Retail Food Establishment Inspection Report																		
	Date: Time in: Time out: License/Pet 4/25/2024 12:08 12:55 need							current/to post						OSt Est. Type Risk Category Page <u>1</u> of <u>2</u>	2			
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🛄 3-Compla						int	nt 4-Investigation					<u> </u>	5-CO/Construction 6-Other TOTAL/SCOR	RE				
Establishment Name: Contact/Owner N Campisi's							Jame:							* Number of Repeat Violations: ✓ Number of Violations COS: 6/0/				
Physical Address: Pest control : 2115 Summer Lee Rockwall, TX Bugs Burger/4-25-2024								Hood Grease trap Alpha/4-2024 LES/4-22							٦			
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site \mathbf{R} = repeat violation W^- W											h							
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
0 U	J N O A O (E. degree Februsheit)						R	U N O A O Employee Health							R			
Т	~			S	1. Proper cooling time and temperature			Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
-					2. Proper Cold Holding temperature(41°F/45°F)				13. Proper use of restriction and exclusion; No dis						-			
	~				3. Proper Hot Holding temperature(135°F)									eyes, nose, and mouth				
_	~		-		4. Proper cooking time and temperature			Т					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
-		~			5. Proper reheating procedure for hot holding (165°F in 2				-	•				15. No bare hand contact with ready to eat foods or approved	-			
		~			6 Time as a Public Health Control: procedures	& records				~				alternate method properly followed (APPROVED YN)				
	6. Time as a Public Health Control; procedures & records							-					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Approved Source					~				Pasteurized eggs used when required NO EGGS				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Fresh Point				Food in		Chemicals						Chemicals				
	~				8. Food Received at proper temperature				Τ	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
_					check at receipt Protection from Contamination			-	+	~	-			water only 18. Toxic substances properly identified, stored and used	-			
	~				9. Food Separated & protected, prevented during preparation, storage, display, and tasting	food		Ī		<u> </u>			Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			Image: 19. Water from approved source; Plumbing in backflow device					19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously ser reconditioned discarded	ved or		-		~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
	-					ems (2 Poi	, i) vio	_	_	-	_	_	rrective Action within 10 days				
U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personn		R		O U T	I N	N O	N A	C O S		R			
	~				21. Person in charge present, demonstration of k and perform duties/ Certified Food Manager/ Po 3					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	Image: Constraint of the second se							~				28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital							
	~				23. Hot and Cold Water available; adequate press	sure, safe		Ī						Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; p destruction); Packaged Food labeled	oarasite		,	W					30. Food Establishment Permit (Current/insp report sign posted)				
	~				Conformance with Approved Procedum 25. Compliance with Variance, Specialized Proce HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			_		~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under foods (Disclosure/Reminder/Buffet Plate)/ Allerg					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Core Items (1 Point) Violations Require Corrective							on N	Vot 1	to Ex	xcee N	d 90 N) Da C		R			
U U T	I N	N O	N A	C O S	Prevention of Food Contamination		R		U T	I N	N O	A A	C O S	Food Identification	ĸ			
	~				34. No Evidence of Insect contamination, rodent/ animals35. Personal Cleanliness/eating, drinking or tobac		\square			~				41.Original container labeling (Bulk Food)				
1					35. Personal Cleanliness/eating, drinking or tobar 36. Wiping Cloths; properly used and stored	cco use					-			Physical Facilities 42. Non-Food Contact surfaces clean				
1					37. Environmental contamination			-	1		4			43. Adequate ventilation and lighting; designated areas used	<u> </u>			
╞	v ./				38. Approved thawing method		$\left - \right $	-	+	~	+			44. Garbage and Refuse properly disposed; facilities maintained	-			
-	•				Proper Use of Utensils			-	1	~	+			45. Physical facilities installed, maintained, and clean	<u> </u>			
-					39. Utensils, equipment, & linens; properly used,	, stored,		F	1		┥			46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly	stored	$\left - \right $	-	+	~	+			47. Other Violations				
1	~				and used					~								

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Received by: (signature) Skyler Trott	Print: Skyler Trott	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establisht Cam	nent Name: PISI'S	Physical A 2115	Summer Lee	City/State: License/Permit # Page 2 of 2 Rockwall, TX need current/to post Page 2 of 2							
Iter/T	ation	Torra E	TEMPERATURE OBSERVA		Item/Locat	ion	T F				
Item/Loc		Temp F	Item/Location				Temp F				
	· cooler/pasta	41	Pizza cold top/sausage		reach in cooler/chees						
	neatballs	42	beef	41	reach in cooler/sausage						
	pasta	41	cut tomatoes	41	ham		38				
salad	cold top/cut lettuce	41	sausage	41	glass fi	t 36					
und	er cut lettuce	41	under/raw beef	41	bar c	ooler/ambien	: 37				
stean	n wells/ meat sauce	159	raw sausage	41							
	marinara	158	cooked chicken	41							
A	fredo sauce	141	small white freezer ambient	12							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Back hand sink 100+F equipped										
	RR hand sink 100F equipped										
	Soda nozzles WRS daily										
45	Sleeved straws										
-10	Need to replace caulking behind hand sink and 3 comp sink 3 comp sink 116+F										
	Dishwasher sanitizing at 100ppm chlorine										
	Sani dispenser at 3 comp sink at 200ppm quats										
	Meatballs are made in Dallas store (Campisi's), transported frozen, thawed small amounts at a time for use in cooler										
42	Need to clean hand										
36	To store wiping cloths in sani buckets										
42	To clean shelves in										
32			rge cutting board by piz								
			equipment and walls I								
35			and separate/ not over foo	od in dry s	storage/a	llso store low in coc	lers				
45	To clean floors/some food debris Pizza oven looks pretty good/keep up with the cleaning/good work										
		elly got		anny/go		<u> </u>					
Received (signature)			Skyler -	Frott		Title: Person In Charge/ Ow Manager	ner				
Inspected (signature)	Skyler Trott ^{Thy:} Chrísty Cov	tez, 1	RS Christy Co								
	(Povised 09, 2015)	0	-	•		Samples: Y N # coll	ected				