Followup Fee of														
\$50.00 afterRetail Food Establishment Inspection ReportImage: First aid kitFirst FollowupAllergy policy														
Vomit clean up														
City of Rockwall Employee health														
Date: 2/3/25	Time in: 11:45	Time out: 12:59	FS-9						3	PFM	Food handlers	Page <u>1</u> of _	2	
	ction: 🖌 1-Routine	2-Follow Up	3-Complai		_	Investi	gati	on	5-CO/Constru	ction	6-Other	TOTAL/SCO	RE	
Establishment Name: Contact/Owner Name: Number of Repeat Violations: <u>3</u> Mogio's Gourmet Pizza Sultan Jan							10/01	/ D						
Physical Address: Pest control : Hood Grease trap :/ waste oil Follow-up: Yes [] 19/81/ 3084 N Goliad St #110 Prevent Pest 1/8/25 Global 7/10/24 Eagle grease 11/16/24 1000g No [] 19/81/						Β								
Compliance	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 '4' 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 0 I N C U N O Time and Temperature for Food Safety					Co O U	ompliar I N N (IN	N C		Emple	ovee Health		R	
$\begin{array}{c c c c c c c c c c c c c c c c c c c $				Ť			Š	12. Management, food employees and conditional employees;						
			_			~			knowledge, responsibilities, and reporting					
3	2. Proper Cold Holding See	temperature(41°F/ 45°F	7)		W				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need employee health forms, will email					
	3. Proper Hot Holding temperature(135°F)							_	Preve					
	4. Proper cooking time	and temperature			14. Hands cleaned and properly washed/ Gloves used pro						sed properly			
	5. Proper reheating proc Hours)	cedure for hot holding (1	165°F in 2			~		1	15. No bare hand co alternate method pr					
	6. Time as a Public Hea	lth Control; procedures	& records			<u> </u>			Gloves & uten					
									16. Pasteurized food	ds used; pro		fered		
		proved Source	<u> </u>						Pasteurized eggs us N/A	ed when rea	quired			
3	7. Food and ice obtained good condition, safe, and destruction	d unadulterated parasit								Ch	emicals			
	destruction Lasanti 8. Food Received at pro							T	17. Food additives;	approved a	nd properly stored:	Washing Fruits		
	Checking	r i r				~			& Vegetables Water		· [· [·] · · · · ,	9		
		from Contamination				~			18. Toxic substance	es properly i	identified, stored an	d used		
	9. Food Separated & propreparation, storage, dis		ig food							Water	/ Plumbing			
3	10. Food contact surface Sanitized at 100		eaned and			~			19. Water from app backflow device		ce; Plumbing install	ed; proper		
	11. Proper disposition of returned, previously served or reconditioned Discard					~			City Approved 20. Approved Sewage/Wastewater Disposal System, proper disposal					
		ority Foundation I	tems (2 Poi	ints) vi	iolati	ions Ro	qui	re Co	rrective Action with	in 10 days				
0 I N N C U N O A O T S	Demonstration	of Knowledge/ Persor	mel	R	O U T	I N N (Food Te	emperature	e Control/ Identific	ation	R	
	21. Person in charge pro and perform duties/ Cer				_	~			27. Proper cooling Maintain Product T			quate to		
	3 22. Food Handler/ no unauthorized persons/ personnel				2	-		-	28. Proper Date Ma	rking and d				
	1 Safe Water, Recordkeeping and Food Package								29. Thermometers p	provided, ac	ccurate, and calibrat	ed; Chemical/		
Labeling				2				Thermal test strips Need working Digital thermo, strips curre						
23. Hot and Cold Water available; adequate pressure, safe 110, Good pressure 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial							-	Permit Reg 30. Food Establish	· · · ·	Prerequisite for O	-			
				W				Current, no		-	ent hisp posted			
		vith Approved Procedu ariance, Specialized Pro					1	-	Uter 31. Adequate handy		oment, and Vendin	0		
	HACCP plan; Variance processing methods; ma	obtained for specialized				~			supplied, used Equipped	8 140		J		
	Cons	sumer Advisory			2			T	32. Food and Non-f designed, constructo See			e, properly		
	26. Posting of Consume foods (Disclosure/Remi Ingredients upon ree	inder/Buffet Plate)/ Alle				~			33. Warewashing F Service sink or curt Confirm 10	cleaning fa	stalled, maintained, acility provided	used/		
	Core Items (1 Poin	•	e Corrective								ever Comes First			
O I N N C U N O A O T S	Prevention	of Food Contamination	1	R	O U T	I N N C				Food Ic	lentification		R	
~	34. No Evidence of Inse animals					~			41.Original contain	er labeling	(Bulk Food)			
	35. Personal Cleanlines Stored Iow	s/eating, drinking or tob	acco use							•	al Facilities			
	36. Wiping Cloths; prop Stored in solut	ion			1				42. Non-Food Cont				★	
	37. Environmental cont					~			43. Adequate ventil					
	38. Approved thawing a Refrigerator					~			44. Garbage and Re 45. Physical facilitie					
	Prope 39. Utensils, equipment	er Use of Utensils	d, stored		1				46. Toilet Facilities				+	
1	dried, & handled/ In us	e utensils; properly used	1			~			Equipped		, supplied	,		
1	40. Single-service & sir and used	ngle-use articles; proper	ly stored			V	•		47. Other Violation	s				
									1 1/ 1					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Sultan Jan	Print: Sultan Jan	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mogio's Gourmet Pizza		Physical A 3084	N Goliad St #110 F	City/State: Rockwall Tx		License/Permit # Page 2		2 of 2			
Item/Loc	ation	Тетр	TEMPERATURE OBSERVAT	Temp	Item/Locat	tion Temp					
Beverage Cooler		38	Pizza Oven	+425	Pizza sauce			37			
2 Door glass merchandiser		48	Freezer 2 Door HTT	20.1	Mozzarella			37			
Feta chz/marinated chix		45/48	Freezer Single Door HTT	Def	Beef/hero meat		t	38/40			
Chest Freezer HTT		3.3	2 door refrigerator		Slice Tom/pinear		ole	38/38			
Prep cooler			Raw meat	41	Be	low chicken)	38/38			
Lettuce/slice Tom		38/37	Whole Tom	36	White glass merchandi		ser				
Meat	balls/beef crumble	37/37	Zeek sauce	37		Noodles		40/40/39			
Iced	cream freezer	23	Pizza prep cooler					+425			
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	Number NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped, temp greater than 103 in each restroom Hand sink equipped both greater than 100										
	3comp sink setup, 110, using chlorine sani 100ppm, current trst strips										
	Dishwasher confirmed 100ppm, strips current										
	Added beverage cooler and glass merchandiser to kitchen equipment, secondary thermo inside										
2cos											
39											
42											
42											
45											
45	Observed liquid dripping from hood filter, general detail cleaning needed asap										
32	Observed rough cutting boards, code requires smooth, options include to resurface or replace										
28	No date labels on food, remember date open/prep plus 6 days then discarded										
7cos											
10	Observed dirty can opener blade, to clean once every 4 hrs or as needed										
39	Observed a yogurt container left in the zero sauce using as a paddle, must be a nsf approved utensil										
40cos	with handle not stored in door item										
40003 W											
29											
	Cooking hero beef on chimera, 40 internal, shaved and ran through oven, 108										
Received	bv:		Print:		I	Title: Person In Charge/ ()wner				
(signature)	See abov	/e	See abo	ove							
Inspected (signature)		C -+	Richard								
Form EH-06	(Revised 09-2015)	26		1 1111		Samples: Y N # o	collecte	d			