

Retail Food Establishment Inspection Report

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

Date: 6/30/2025	Time in: 10:25	Time out: 11:30	License/Permit # FOOD5046	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Pizza Getti			Contact/Owner Name: Samee Dowlatshahi		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 561 E I-30 Rockwall, TX			Pest control : T-Rex/owner to email	Hood Blanco/3-2026	Grease trap : Southwaste/25gal/4-2026	Follow-up: Yes ☒ No ☐
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
W					1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41°F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				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 Sysco/PFG	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 40/need within 30 days of hire	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
W					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Camron Dowlatshahi</i>	Print: Camron Dowlatshahi	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Getti		Physical Address: 561 E I-30		City/State: Rockwall, TX		License/Permit # FOOD5046		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
salad cold top/zucchini		41	ham		46	diced chicken		41	
shredded cheese		41	tomatoes		48	cut tomatoes		37	
cut tomatoes		41	pasta		46	under/cheese		41	
Pizza cold top/sausage		41	cooked chicken		46-48	ice cream freezer		1	
beef crumbles/raw sausage		41/41				2 door freezer		4	
under/sausage		41	3 door freezer		9	bar cooler/ranch		41	
WIC/pasta		46	back cold top/lasagna		41				
shredded cheese		48	meatballas/shrimp		41/40				
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:								
	Hand sink 101F equipped								
2	WIC must cold hold at 41F								
45	Maintenance of floors in back, peeling tiles under pizza oven								
	Pizza rolling oven clean!								
45	To clean walls behind pizza oven, pizza cold top								
45/32	Walls in various places/not cleanable, exposed drywall								
10	Need to clean ice deflector panel/ some slime forming								
39	To clean dough bowl and store clean/food debris build up								
	3 comp sink 113F								
	Dishwasher sanitizing at 50ppm chlorine /to check and test daily								
W	Avoid use of to go ramekins as scoops/use a handled scoop instead in dry spices								
32	Rusty shelves in various places to be addressed/WIC and under prep tables/to address cutting boards where badly scored								
32/45	Walls throughout to be made cleanable and to clean/food splatters								
37	Ice cream freezer to be defrosted! (near stove)								
W	Warewash hand sink 112F/needs paper towels								
10	No sani bucket setup at insp/COS to 200ppm quats								
32	Discarded very discolored red cutting board/need to keep clean								
	Chlorine test strips current								
45	To clean ceiling tiles/lots of dust accumulation/ replace with cleanable tiles/not acoustic								
45	To clean walls behind oven/food splatters								
	Bar 3 comp sink 114F								
	Using Steramine tabs								
	Selling Purpose ice cream sandwiches/ingredients upon request								
!	No hand sink in bar/existing/using 3 comp sink as hand sink								
	Test strips current exp 2027 (quats)								
	Digital thermos used								
42	Need to power wash rolling cart/food and grease build-up								
Received by: (signature) <i>Camron Dowlatshahi</i>			Print: Camron Dowlatshahi				Title: Person In Charge/ Owner Owner		
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS				Samples: Y N # collected		

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