

Retail Food Establishment Inspection Report

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

Date: 6/25/2026	Time in: 11:00	Time out: 12:05	License/Permit # FS-9362	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: Yia Yia's House of Gyros			Contact/Owner Name: Victoria Kaprantzas		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2435 Ridge Rd Rockwall, TX			Pest control : T-Rex/6-10-2026	Hood CJ/6-18-2026	Grease trap : Roadrunner/need current	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		
	✓				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	
3					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
W					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	
	✓				8. Food Received at proper temperature check at receipt	
		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>100</u> 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 1	
		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 meats to required temps	
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	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		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	
Food Identification						
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
Physical Facilities						
	✓				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>Sophia Kaprantzas</i>	Print:	Sophia Kaprantzas	Title: Person In Charge/ Owner
Inspected by: (signature)	<i>Christy Cortez, RS</i>	Print:	Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Yia Yia's House of Gyros		Physical Address: 2435 Ridge Rd		City/State: Rockwall, TX	License/Permit # FS-9362	Page <u>2</u> of <u>2</u>
TEMPERATURE OBSERVATIONS						
Item/Location		Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door glass cooler/gyro meat		52	cold top/hummus	41		
chicken skewers		42	wrapped grape leaves	41		
lamb skewers		42	2 door freezer	9		
back cooler/gyro meat		50	steam wells/soup	71		
tomatoes		49	soup	54		
hummus		47	dessert case	36		
white freezer		9				
white freezer		4				
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:					
	Cookline hand sink 112F equipped					
	3 comp sink 129F					
	sani bucket at 100ppm chlorine					
	Gloves used for all prep and RTE					
	Gyro meat cooked, shaved within 2-3 hours/then placed in metal pans in freezer					
	Meat in pan on counter/half pans/used for 2 hours max					
32	To address cutting boards where badly discolored/scored					
W	To clean in/around/on equipment					
45	To clean back back wall behind cookline, grill					
	Digital thermo					
36	Avoid storing wiping cloths on aprons/store in sani buckets instead					
45	Maintenance to walls, chipping paint,					
	Test strips exp 5/2028					
5	Need to reheat soups to 165+F before placing in steam wells/COS					
2	Back cooler needs to cold hold at 41F or below/ turned down at inspection					
2	Gyro meat in glass front cooler must cold hold at 41F or below/do not cool im covered pans unless in freezer					
Received by: (signature)		Print:			Title: Person In Charge/ Owner	
<i>Sophia Kaprantzas</i>		Sophia Kaprantzas			Owner	
Inspected by: (signature)		Print:			Samples: Y N # collected	
<i>Christy Cortez, RS</i>		Christy Cortez, RS				

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