

Retail Food Establishment Inspection Report

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

Date: 11/12/2025	Time in: 3:30	Time out: 4:15	License/Permit # need current 2022 posted	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Marco's Pizza Rockwall	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 3301 N Goliad Rockwall, TX	Pest control : owner to email	Grease trap : city has info	

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
				✓			✓				
				✓		Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2							✓				
2							✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					2					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
W							✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: <small>(signature)</small> <i>Isaiah Jarmus</i>	Print: Isaiah Jarmus	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Marco's Pizza Rockwall	Physical Address: 3301 N Goliad	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/pepperoni	39	sausage	41		
tomatoes	40	cut tomatoes	41		
		beef crumbles	40		
2 door reach in freezer	30	shredded cheese	41		
small cold top/ cut tomatoes	37	under/pepperoni	41		
diced chicken/cheese	36/41				
under/chicken	40				
Pizza cold table/cheese	41				

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:
	Prep hand sink by registers 100+F equipped
10	Sani buckets setup to 0ppm/must change every 2 hours or as often as needed to keep at required ppm
	Current test strips 4-2026 exp
	Warewash hand sink 107F equipped
	3 comp sink 114F
	Sani dispenser not dispensing at all! Will need to repair/will hand mix until repaired
45	To clean floors/some food debris
	Pizza rollers fairly clean at inspection/ cleaned every 2 months
	Trays under rollers cleaned nightly
	Pizza sauce tempered at room temp for 2 hours then used immediately/ 1 to 3 buckets out for use depending on demand
	All pizzas made to order/if items not picked up after 2 hours, discarded
	Front prep hand sink 101+F equipped
	Using freezer like cooler as not freezing/just cold holding
21	Need to have Certified food manager on duty during prep and service
22	All employees to have food handlers within 30 days of hire
30	Need current health permit to be posted/2022 posted currently
10	Dry dish rack in back with mold/need to clean/cutting boards are stored here/need to be washed before use
!	Do not use until cleaned and sanitized
W	Need to store wiping cloths in sani buckets/ not on prep counters

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Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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