)						
	~	6. Time as a Public Health Control; procedures					cedures & re	ecords							Highly Susceptible Populations				
					Ар	proved Source					~			Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
					7. Food and ice obtained from approved source; Food in										Chemicals				
					good condition, safe, and unadulterated; particular destruction Fresh Point														
	~	8. Food Received at proper			8. Food Received at pro	per temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		check at receipt							·			\dashv	18. Toxic substances properly identified, stored and used						
		Protection from Contamination 9. Food Separated & protected, prevented during food					od							W. (/N					
	~	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and				and							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper						
	•				Sanitized at 200	ppm/temperature	e e				~				backflow device				
	<				11. Proper disposition of reconditioned check	or	20. Approved Sewage/Wastewater Disposal S disposal				20. Approved Sewage/Wastewater Disposal System, proper disposal								
Priority Foundation Items (2 Points) violations								ions	Dog				ш						
	-	27.1	27.	~		ority Founda	ation Items		_	_	_	_		_	rrective Action within 10 days	_			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel		R R	O U T	_	N O	N A	Cor C O S	rrective Action within 10 days Food Temperature Control/ Identification	R			
		N O		О	Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge/	/ Personnel	vledge,	_	O U	I	N	N	C O		R			
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of know nager/ Posted	vledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R			
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Retail Food Establishment Inspection Report

Received by: (signature) Scott Poile	Print: Scott Poile	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Pisi'S	Physical A		City/State: Rockwa	II TX	License/Permit # FS-9141	Page	<u>2</u> of <u>2</u>
Jam	 	2110	TEMPERATURE OBSERVAT		11, 170	1.00		
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F
3 door	r cooler/pasta	41	Pizza cold top/sausage	42		salami		
	meatballs	42	ham	41	beer cooler 3			36
stear	m wells/Marinara	160	under/chicken	41	wł	nite freezer	•	1.9
Al	fredo sauce	156	chicken	41				
ice	e well/pasta	41	white freezer	11				
	pasta	41	reach in cooler/cheese	41				
salad	cold top/cut tomatoes	41	cheese	45-46				
un	der/chicken	41	reach in cooler/ham	41				
		OB	SERVATIONS AND CORRECTI	VE ACTION	S			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIREC	CTED TO TH	HE CONDITIONS OBSER	VED AN	4D
	Back hand sink 123	F equip	ped					
	3 comp sink 124F							
	Dishwasher sanitizi		• •					
	Sani buckets at 200							
	Test strips and digit	al thern	no on site					
	Meatballs made at E	Im locat	ion then transported and	placed in	freeze	r until pulled for	use	
45	To clean floors, und	der equi	pment, some food debri	S				
42	To clean shelves, p	rep tabl	es					
	Raw chicken cooked	in pizza (oven, cooled in freezer unt	il fully 41F	then n	noved to reach in	cool	er
2	Discussed not over	loading	reach in cooler/to cold	hold at 4	1F or b	elow, cheese c	oole	r
	Cookline hand sink	100F e	quipped					
	RR sinks 100+F eq	uipped						
34	A few flies							
32	To address cutting	boards	where discolored/ badly	scored				
Received	by:		Print:			Title: Person In Charge/	Owner	
(signature)			Scott Po	oile		Manager		
Inspected (signature)		tez 1	Christy Co	ortez	RS	-		
Form EU 06	6 (Revised 09-2015)	7, 1		· · · · · · ·	- • •	Samples: Y N #	t collecte	ed .