Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

D:	/2	8/	25	5	1:45	in: Time out: License/Permit # FS-7438		2 CPFM	Food handlers 12	Page <u>1</u> of <u>2</u>	-							
					tion: 1-Routine	2-Follow U		nplain		4-	Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCORE	C
	stabli CiS			Nan	ne:		Contact/Ow Jhonatan								Number of Repeat Violations C	ations: <u>6</u> COS:	C /O C / A	
	nysic 9 IH-				. Tx		st control :			Ho Albe	od erto 1	/25			e trap :/ waste oil Earth 12/10/24 1000g	Follow-up: Yes	5/95/A	
		Com	plia	nce S	Status: Out = not in co	ompliance IN = in o	compliance			obser	ved	N/	\ = no	ot ap	plicable COS = corrected on	site R = repeat viol	lation W= Watch	
M	ark t	he ap	prop	riate	points in the OUT box for	each numbered ite	em N						_		ox for IN, NO, NA, COS Maive Action not to exceed 3 day	rk an 💢 in appropriate	e box for R	
Co	ompli I	iance N	Sta N	tus					R		ompl		Stat			,- 		R
Ŭ T	N	o	A	o s		nperature for Fo egrees Fahrenhei				Ŭ	N	Ö	N A	o s		loyee Health		ì
		/			1. Proper cooling time	and temperature					/				12. Management, food employ knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding	g temperature(41°	F/ 45°F)			W					13. Proper use of restriction a eyes, nose, and mouth		charge from	
	/				3. Proper Hot Holding	temperature(135°	°F)								Need state hand sink	torm posted	ds	
		/			4. Proper cooking time	and temperature					1				14. Hands cleaned and proper			
		•			5. Proper reheating pro-	cedure for hot ho	lding (165°F in	12							15. No bare hand contact with			
					Hours) 6. Time as a Public Hea	alth Control: proc	paduras & raco	rde			•				alternate method properly foll Gloves used	lowed (APPROVED	YN)	_
	'				o. Time as a rubiic frea	atur Control, proc	edures & reco	ius					ı		Highly Susce	eptible Populations	avad	
						proved Source					/				Pasteurized eggs used when re N/a		ered	
	~				7. Food and ice obtaine good condition, safe, and destruction JMC			n							C	hemicals		
	/				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					,	n from Contamir	nation				/				Water only 18. Toxic substances properly	identified, stored and	d used	
	/				9. Food Separated & pr preparation, storage, di										Wate	er/ Plumbing		
	/				10. Food contact surfact Sanitized at 200			ıd			/			i	19. Water from approved sour backflow device City approved	rce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned Disc						/				20. Approved Sewage/Wastev disposal	water Disposal System	n, proper	
						aia					1				r			
			.,												rective Action within 10 days	S		
O U T	I N	N O	N A	C O S	Pri		tion Items (ts) 1	violat O U T	I N	Req N O	uire N A	Cor C O S	rective Action within 10 days	s re Control/ Identifica		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Sergio Cabrera	Print: Sergio Cabrera	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

Cios Pizza 479 IH-30 Rockwall, Tx FS-7438 ItemsLocations TEMPERATURE OBSERVATIONS Tempt Accusions Tempt Accusion							<u>, </u>			
Time Transport Chest freezer HTT						I. Tx	License/Permit # FS-7438	Page <u>2</u> of <u>2</u>		
Chest freezer HTT 6.7 Nacho cheese 39 Par cooked wings 3 WIC amb 36 Prep cooler top Pizza oven 37 Whole tomatoe 38 Mozzarella/nacho 37/38 Hot holding Mozzarella cheese 38 Pizza sauce 37 Noodles/soup 164/ Dice chicken 39 Sausage/chicken 34/37 Marinara/alfredo 166/ Spaghetti 40 Below Salad bar Par cooked wings 38 Sauce/mozzarella 37/37 Lettuce/spinach 40/ Pizza sauce 38 Spaghetti 38 Tomatoes 3 Par cooked wings 38 Sauce/mozzarella 37/37 Lettuce/spinach 40/ Pizza sauce 38 Spaghetti 38 Tomatoes 3 Par cooked wings 38 Sauce/mozzarella 37/37 Lettuce/spinach 40/ Pizza sauce 38 Spaghetti 38 Tomatoes 3 Par cooked wings 38 Spaghetti 38 Tomatoes 30 Pizza sauce 38 Spaghetti 37 Pizza sauce 38 Spaghetti 38 Tomatoes 30 Pizza sauce 38 Spaghetti 37 Pizza sauce 38 Spaghetti 38 Tomatoes 37 Pizza sauce 38 Spaghetti 38 Tomatoes 37 Pizza sauce 38 Spaghetti 38 Pizza sauce 38 Spaghetti 38 Pizza sauce 38 Pizza sauce 38 Pizza sauce 37 Pizza sauce 38 Pizza sauce 39	0.0.0		17 0 11			-, -,-				
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