

**\$50.00 fee for
2nd Followup
if needed**

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/05/2022	Time in: 9:32	Time out: 11:18	License/Permit # FS 7438	Food handlers Need copies	Food managers 2	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 checked="" 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: Rodgers	* Number of Repeat Violations: _____	22/78/C
		✓ Number of Violations COS: _____	

Physical Address: 479 E I-30	Pest control : Massey 06/22/2022	Hood ?????	Grease trap/ waste oil Clean earth / 05/09/2022	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
3						✓					
1. Proper cooling time and temperature See attached / pasta						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
3						✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Salad table						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need to post posters at hand sinks /					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Utensils and gloves					
		✓				Highly Susceptible Populations					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required All Pasteurized					
		✓				Chemicals					
		✓				✓					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
		✓				W					
Approved Source						18. Toxic substances properly identified, stored and used Watch storage					
		✓				Water/ Plumbing					
		✓				W					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device Air gaps at soda station drains					
		✓				W					
8. Food Received at proper temperature To check temps						20. Approved Sewage/Wastewater Disposal System, proper disposal Drain filling up under Dishmachine but draining.					
		✓									
Protection from Contamination											
		✓									
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch storage											
3											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Cleaning											
		✓									
11. Proper disposition of returned, previously served or reconditioned											

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					
		✓				2				✓	
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Deep pans					
W						✓					
22. Food Handler/ no unauthorized persons/ personnel Need to see copies for all employees						28. Proper Date Marking and disposition					
		✓				✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓				✓					
23. Hot and Cold Water available; adequate pressure, safe						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital /test strips for quats and machine.					
		✓				Utensils, Equipment, and Vending					
		✓				✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
		✓				Utensils, Equipment, and Vending					
Conformance with Approved Procedures											
		✓				✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
		✓				2					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See / condition of shelving etc					
		✓				2				✓	
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request /						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishmachine not Sanitizing - Empty container /COS					

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						✓					
34. No Evidence of Insect contamination, rodent/other animals Removed fly strips during insp						41. Original container labeling (Bulk Food)					
1						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Storage						1					
		✓				42. Non-Food Contact surfaces clean See					
		✓				✓					
36. Wiping Cloths; properly used and stored Stored in sanitizer						43. Adequate ventilation and lighting; designated areas used Watch					
1						W					
37. Environmental contamination See						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters					
		✓				1					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See / fill holes in walls					
		✓				W					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Hot water 112 / equipped / watch for Maint items tile etc					
1											
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See attached						47. Other Violations					
1						✓					
40. Single-service & single-use articles; properly stored and used See attached											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Sergio Cabarera	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: 479 E 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
PiZa table		Wic			
Ham / sausage	30/33	3 pans pasta	41		
Alfredo / beef	36/39	5 pans pasta	45-52		
Wings / pasta	40/41	Cheese sauce just made	144		
Salad unit		Alfredo sauce just made	82		
Pasta / whole tomatoes	44/45	Wings	38		
Cut greens / spinach	44/44	Diced chicken	37		
Steam table	Just on	Cheese sauce from yesterday from steam table	47		

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:
	Hot water at 115 f
42/45	General Cleaning under behind and around counters shelving equipment etc
34	Avoid storage powered sugar out at night on pan and sifter under counter buffet
42 /35	Time to clean pizza oven conveyor
45	Grout issues various places throughout
40	Avoid using cardboard box to store bag of flour mix and a chip / also watch reuse of plastic donning containers - old stickers make it hard to clean
39	Avoid using a basket for a scoop for the pasta - need one with handle
45	Need to dust air vents throughout where needed
02	Salad unit is holding high temps -44/46 F will discard all Tcs and only use unit for 4 hrs or less until repaired ASAP
35	Avoid storage of employee drinks on back shelf of salad unit and clean inside unit / this unit is also holding water to address ASAP
42/45	Clean behind and under unit above as well / clean small drawer unit for office supplies
42	Clean inside steam table wells - accumulation.
W	Watch detergent storage on shelf under pizza cutting table
10/	Clean shelves above the pizza cutting area
	Sanitizer in buckets 200 ppm
	Using wrapped plastic ware now / buffet plate sign posted
34/40/42/45	Fruit flies around soda station / cleaning and avoid using cardboard under tea machine
42	Clean iPad cases and other items that are touched / clean outsides to cinn sugar
	Protect drains with covers etc
37 /34	May not have hanging fly strips over prep tables and etc in back prep area
42	Clean shelving units and dunnage racks and mixer non food part
32/45	Significant grout issue between wall and cove base / floor tile - water is accumulation
01/27	Discarded 5 containers of pasta made yesterday and not down to 41 F / also cheese sauce from yesterday
	Cheese sauce just made were removed from wic and placed into ice baths (need info on both cheese sauces to confirm Tcs status)
42/	Clean inside wic shelving floor fan guards etc
19	Clean drains under ice machine and provide air gap from soda station drains as well / clean drains under machine
42/45	Need to clean around and top of Dishmachine / drains / grout issues / avoid storing items between sinks and wall

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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