Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
1/30/26	2:20	3:19	FS-7438	2	6	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	
Cicis Pizza	Jhonatan Ortiz	✗ Number of Repeat Violations: 2 ✓ Number of Violations COS: ____

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
479 IH-30 Rockwall, Tx	Massey 1/12/26	Alberto 7/2025	Clean Earth 6/9/25 1000g	9/91/A

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			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 200 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee hand sink form posted	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves & utensils	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 6 within 30 days of hiring	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 135, good pressure	
	✓				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/Buffet Plate)/ Allergen Label Sign for buffet	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					28. Proper Date Marking and disposition See	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo pro / strips current	
					Permit Requirement, Prerequisite for Operation	
W					30. **Food Establishment Permit/Inspection** Current/ insp posted Posted but expired	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
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	
1					40. Single-service & single-use articles; properly stored and used See	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean See	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean See	★
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1					47. Other Violations See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jhonatan Ortiz	Print: Jhonatan Ortiz	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill, RS	Print: Richard Hill, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Cicis Pizza	479 IH-30	Rockwall, Tx	FS-7438	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chest freezer HTT	13.2	Pizza prep cooler		Pizza Oven	354/349
WIC amb	35	Pizza Sauce	38	Hot holding	
Pizza Sauce	38	Mozzarella/mac chz	39/38	Marinara/alfredo	157/156
Mozzarella cheese	39	Chicken	38	Noodles/soup	161/165
Dice chicken	38	Below			
Alfredo Sauce	38	Wings	38	Salad bar	
Ranch/cherry tomatoes	38/38	Sauce/mozzarella	38/39	Lettuce/spinach	39/39
Cooked noodles	39	Alfredo	38	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 103
	Hand sinks equipped greater than 106 throughout kitchen
	3comp sink setup, 135, quat sani 200ppm strips current
	Dishwasher confirmed 100ppm
	Soda and tea nozzles cleaned nightly
34	Fruit flies observed in dish area
45	To seal small holes in FRP throughout kitchen as needed
32/45	Sealant moldy between 3 comp sink and wall, to remove and use silicone caulk to make cleanable
	Air curtain confirmed operational at rear service door, no gaps
	Still using disposable cutlery and soft drink cups
	Red sani buckets filled at 2 comp sink
	Pest control light operational
47	To secure CO2 tanks to wall using chain
28	Missing date labels on dice chicken pans, container of ranch, pizza sauce x1
	Pizza hot holding cabinet 136
	Pizza serving station, jalapeño&pepp 142, cheese 141, alfredo&spinach 155, pepperoni 145, mac&cheese 174
42	Heavy carbon buildup on brownie pans, bread pans look good
	New clear door panels installed
40	To remove cardboard box from bread pan shelf in wic, single service item, not cleanable
	Quat strips current 02/2027, chlorine strips current for dishwasher 07/2027
W	Health permit expired, renew and post in view of consumer asap

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Richard Hill, RS	Samples: Y N # collected

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