	Retail Food Establishment Inspection Report First aid kit Allergy policy Allergy to the state 																
Vomit clean up Employee health																	
Date: Time in: Time out: License/Permit # 10/14/2022 1:50 3:28 FS-914													Est. Type Risk Category Page <u>1</u> of <u>2</u>				
					1:50 3:28 FS-9 tion: ✓ 1-Routine 2-Follow Up 3-Complai		+ I 	4-I	[nves	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCORE				
Establishment Name: Contact/Owner N Campisi's							— ::			/ <u>8</u> -		-	* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control :						bly		Hoc					e trap : Follow-up: Yes 6/94/A				
												pplicable $COS = corrected on site R = repeat violation W-Watch$					
Mark the appropriate points in the OUT box for each numbered item Mark '\sigma' 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							-	Compliance Status O I N N C U N O A O				С					
U T	N O A O (E degrees Estrepheit)						U T	N	Employee Health 12. Management, food employees and conditional employees;								
	~								~				knowledge, responsibilities, and reporting				
w					2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
-	~				3. Proper Hot Holding temperature(135°F)	$\left \right $							Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature	\square		14. Hands cleaned and properly washed/ Gloves used pro									
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		ľ		~			-	I.5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)				
	~	•			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 Ercoch Doint											Chemicals				
					8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits				
	V	Check at receipt				-		~				& Vegetables Water only 18. Toxic substances properly identified, stored and used					
					Protection from Contamination 9. Food Separated & protected, prevented during food			W					16. Toxic substances property identified, stored and used				
3				~	preparation, storage, display, and tasting							Water/ Plumbing					
	5				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device				
	>				11. Proper disposition of returned, previously served or reconditioned discarded		disposal						20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 Po	nts) R) vio	0	Ι	Ν	Ν	С	rective Action within 10 days				
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	0 S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager/ Posted 2				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	22 Food Handler/ no unauthorized persons/ personnel					~				28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
F	~	23 Hot and Cold Water available: adequate pressure safe						digital Permit Requirement, Prerequisite for Operation									
╞	~	✓ 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			[]			30. Food Establishment Permit (Current/insp report sign posted)									
\vdash	Conformance with Approved Procedures										12/31/2022 Utensils, Equipment, and Vending						
		25. Compliance with Variance, Specialized Process, and HACCP plan: Variance obtained for specialized									31. Adequate handwashing facilities: Accessible and properly supplied, used						
	~				processing methods; manufacturer instructions				~				20 Eard and New Society of the State				
					Consumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	I N N C			Core Items (1 Point) Violations Require Correcti	Actie R	on l	0	Ι	I N N) Da C					
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
┡	•				 34. No Evidence of insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 	\parallel			~								
4	~				36. Wiping Cloths; properly used and stored	\vdash		4					Physical Facilities 42. Non-Food Contact surfaces clean				
\vdash	~				37. Environmental contamination	\vdash		1	~				43. Adequate ventilation and lighting; designated areas used				
⊢	v 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				
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			•	~				46. Toilet Facilities; properly constructed, supplied, and clean				
\vdash	~				40. Single-service & single-use articles; properly stored and used	$\left \right $			~				47. Other Violations				
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Received by: (signature) Scott Poile	Scott Poile	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	^{Print:} Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

-	ment Name: pisi's	Physical A 2115	ddress: Summer Lee Dr	City/State: Rockwa	all, TX	License/Permit # Page <u>2 of 2</u> FS-9141					
	•		TEMPERATURE OBSERVA	ΓIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat		Temp F				
	cold top/sausage		marinara on counte		glass f	ront coooler/ambie	nt 31				
CL	it tomatoes		reach in cooler/chees	e 41							
un	der/raw beef		reach in cooler/ham	41							
	beef		iced ham	41							
sala	d cooler/cheese		freezer ambient	10							
u	nder/pasta		small white freezer ambient	9							
cod	oked chicken		reach in cooler/sausage	34							
steam	wells/marinara sauce		cut tomatoes	41							
		OB	SERVATIONS AND CORRECT	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	IE CONDITIONS OBSERVE	D AND				
	Prep hand sink 105 F. have soap, need paper towels										
	Sani buckets 200 p										
W	Discussed marinara sauce	cold holdi	ng at 41 or below. Especially if	being used	for pizzas	to be transported to Kr	oger				
	Not sure if marinara	is TCS s	so cold hold at 41 F or b	elow unle	ess docu	mented as non T	CS				
	Back hand sink 100+F with soap and paper towels										
	3 comp sink 124 F										
45	Replace moldy cau										
45	Replace chalking behind hand sink and adhere to wall/seal gap										
45	Seal gaps in wall/in dry storage										
42	Clean mixer, store clean, clean back prep area										
42											
W			parate/label appropriat	eiy							
36	Soda/tea nozzles W Store wiping cloths										
 W			board when discolored								
9			parate in pizza cooler. (205							
Received (signature)			Print:			Title: Person In Charge/ Ov	vner				
	Scatt Paile		Scott P	oile		Manager					
Inspected (signature)		tezz 1	RS Christy C	ortez	RS						
Form EH-0	6 (Revised 09-2015)	7, 1		JI (02,		Samples: Y N # co	llected				