

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 2/3/25	Time in: 11:45	Time out: 12:59	License/Permit # FS-9066	CPFM 3	Food handlers 1	Page <u>1</u> of <u>2</u>
------------------------	--------------------------	---------------------------	------------------------------------	------------------	---------------------------	---------------------------

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Mogio's Gourmet Pizza	Contact/Owner Name: Sultan Jan	<input checked="" type="checkbox"/> Number of Repeat Violations: 3 <input checked="" type="checkbox"/> Number of Violations COS: 0	19/81/B
Physical Address: 3084 N Goliad St #110	Pest control : Prevent Pest 1/8/25	Hood Global 7/10/24	Grease trap / waste oil Eagle grease 11/16/24 1000g
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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3				✓		W					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
3				✓		Chemicals					
		✓				✓					
Protection from Contamination						✓					
		✓				Water/ Plumbing					
3						✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				✓					
		✓				2					
Safe Water, Recordkeeping and Food Package Labeling						2					
		✓				Permit Requirement, Prerequisite for Operation					
		✓				W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓				✓					
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
		✓				✓					
		✓				Physical Facilities					
		✓				1					★
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Mogio's Gourmet Pizza	Physical Address: 3084 N Goliad St #110	City/State: Rockwall Tx	License/Permit # FS-9066	Page 2 of 2
---	---	-----------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	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	38/40
Chest Freezer HTT	3.3	2 door refrigerator		Slice Tom/pineapple	38/38
Prep cooler		Raw meat	41	Below chicken	38/38
Lettuce/slice Tom	38/37	Whole Tom	36	White glass merchandiser	
Meatballs/beef crumble	37/37	Zeek sauce	37	Noodles	40/40/39
Icecream freezer	23	Pizza prep cooler		Pizza oven	+425

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: 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	Observed amp temp in glass merchandiser 48, marinated chix, feta cheese, beef discarded during insp
39	Good practice to hand mop heads to drip dry over mop sink not storing mop head lawing down in mop sink
42	Microwave need general detail cleaning inside
42	Salad & Pizza Prep cooler and icecream freezer need general detail cleaning inside
45	Observed heavy dirt buildup under prep cooler and general detail cleaning of walls
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	Observed moldy tomato's and onion/red@green bell peppers dated 12/24/24, discarded during insp
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 with handle not stored in door item
40cos	Observed Greek pizza meat stored in a feta cheese bucket, may not reuse single use containers
W	Current health permit, to post in view of consumers asap
29	Need a working thermo in kitchen, need new batteries
	Cooking hero beef on chimera, 40 internal, shaved and ran through oven, 108

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

Form EH-06 (Revised 09-2015)