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

			Time in: 11:25	11:25   12:10   FS-7										CPFM <b>2</b>	Food handlers	Page 1 of	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple						3-Compla						tion		5-CO/Construction			RE		
Establishment Name: Contact/Owner Cicis Pizza Jhonatan Or													Number of Repeat Violations CO	4 /0 0 /					
Physical Address: Pest control: 479 IH-30 Rockwall, Tx Massey 6/25/25					ol : 25/25	Hood Grease to				:5				Follow-up: Yes 4/		А 			
Compliance Status: Out = not in compliance IN = in compliance  Mark the appropriate points in the OUT box for each numbered item Mark						Mark '	√' a c	a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropri								elation W= Wat	tch		
Co	mpli	ance	Sta	tus	Prio	rity Items (3	Points <sub>.</sub>	) violations	Req	uire .		<i>media</i> mplia				ve Action not to exceed 3 day	S		
O U	I N	N O A O Time and Temperature for Food Safety				ety	R		O U	O I N I			C O						
T		(F = degrees Fahrenheit)  1. Proper cooling time and temperature							Т				S	12. Management, food employees and conditional employees;					
											•	/					onsibilities, and reporting		
	/				2. Proper Cold Holding <b>See</b>	temperature(41°	°F/ 45°F	)		,	W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			*
	•				3. Proper Hot Holding t	temperature(135°	°F)			-						Need state hand sink form posted (will email)  Preventing Contamination by Hands			
					4. Proper cooking time	and temperature	;			-					_	14. Hands cleaned and properly			
					5. Proper reheating pro-	cedure for hot ho	olding (1	65°F in 2		_	_	/				15. No bare hand contact with	ready to eat foods o	r approved	+
		<b>'</b>			Hours)		_									alternate method properly follo Gloves & utensils	owed (APPROVED	Y N )	
	<b>/</b>				6. Time as a Public Hea	alth Control; prod	cedures	& records	Ш								ptible Populations		
						proved Source						<b>/</b>				16. Pasteurized foods used; pro Pasteurized eggs used when red N/a		fered	
	~				7. Food and ice obtaine good condition, safe, ar destruction JMC	d from approved nd unadulterated;	l source; ; parasite	Food in								Ch	emicals		
ı	~				8. Food Received at pro Checking	oper temperature	;					/				17. Food additives; approved a & Vegetables Water only	and properly stored;	Washing Fruits	
					Protection	from Contami	nation					/				18. Toxic substances properly	identified, stored an	d used	1
	~				9. Food Separated & pr preparation, storage, dis		•	g food								Water	·/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_			aned and		ľ		/			-	19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
					11. Proper disposition of	of returned, previ	iously se	rved or	H	-					1	City approved 20. Approved Sewage/Wastew	rater Disposal System	m, proper	+
							-												
	<b>'</b>				reconditioned Disc											disposal			
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS  Item/Location Temp Item/Location Item/Loca		ment Name:	Physical A		ity/State:			age <u>2</u> of <u>2</u>			
Temp   Items/Location   Temp   Items/Location   Temp   Items/Location   Temp   Items/Location   Temp   Tems/Location   Tems/Locati	Cicis	Pizza	479 IF			I, Tx	FS-7438				
Chest freezer HTT 2.7 Pizza prep cooler Pizza Oven 35  WIC amb 35 Pizza Sauce Hot holding Par cooked wings 41,42 Mozzarella/nacho Marinara/alfredo 155  Mozzarella cheese 40 Noodles/soup 167  Dice chicken 38 Sausage/chicken 34/37  Sausage 38 Below Salad bar  Pizza Sauce 40 Sauce/mozzarella 37/37 Lettuce/spinach 40/ Cooked noodles 40 Wings 40 Baby Tomatoes 3  Wings 40 Baby Tomatoes 3  Library And Norrective Actions  Library And Priza Description of the Conditions of Seerved And Norrective Actions  Library And Instruction of Your Establishment Has Been Made Your At TENTION is Directed to The Conditions of Seerved And Norrective Actions  Library And Priza Description of Your Establishment Has Been Made Your At TENTION is Directed to The Conditions of Seerved And Norrective Actions  Library And The Advances are taken in 104  Hand sinks equipped greater than 104  Hand sinks equipped greater than 108 throughout kitchen 3  Scomp sink setup, 135, qual sani 200ppm  Dishwasher confirmed 100ppm  Soda and tea nozzles cleaned nightly  Fruit files observed in dish area, soda dispenser and prep pizza table 1  Library Explaced 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 Doorf flaps wie 2 broken, to replace Piezede 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, jalapeñospepp 155, cheese 1488167, alfredosspinach 142, pepp& sausage 138  New floor installed throughout kitchen and dining room, so much brighter  All recent renovations have been completed  15 Totill in small holes in kitchen fry where needed with silicone caulk  Beginning signs of heavy carbon buildup on pans  45 Missing floor drain cover by walk in cooler door  Priza: See above	Item/Loc	ation	Temp		1	Item/Loca	ation	Temp			
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