Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: / 1	212	oΩ	23	Time in:	Time out: 2:15		cense/Peri							Est. Type Risk Category Page 1 of 2	2	
				FS-9141 3-Complaint 4-Investigation							5-CO/Construction 6-Other TOTAL/SCOR	RE.					
Establishment Name: Campisi's Contact/Owner N													* Number of Repeat Violations: Vumber of Violations COS:				
Pł 21	nysic 15	al A Sur	ddre nm	ess: er L	ee Rockwall, TX	Bug		3-29-20	23	Hoo Alpha	od a/1-2	023	G: LE	ease S/7	e trap : Follow-up: Yes 75gal/2-9-2023 Follow-up: Yes 7	1	
M					tatus: Out = not in copoints in the OUT box fo	r each numbered it		Mark '✓		eckma	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h	
Compliance Status O I N N C U N O A O					Time and Temperature for Food Safet				R		ompli	pliance Status		us	Employee Health	R	
T				Š	(F = c) 1. Proper cooling time	-			T			••	S	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					
	~	4 Proper cooking time and temperature											Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	~	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)			in 2			~				gloves used properly 15. No bare hand contact with ready to eat foods or approved					
	~				Hours)					~				alternate method properly followed (APPROVED $\stackrel{.}{Y}_{.}$ $\stackrel{.}{N}_{.}$)			
	6. Time as a Public Health Control; J			alth Control; pro	cedures & re	ecords			1 1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source						~				Pasteurized loods used; prominica lood not offered Pasteurized eggs used when required NO EQQS		
	7				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Fresh Point								Chemicals				
	~				8. Food Received at proper temperature						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	check at receipt Protection from Contami				nation				~				Water only 18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & ppreparation, storage, di			od							Water/ Plumbing		
3				~	10. Food contact surfact Sanitized at			and			~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition reconditioned	of returned, previ	iously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
				L	Pr	iority Founda	ntion Items	s (2 Poin	nts) v	iolat	ions	Req	uire	Cor	rective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel		R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R	
	<				21. Person in charge pand perform duties/ Co. 3						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~				22. Food Handler/ no u	nauthorized pers	sons/ personne	el			~				28. Proper Date Marking and disposition		
											•					ļ	
					Safe Water, Reco	ordkeeping and l Labeling	Food Packag	ge			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	~				Safe Water, Reco	Labeling											
	٧ ٧					Labeling er available; adeq evailable (shellsto	uate pressure	e, safe							Thermal test strips digital		
					23. Hot and Cold Wate 24. Required records a destruction); Packaged	Labeling or available; adeq vailable (shellsto Food labeled with Approved I draiance, Speciali e obtained for spe	uate pressure. ck tags; paras Procedures ized Process, ecialized	e, safe							Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)		
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Received by: (signature) Skyler Trott	Skyler Trott	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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_	ment Name: pisi's	Physical A		City/State: Rockwa	all TX	License/Permit # FS-9141	Page <u>2</u> of	2					
Carri	ρισι σ	2110	TEMPERATURE OBSERVA		ali, 17	1 0-31-1							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Tem	ıp F					
3 door	r/pasta	40	reach in cooler/shredded cheese	41	glass front cooler/ambient			5					
	pasta	36	reach in cooler/cooked chicker	41	wine cooler ambient		nt 3	<u>3</u>					
steam	wells/marinara sauce	168	raw beef	34									
Al	fredo sauce	172	ham	41									
Pizza	cold top/cut tomatoes	41	small white freezer ambient										
	sausage	42 41	large white freezer ambient	-4									
unde	under/diced chicken		reach in cooler/cooked sausage	41									
	raw beef	42	pepperoni	41	A TO			_					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI ENT HAS BEEN MADE. YOUR ATTEN'			HE CONDITIONS OBSERV	ED AND						
Number	NOTED BELOW.												
	Back hand sink 115F with soap and paper towels.												
40/22	3 comp sink 126 F	FO 100 ==	no alclavino agritica. Chancad ag		-1/000 1-	100	·						
10/33	3 Dishwasher not sanitizing at 50-100 ppm chlorine sanitizer. Changed sanitizer bucket/COS to 100 ppm chlorine sanitizer												
	Sani bucket at 200												
	Meatballs transported frozen from Dallas store Pull thaw for daily use/the remainder are kept frozen												
	Pull thaw for daily use/the remainder are kept frozen												
32	Line hand sink 100F with soap and paper towels Need to clean cutting boards where discolored or badly scored. Replace when necessary												
45	· '	•	nk and hand sink where moldy	· ·									
42	Clean back shelves	•	•										
42	Clean fans in prep		,										
45	Seal holes in walls		mputer										
45	Fix baseboards thro	oughout	where needed and beh	ind pizz	a cold to	ор							
10	Clean behind ice di	spense	r at soda machine/some	slime b	uildup								
	RR sinks at 100F w	ith soap	and paper towels										
De' '	bye		Duint		1	Titles Desert In Class 1	Dr						
Received (signature)	·		Skyler -	Γrott		Title: Person In Charge/ Commander	<i>y</i> wner						
Inspected (signature)	Skyler Trott Thy: Chvisty Cov	ton	Print:										
	6 (Revised 09-2015)	14/5, 1	RS Christy Co	JI LEZ,	Νð	Samples: Y N #	collected						