Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

)/3	1/2			_	Time out: 2:10		ense/Perm S-91							Est. Type Risk Ca	ategory	Page 1	of <u>2</u>
Es	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N Campisi's								4-Investigation			tion		5-CO/Construction 6-Other * Number of Repeat Violations: ✓ Number of Violations COS:		TOTAL/SO		
Ph 21	Physical Address: 2115 Summer Lee Dr Rockwall, TX Pest control: Bugs/9-21-2025					025			Hood Grease Alpha/7-2025 LES/7		ease S/7	e trap : Follow-up: Yes V 75gal/8-6-2025 No		8/92/A				
Ma					Status: Out = not in co	ompliance IN = in reach numbered it	compliance tem	NO = Mark '✓'							plicable COS = corrected on site R = x for IN, NO, NA, COS Mark an in	repeat viol	ation W-W	Vatch
					•					e Im	med	iate	Corr	ecti	ve Action not to exceed 3 days			
O U	mpi I N	iance N O	N A	C O		nperature for Fo		F	R	O U	I N	N	A	CO	Employee Healt	th		R
Т				S	1. Proper cooling time a	legrees Fahrenhei and temperature	ıt)			Т				S	12. Management, food employees and co	onditional e	employees;	
	~				~						~				knowledge, responsibilities, and reporting	_		
	~				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion eyes, nose, and mouth	on; No disc	charge from	
	~				3. Proper Hot Holding	temperature(135°	°F)								Preventing Contaminatio	on by Hand	ds	
		~			4. Proper cooking time	and temperature	:			П	~				14. Hands cleaned and properly washed	/ Gloves us	sed properly	
		~			5. Proper reheating products)	cedure for hot ho	olding (165°F	in 2			~				15. No bare hand contact with ready to ealternate method properly followed (AP.			
					6. Time as a Public Hea	alth Control; prod	cedures & rec	cords							Highly Suggestible Dec	latiana		
	/									П			T		Highly Susceptible Pop 16. Pasteurized foods used; prohibited fo		ered	
					Ap	proved Source					-				Pasteurized eggs used when required NO EQGS			
	/				7. Food and ice obtaine good condition, safe, ar			in							Chemicals			
	•				destruction Fresh											1 . 1 8	W 1 . T	
	~				8. Food Received at pro						~				17. Food additives; approved and proper & Vegetables	ly stored; \	Washing Fruit	.S
						n from Contami	nation				~				Water only 18. Toxic substances properly identified,	, stored and	d used	
	~				9. Food Separated & pr preparation, storage, dis			I							Water/ Plumbir	ng		
					10. Food contact surfac			and							19. Water from approved source; Plumbi	ing installe	ed; proper	
3				•	Sanitized at 11. Proper disposition of			or			-			1	backflow device 20. Approved Sewage/Wastewater Dispo	ocal Systam	n proper	
	~				reconditioned	or returned, previ	lously served (51			~				disposal	osai Systen	п, ргорсі	
0	I	N	N	С	Pri	iority Founda	tion Items	(2 Point		olati 0	ons I	Requ N		Cor	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel Personnel	ŀ				N	N A		rective Action within 10 days Food Temperature Control/	/ Identifica	ation	R
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Received by: (signature) Scott Poile	Print: Scott Poile	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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