

# Retail Food Establishment Inspection Report

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

Date: <b>6/25/2025</b>	Time in: <b>9:45</b>	Time out: <b>11:00</b>	License/Permit # <b>FOOD5046</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Pizza Getti</b>			Contact/Owner Name: <b>Samee Dowlatshahi</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>14/86/B</b>
Physical Address: <b>561 E I-30 Rockwall, TX</b>			Pest control : T-Rex/6-17-2025/monthly	Hood Blanco/4-2025	Grease trap : Trimble/25gal/4-8-2025	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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
3						✓					
✓						<b>Preventing Contamination by Hands</b>					
✓						✓					
			✓			✓					
			✓			<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
3						<b>Chemicals</b>					
✓						✓					
<b>Protection from Contamination</b>						✓					
✓						<b>Water/ Plumbing</b>					
✓						✓					
✓						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						2					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
✓						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						W					
<b>Consumer Advisory</b>						2					
✓						✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
✓						✓					
✓						<b>Physical Facilities</b>					
✓						1					
✓						✓					
✓						✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
1						✓					

1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Samee Dowlatshahi</i>	Print: Samee Dowlatshahi	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Pizza Getti</b>	Physical Address: <b>561 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5046</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
salad cold top/cut tomatoes	42	pasta	44	chicken	41
cheese	42	meatballs	41	shrimp	41
under/lemon for reference	43	lasagna	39/37	under/chicken	40
Pizza cold top/sausage	42	cooked chicken	41/42	chicken from oven hot holding	186/169
cut tomatoes	41	peppers	42	2 door freezer	-4
under/sausage	42	3 door freezer	11	bar cooler/ranch	
WIC/pasta	43	back cold top/lasagna	41-48		
pasta	42	cut tomatoes	41		

**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:
	Hand sink 100F/need paper towels/COS
W	Watch salad cold top/borderline temps/to cold hold at 41F or below
45	Maintenance of floors in back, peeling tiles under pizza oven
	Pizza rolling oven/clean at inspection
45	To clean floors behind pizza oven, pizza cold top
45/32	Walls in various places/not cleanable, exposed drywall
42	To clean inside 3 door freezer/food debris
39	To clean dough bowl and store clean/food debris build up
	3 comp sink 110F
	Dishwasher sanitizing at 100ppm chlorine
40	Avoid use of to go ramekins as scoops/use a handled scoop instead
32	Rusty shelves in various places to be addressed/WIC and under prep tables
32/45	Walls throughout to be made cleanable and to clean/food splatters
7	Removed several dented cans
	Warewash hand sink 111F/needs paper towels
	Sani bucket at 100ppm chlorine
2	Avoid stacking food too high in the cold tops/needs to cold hold at 41F or below
42	To clean vent hood filters
45	To clean ceiling tiles/replace with cleanable tiles/not acoustic
45	To clean walls behind oven/food splatters
	Bar 3 comp sink 110F
	Using Steramine tabs
	Selling Purpose ice cream sandwiches/ingredients upon request
	No hand sink in bar/existing/using 3 comp sink as hand sink
27	Pasta must be completely cooled to 41F or below internal before placing in deep plastic storage w/lids
	2 hours to 70F then 4 hours to 41F or below

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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