

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/07/2021	Time in: 9:59	Time out: 11:07	License/Permit # FS 7438	Est. Type Buffet	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Ci ci's pizza	Contact/Owner Name: Rogers	* Number of Repeat Violations: _____	12/88/B
Physical Address: I-30	Pest control : Massey 12/10/2020	✓ Number of Violations COS: _____	

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
			✓			W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						2					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					1					
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Andrea Kirbie	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Ci ci's pizza	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 7438	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	35/38	Pizza table		Salad table	
Wings	39	Sausage	31	Lettuce	41
Peppers	40	Ham	34	Pasta	41
Spinach Alfredo	37	Alfredo	31	Below	41
Dressing 37		Below wings	37	Warmer unit	179
		Pepperoni	34	To Clean inside	
Steam tables	146				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	No selfService buffet due to covid - shields are in place to protect food and prevent self service
	All cups are to go / but plates are washed / all utensils are pre wrapped plastic /
	Hot water 134 F
35/ cos	Avoid storing employee jackets on rack near clean dishes/ also move employee food low in wic
42/45	GeneralDetailed cleaning needed under behind and around equipment / clean carts / shelving etc !!!
45	Floor damaged in back room
	Dishmachine - lowTemp willFollowup on ppm - 50-200 ppm confirmed
	Using new ecolab product smart power - lactic acid - test strips tested to be within range
45/32	Facility repairs needed various places
	Using new sanitizer for dining room and then also using peroxide disinfectant at end of night (non food contact)
32	Time to replace some of the Dishmachine trays
	Washing Produce prior to cutting - water only
42/37	Clean shelving in wic / address condensation dripping from pipes / protect product in bags ...
	Date marking - printed labels
40	Avoid reuse of cardboard boxes for non Original product
10	Time to clean inside ice machine - deflector panel
45	Clean drain and pipes under ice machine- slimy
45	Clean air vents where needed / clean under soda statio. Where needed
45	Fill small holes in walls where needed
42	GeneralCleaning inside pizza table and watch condition of gaskets
42	Clean under dri -dek netting
	Pre prepping pizzas for heavy meal times - 30 mins
32	Time to sand cutting boards / replace pizza pans / sauce containers etc where needed
37	Need to also address condensation in the salad table / add dri dek to protect bottoms of pans from being placed on cutting board
Cos	To move poinsettia to nonfood areas /
	Customers don't touch plates until employees hand it to them
46	Hot water over 105 in restrooms - make repaired to counter in men's room- both equipped

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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