

# Retail Food Establishment Inspection Report

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

Date: <b>4/19/2022</b>	Time in: <b>12:05</b>	Time out: <b>1:30</b>	License/Permit # <b>FS-9141</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Campisi's</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>15/85/B</b>
Physical Address: <b>2115 Summer Lee Dr Rockwall, TX</b>			Pest control : <b>Bug's Burger/monthly</b>	Hood <b>5mo</b>	Grease trap : <b>LES/75gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
			✓			✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
<b>W</b>						✓					
	✓					✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>2</b>					
	✓					<b>2</b>				✓	

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>						<b>1</b>					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

### Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Campisi's</b>	Physical Address: <b>2115 Summer Lee Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9141</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
3 door reach in cooler		<b>cream sauce</b>	<b>168</b>		
<b>pasta/pasta</b>	39/ 36	Pizza cold top/tomatoes	<b>44</b>		
<b>meatballs</b>	<b>42</b>	<b>sausage</b>	<b>45</b>		
reach in cooler/ham	<b>36</b>	<b>ham</b>	<b>44</b>		
<b>cooked chicken</b>	<b>35</b>	under/cooked chicken	<b>61</b>		
large white freezer ambient	<b>-5</b>	<b>cooked chicken</b>	<b>52</b>		
small white freezer ambient	<b>-1</b>	small cold top/cooked chicken	<b>40</b>		
hot wells/meat sauce	<b>168</b>	<b>pasta</b>	<b>41</b>		

**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:
	Back hand sink 100+F. Post employee health poster at employee hand sink
	3 comp sink 110+F
33	Dishwasher not sanitizing. Will have to use 3 comp sink. COS when changed Sanitizer source/bucket
	Sani from 3 comp sink 200 ppm quats
W	Chemical storage over clean side of 3 comp sink. Avoid storage over, move so can't contaminate under
45	Replace caulking behind 3 comp sink/moldy
37	Best to store mops hanging to dry
45	Affix hand sink in back to wall/recaulk behind sink
	Back area more organized and clean
39	Store dough machine clean
2	Pizza cold top not cold holding. Discarded TCS foods from overnight. Some food loaded an hour ago to be used within 4 hours/small amounts.
	Large pizza cold top has had multiple issues with not cold holding. MUST fix permanently or replace
32	Rusty shelves where clean dishes are stored
32	Address pizza cutting board/scored and discolored
45	Gasket on pizza cold top broken
	Meatballs cooked at other store, frozen and recieved frozen. Thawed when needed.
45	Repair gap in wall near pizza oven.
45	Repair baseboards/gaps/ missing grout/food debris
42	Clean walls, floors, under equipment/in, around, on equipment and coolers
	Sani bucket 200 ppm quats
	Soda/tea nozzles WRS daily
46	RR sinks at 97F. Minimum is 100 F
	Pizza hand sink 100+F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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