Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

)/3	1/2			· · · · · · · · · · · · · · · · · · ·	2:10		se/Permit -914						Est. Type	Risk Category	Page 1 of	2_
Es	tabli	se of ishm pis	ent	Nan	tion: 1-Routine ne:	2-Follow U	Contact/Ow	nplaint ner Name	_	-Inve	stiga	ation		5-CO/Construction * Number of Repeat Violat ✓ Number of Violations CO		TOTAL/SCO	
Ph 21	ysic 15	al A Sur	ddre	ess: er l	Lee Dr Rockwall,	TX Bu	st control : gs/9-21-202	25		ood na/7-2	025	Gr LE	ease S/7	e trap : 75gal/8-6-2025	Follow-up: Yes ✓ No ☐	8/92/	Α
Ma					Status: Out = not in co	ompliance IN = in or each numbered it	compliance em M	NO = no Iark '✓' a o						plicable COS = corrected on s ox for IN, NO, NA, COS Marl	site R = repeat vio	lation W-Wa	itch
					•				iire Ir		liate	Corr	recti	ive Action not to exceed 3 day			
O U	I N	iance N O	N A	C O		mperature for Fo		R	U	J N	N O	N A	C O	Emplo	oyee Health		R
Т				S	1. Proper cooling time	and temperature	it)		Т				S	12. Management, food employ	rees and conditional	employees;	
	~									~				knowledge, responsibilities, an			
	~				Proper Cold Holding	g temperature(41°	F/ 45°F)			~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~	-			3. Proper Hot Holding	temperature(135°	°F)			<u> </u>				Preventing Con	tamination by Han	ds	
		~			4. Proper cooking time	e and temperature				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		~			5. Proper reheating pro Hours)	ocedure for hot ho	olding (165°F in	2		~				15. No bare hand contact with alternate method properly follo			
					6. Time as a Public He	ealth Control; proc	cedures & reco	rds						Walls Coase	mtible Demulations		
	'									Τ				16. Pasteurized foods used; pro	eptible Populations ohibited food not off	ered	
					Aj	pproved Source				~				Pasteurized eggs used when re NO EGGS	quired		
	\				7. Food and ice obtain good condition, safe, a			n						Ch	nemicals		
					destruction Fresh											W 1: E :	
	~				8. Food Received at pr					~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
						n from Contami	nation			~				18. Toxic substances properly	identified, stored and	d used	+
	~				9. Food Separated & p preparation, storage, d					ı				Water	r/ Plumbing		
					10. Food contact surfa			d		Π				19. Water from approved source		ed; proper	
3				~	Sanitized at					_			-	backflow device			
	/				11. Proper disposition reconditioned	of returned, previ	ously served or			~				20. Approved Sewage/Wastew disposal	ater Disposal Syster	n, proper	
		-			_		//	_ + +		tions		_					
0	т	NI	NI	C	Pr	iority Founda	tion Items (2							rective Action within 10 days			D
O U T	I N	N O	N A	C O S	Demonstratio	on of Knowledge/	Personnel	R	viola U T	I J N	N O	N A	Cor C O S		e Control/ Identifica	ation	R
				О	Demonstratio 21. Person in charge p and perform duties/ Co	on of Knowledge/ oresent, demonstra	Personnel ation of knowled	R	U	I J N	N	N	C O	Food Temperature 27. Proper cooling method use	e Control/ Identificated; Equipment Adec		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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	ment Name: PISI'S	Physical A		ity/State: Rockwa	all TX	License/Permit # FS-9141	Page <u>2</u> of <u>2</u>				
Odin	pioro	2110	TEMPERATURE OBSERVATI		411, 173	1100111					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
3 doo	r cooler/pasta	40	salami	40							
olive	es for reference	39	white chest freezer	8							
stea	m wells/marinara	156	white freezer	12							
ma	rinara sauce	155	reach in cooler/sausage	42							
small	cold top/cut tomatoes	48	bar cooler ambient	35							
ur	nder/chicken	39									
reach	in cooler/spring mix	41									
reac	h in cooler/ham	41									
		OF	SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Warewash hand sink 136F equipped										
	3 comp sink 138F e	equippe	d								
	Dishwasher sanitizing at 100ppm chlorine										
45	Need to adhere warwewash hand sink to wall and caulk behind										
	Test strips on site and current (both quat and chlorine) exp 1/2026										
10	Sani buckets at 0ppm/	COS/to c	hange every 2 hours or as of	ten as n	eeded to	keep at required	l ppm				
	Meatballs made at stor	re in Dall	as/transported then frozen/p	ulling sm	nall amou	ınts per day as ne	eeded				
	Discussed transporting frozen/better method for transportation										
45	To clean floors and under equipment/ missing grout and some food debris										
42	To clean inside coolers/food debris										
40	Remove transport tape/not cleanable										
	Soda/tea nozzles WRS daily										
32	·		red/looks better than last ins	pection l	but could	l use further clear	ning				
42	To clean in/around/	•									
W	To store wiping cloths in sani buckets										
Doost 1	l by:		Drints			Title: Person In Charge	o/ Ourner				
Received (signature)	Scott Poile		Scott Po	oile		Managei					
Inspected (signature)	d by:	tez, 1	RS Christy Co	rtez,							
Form EU O	6 (Revised 09-2015)					Samples: Y N	# collected				