

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

City of Rockwall

|                                                                                                                                                                                                                                                                                                                                                                                            |                  |                                                                  |                                       |                      |                                                                                                                                                                                       |                                                                                   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------|---------------------------------------|----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Date:<br>7/20/26                                                                                                                                                                                                                                                                                                                                                                           | Time in:<br>1:55 | Time out:<br>2:40                                                | License/Permit #<br>FS-7438           | CPFM<br>2            | Food handlers<br>6                                                                                                                                                                    | Page <u>1</u> of <u>2</u>                                                         |
| 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 <input type="checkbox"/> TOTAL/SCORE                                                                                   |                  |                                                                  |                                       |                      |                                                                                                                                                                                       |                                                                                   |
| Establishment Name:<br>Cicis Pizza                                                                                                                                                                                                                                                                                                                                                         |                  |                                                                  | Contact/Owner Name:<br>Jhonatan Ortiz |                      | <div><div><input checked="" type="checkbox"/> Number of Repeat Violations: <u>4</u></div><div><input checked="" type="checkbox"/> Number of Violations COS: <u>      </u></div></div> |                                                                                   |
| Physical Address:<br>479 IH-30 Rockwall, Tx                                                                                                                                                                                                                                                                                                                                                |                  |                                                                  | Pest control :<br>Massey 5/11/26      | Hood<br>Alberto 4/26 | Grease trap / waste oil<br>Liquid Environment 2/13/26 1000g                                                                                                                           | Follow-up: Yes <input checked="" type="checkbox"/><br>No <input type="checkbox"/> |
| Compliance Status:    Out = not in compliance    IN = in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation    W= Watch<br>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 <input checked="" type="checkbox"/> in appropriate box for R |                  |                                                                  |                                       |                      |                                                                                                                                                                                       |                                                                                   |
| Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days                                                                                                                                                                                                                                                                                              |                  |                                                                  |                                       |                      |                                                                                                                                                                                       |                                                                                   |
| Compliance Status                                                                                                                                                                                                                                                                                                                                                                          |                  | Time and Temperature for Food Safety<br>(F = degrees Fahrenheit) |                                       |                      | R                                                                                                                                                                                     |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                                                        | IN               | NO                                                               | NA                                    | COS                  |                                                                                                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                  | ✓                                                                |                                       |                      | 1. Proper cooling time and temperature                                                                                                                                                |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 2. Proper Cold Holding temperature(41°F/ 45°F)<br>See                                                                                                                                 |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 3. Proper Hot Holding temperature(135°F)<br>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<br>JMC                                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 8. Food Received at proper temperature<br>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 <u>200</u> ppm/temperature                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 11. Proper disposition of returned, previously served or reconditioned<br>Discard                                                                                                     |                                                                                   |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days                                                                                                                                                                                                                                                                                                   |                  |                                                                  |                                       |                      |                                                                                                                                                                                       |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                                                        | IN               | NO                                                               | NA                                    | COS                  | R                                                                                                                                                                                     |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)<br>2                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 22. Food Handler/ no unauthorized persons/ personnel 12 within 30 days of hiring                                                                                                      |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                  | Safe Water, Recordkeeping and Food Package Labeling              |                                       |                      |                                                                                                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 23. Hot and Cold Water available; adequate pressure, safe<br>135, good pressure                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled<br>Commercial                                                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                  | Conformance with Approved Procedures                             |                                       |                      |                                                                                                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions<br>N/a                             |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                  | Consumer Advisory                                                |                                       |                      |                                                                                                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Sign for buffet                                                      |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                                                        | IN               | NO                                                               | NA                                    | COS                  | R                                                                                                                                                                                     |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                                                          |                  |                                                                  |                                       |                      | 34. No Evidence of Insect contamination, rodent/other animals<br>Fruit flies                                                                                                          |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                                                          |                  |                                                                  |                                       |                      | 35. Personal Cleanliness/eating, drinking or tobacco use<br>See                                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 36. Wiping Cloths; properly used and stored<br>Stored in solution 200ppm                                                                                                              |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 37. Environmental contamination                                                                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 38. Approved thawing method<br>Refrigerator                                                                                                                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                  | Proper Use of Utensils                                           |                                       |                      |                                                                                                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 40. Single-service & single-use articles; properly stored and used                                                                                                                    |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                                                        | IN               | NO                                                               | NA                                    | COS                  | R                                                                                                                                                                                     |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 41.Original container labeling (Bulk Food)                                                                                                                                            |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            |                  | Physical Facilities                                              |                                       |                      |                                                                                                                                                                                       |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                                                          |                  |                                                                  |                                       |                      | 42. Non-Food Contact surfaces clean<br>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<br>See                                                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 46. Toilet Facilities; properly constructed, supplied, and clean<br>Equipped                                                                                                          |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                                            | ✓                |                                                                  |                                       |                      | 47. Other Violations                                                                                                                                                                  |                                                                                   |

Retail Food Establishment Inspection Report

City of Rockwall

|                                                      |                                |                                             |
|------------------------------------------------------|--------------------------------|---------------------------------------------|
| Received by:<br>(signature) <b>Jhonatan Ortiz</b>    | Print: <b>Jhonatan Ortiz</b>   | Title: Person In Charge/ Owner<br><b>GM</b> |
| Inspected by:<br>(signature) <i>Richard Hill, RS</i> | Print: <b>Richard Hill, RS</b> | Business Email:                             |

Form EH-06 (Revised 09-2015)

|                                                      |                                                                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------|--------------------|------------------------------------|--------------|------------------------------------|--|---------------------------|--|----------------------------|--------------------------------|
| Establishment Name:<br><b>Cicis Pizza</b>            |                                                                                                                                                           | Physical Address:<br><b>479 IH-30</b> |                    | City/State:<br><b>Rockwall, Tx</b> |              | License/Permit #<br><b>FS-7438</b> |  | Page <b>2</b> of <b>2</b> |  |                            |                                |
| TEMPERATURE OBSERVATIONS                             |                                                                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| Item/Location                                        |                                                                                                                                                           | Temp                                  | Item/Location      |                                    | Temp         | Item/Location                      |  | Temp                      |  |                            |                                |
| Chest freezer HTT                                    |                                                                                                                                                           | <b>6.4</b>                            | Pizza prep cooler  |                                    |              | Pizza Oven                         |  | 395/400                   |  |                            |                                |
| WIC amb                                              |                                                                                                                                                           | <b>35</b>                             | Pizza Sauce        |                                    | <b>38</b>    | Hot holding                        |  |                           |  |                            |                                |
| Pizza Sauce                                          |                                                                                                                                                           | <b>38</b>                             | Mozzarella/mac chz |                                    | <b>39/38</b> | Marinara/alfredo                   |  | 162/159                   |  |                            |                                |
| Cooked Pasta                                         |                                                                                                                                                           | <b>39</b>                             | Chicken            |                                    | <b>36</b>    | Noodles/soup                       |  | 164/160                   |  |                            |                                |
| Dice chicken                                         |                                                                                                                                                           | <b>38</b>                             | Below              |                                    |              |                                    |  |                           |  |                            |                                |
| Alfredo Sauce                                        |                                                                                                                                                           | <b>38</b>                             | Wings              |                                    | <b>36</b>    | Salad bar                          |  |                           |  |                            |                                |
| Wings                                                |                                                                                                                                                           | <b>39</b>                             | Sauce/mozzarella   |                                    | <b>38/38</b> | Lettuce                            |  | <b>38</b>                 |  |                            |                                |
|                                                      |                                                                                                                                                           |                                       | Alfredo            |                                    | <b>38</b>    | Ranch                              |  | <b>37</b>                 |  |                            |                                |
| 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 102                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      | 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                                                                                                                      |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>34</b>                                            | Fruit flies observed in dish area                                                                                                                         |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>32/45</b>                                         | To seal small holes in FRP throughout kitchen as needed, repair hole in FRP above mop sink                                                                |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>32/45</b>                                         | 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                                                                                                                            |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>45/34</b>                                         | Air curtain inoperative rear service door, to repair to help mitigate flying insects during deliveries                                                    |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>28</b>                                            | Missing date labels on cooked pasta, wings and parm cheese                                                                                                |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      | Pizza hot holding cabinet                                                                                                                                 |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      | Pizza serving station, jalapeño&pepp 142, cheese 141, alfredo&spinach 155, pepperoni 145, mac&cheese 174                                                  |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>42</b>                                            | Heavy carbon buildup on dessert pans, bread pans looking better                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>45</b>                                            | Gap lower left side rear door, to adjust to prevent avenue for pest activity                                                                              |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>32/45</b>                                         | Oxidation on Shelving in WIC, top of cheese freezer, to address to make cleanable                                                                         |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      | Quat strips current 02/2027, chlorine strips current for dishwasher 04/2027                                                                               |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>35</b>                                            | To store employee food and drink on lowest shelf in WIC to prevent contamination of service foods                                                         |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>32/45</b>                                         | To remove shipping liner on cheese hog and pasta table, interior drink station to make cleanable                                                          |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| <b>W</b>                                             | Spinach left sitting next to salad bar 1 hour per mod - to rapidly cool down in freezer or discard product within 4 hrs                                   |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      |                                                                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      |                                                                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      |                                                                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      |                                                                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
|                                                      |                                                                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  |                            |                                |
| Received by:<br>(signature) <b>See above</b>         |                                                                                                                                                           |                                       |                    |                                    |              |                                    |  |                           |  | Print:<br><b>See above</b> | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <i>Richard Hill, RS</i> | Print:<br><b>Richard Hill, RS</b>                                                                                                                         | Samples: Y                            | N                  | # collected                        |              |                                    |  |                           |  |                            |                                |

Form EH-06 (Revised 09-2015)