

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 7/15/25	Time in: 11:25	Time out: 12:10	License/Permit # FS-7438	CPFM 2	Food handlers 9	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Cicis Pizza			Contact/Owner Name: Jhonatan Ortiz		Number of Repeat Violations: <u>6</u> Number of Violations COS: <u> </u>	
Physical Address: 479 IH-30 Rockwall, Tx			Pest control : Massey 6/25/25	Hood Alberto 7/25	Grease trap /: waste oil Clean Earth 5/28/25 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction JMC	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 9 within 30 days of hiring	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions N/a	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Sign for buffet	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good labels	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo pro / strips expired	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals Fruit flies	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution 200ppm	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✓		47. Other Violations N/A	

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City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Cicis Pizza		Physical Address: 479 IH-30		City/State: Rockwall, Tx		License/Permit # FS-7438		Page 2 of 2			
TEMPERATURE OBSERVATIONS											
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp			
Chest freezer HTT		2.7	Pizza prep cooler			Pizza Oven		398			
WIC amb		35	Pizza Sauce			Hot holding					
Par cooked wings		41,42	Mozzarella/nacho			Marinara/alfredo		155/157			
Mozzarella cheese		40				Noodles/soup		167/173			
Dice chicken		38	Sausage/chicken		34/37						
Sausage		38	Below			Salad bar					
Pizza Sauce		40	Sauce/mozzarella		37/37	Lettuce/spinach		40/42			
Cooked noodles		40	Wings		40	Baby Tomatoes		38			
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 stocked and equipped greater than 104										
	Hand sinks equipped greater than 108 throughout kitchen										
	3comp sink setup, 135, quat sani 200ppm										
	Dishwasher confirmed 100ppm										
	Soda and tea nozzles cleaned nightly										
34	Fruit flies observed in dish area, soda dispenser and prep pizza table										
	Ice chute maintenance looks great, no red slime interior										
	Recently replaced shelves are in good condition										
	Rear service door gaskets look good, air curtain confirmed										
	Still using disposable cutlery and soft drink cups										
	Red sani buckets filled at 3 comp sink										
W	Door flaps wic 2 broken, to replace										
	Received new dish washer racks during last inspection, look good										
W	To repost employee health form at hand sinks after renovations are complete										
	Pizza hot holding cabinet 140										
	Pizza serving station, jalapeño&pepp 155, cheese 148&167, alfredo&spinach 142, pepp& sausage 138										
	New floor installed throughout kitchen and customer dining room, looks amazing, no more broken tiles										
	New lights installed throughout kitchen and dining room, so much brighter										
	All recent renovations have been completed										
29	Quat strips current, chlorine strips for dishwasher expired										
	Newer prep table next to pizza prep, resolved the oxidation of surface										
45	To fill in small holes in kitchen frp where needed with silicone caulk										
42	Beginning signs of heavy carbon buildup on pans										
45	Missing floor drain cover by walk in cooler door										
Received by: (signature) See above										Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R M Hill</i>										Print: Richard Hill SIT	Samples: Y N # collected

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