r e Fol	q u low	ir	ec		of \$50.00 is after 1st		City of	Roc	kw			sp	ect	tion Report	ng		
	Date:         Time in:         Time out:         License/P           01/07/2021         9:59         11:07         FS 74											Buffet Ned Page 1 of	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N					9	4	-Inv	estig	atio	n	5-CO/Construction     6-Other     TOTAL/SCO     * Number of Repeat Violations:	RE				
С	Ci ci's pizza Rogers					ivanie.						✓ Number of Violations COS: 12/28	/R				
Physical Address: Pest control : I-30 Massey 12/10/2020						Ho 05/2	ood 2020		G St	breas ericy	se trap : Follow-up: Yes  vole 11/03/2020 1000 No □						
М					<b>Status:</b> Out = not in components in the OUT box for a	npliance IN = in com each numbered item	pliance N Mark	$\mathbf{O} = \text{not}$ $\checkmark$ in ap						pplicable $COS = corrected on site  O, NA, COS Mark an \sqrt{n} in appropriate box for R$	ch		
C	ompl	anc	e Sta	tus	Prior	rity Items (3 Poi			ire In	nme		Co	rrect	tive Action not to exceed 3 days	1		
O U	I N	N O	Ν	C O		perature for Food grees Fahrenheit)	Safety	R	O U	I N	Ν	Ν	C O		R		
Т		/	,	S	1. Proper cooling time at	,		TT.	T		,		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
		_			2. Proper Cold Holding	temperature(41°F/4	15°F)			•				13. Proper use of restriction and exclusion; No discharge from	_		
	~				See attached	• · ·	,			~	•			eyes, nose, and mouth Screening at arrival / taking temps / big 6 and covid			
	3. Proper Hot Holding temperature(135°F) Ambient											Preventing Contamination by Hands					
		4. Proper cooking time and temperature					~	·			14. Hands cleaned and properly washed/ Gloves used properly						
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves and utensils						
	~				6. Time as a Public Heal 30 min premade pizzas E	th Control; procedu 3WW for cooking	ires & records			<u> </u>	<u> </u>	I	1	Highly Susceptible Populations			
					Approved Source					П		~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained good condition, safe, and destruction			<u> </u>	<u> </u>	<u> </u>	<u> </u>	Chemicals					
					8. Food Received at prop	per temperature		+				[		17. Food additives; approved and properly stored; Washing Fruits	+		
	~				To check alway	/S				~				& Vegetables Water only			
	1		1			from Contaminati				~	•			18. Toxic substances properly identified, stored and used Stored on sep shelving			
	~				9. Food Separated & pro preparation, storage, disp		uring tood							Water/ Plumbing			
3					10. Food contact surface Sanitized at <b>Rang</b> p	ppm/temperature Ic	e machine			~	,			19. Water from approved source; Plumbing installed; proper backflow device City approved			
		~	,		11. Proper disposition of reconditioned		-			•	<b>'</b>			20. Approved Sewage/Wastewater Disposal System, proper disposal			
O U	I N	N O	N A	C O		of Knowledge/ Per	· · · ·	R R	violai O U	I	N O				R		
T	~			S	21. Person in charge pre and perform duties/ Cert 2	sent, demonstration	of knowledge,		Т		,		S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no un All	authorized persons/	personnel			V	•			28. Proper Date Marking and disposition Great			
						Labeling	-			~	•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips All			
	~				23. Hot and Cold Water							1	1	Permit Requirement, Prerequisite for Operation			
			~		24. Required records ava destruction); Packaged F	Food labeled			V		,			30. Food Establishment Permit (Current/ insp sign posted ) Need 2021			
			1		25. Compliance with Va		Process, and		_	1				Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly	+		
			~		HACCP plan; Variance processing methods; ma					~	·			supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly			
									2					designed, constructed, and used			
	~				26. Posting of Consumer foods (Disclosure/Remin Posting					~	,			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	Т	N	N	C	Core Items (1 Point	t) Violations Req	uire Corrective	e Action	n Not		Exce	ed 9 N	0 Da	ays or Next Inspection , Whichever Comes First	R		
U T	N	0	A	0 S		of Food Contamina			U T	N	0	A	o s	Food Identification			
1					34. No Evidence of Inse animals Back door to	self close					~			41.Original container labeling (Bulk Food)			
1					35. Personal Cleanliness Watch 36. Wiping Cloths; prop									Physical Facilities 42. Non-Food Contact surfaces clean			
	~				36. Wiping Cloths; prop 37. Environmental conta		1		1					<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>	_		
1			ļ		37. Environmental conta See condensa 38. Approved thawing n	tion		$\square$		~				<ul> <li>43. Adequate ventilation and righting; designated areas used</li> <li>Watch</li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> </ul>	_		
		~							⊢	~	-			Dumpster area looks fairly clean - watch 45. Physical facilities installed, maintained, and clean	+		
	~				39. Utensils, equipment, dried, & handled/ In use Watch	r Use of Utensils , & linens; properly e utensils; properly	used, stored, used		1					46. Toilet Facilities; properly constructed, supplied, and clean <b>Counter in men's</b>	-		
1					40. Single-service & sin, and used Cardbo	gle-use articles; pro Dard	perly stored				~			47. Other Violations			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name: 5 pizza	Physical Ad	<del>ldress:</del>	City/State: ROCKWAI		e <u>2</u> of <u>2</u>				
TEMPERATURE OBSERVATIONS										
-Item/Loc	ation	Temp F	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
Wic		35/38	Pizza table		Salad table					
Wings 39			Sausage	31	Lettuce	41				
	Peppers	40	Ham	34	Pasta	41				
Spinach Alfredo 3			Alfredo	31	Below	41				
D	Pressing 37		Below wings	37	Warmer unit	179				
			Pepperoni	34	To Clean inside					
S	team tables	146								
					10					
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number	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									
	Avoid storing employee jackets on rack near clean dishes/ also move employee food low in wic									
	GeneralDetailed cleaning needed under behind and around equipment / clean carts / shelving etc !!!									
45	Floor damaged in back room									
	Dishmachine - IowTemp 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									
	Using new sanitizer for dining room and then also using peroxide disinfectant at end of night (non food contact)									
32	Time to replace some		•							
	Washing Produce prio									
42/37			condensation dripping from	m pipes / p	protect product in bags					
	Date marking - printed									
40			for non Original product							
10										
45	Clean drain and pipes		•							
45			clean under soda statio. V	where nee	aea					
45	Fill small holes in walls where needed									
42	GeneralCleaning inside pizza table and watch condition of gaskets									
42	Clean under dri -dek netting									
32	Pre prepping pizzas for heavy meal times - 30 mins									
	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		restroom		ake repaired to counter in men's room- both equipped						
Received (signature)	See ahow	/e	Print:		Title: Person In Charge/ Owner	r				
Inspected			Print:							
(signature)	See abov <sup>Iby:</sup> Kelly Kirkpo	ıtríck	RS		Samples: Y N # collec	ted				
Form EH-06	5 (Revised 09-2015)			Samples: Y N # collec	icu					