

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: 01/13/2022	Time in: 9:12	Time out: 10:55	License/Permit # FS 7438	Food handlers 1	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Ci Ci's Pizza	Contact/Owner Name: Rodgers	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	10/90/A
Physical Address: 479 E I-30	Pest control : 01/10/2022	Hood DWI Dec	Grease trap : Clean earth 1000 10/29/21
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 ✓ 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					
		✓				✓					
1. Proper cooling time and temperature Discussed						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth New placement at hand sink					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
W						Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Using for buffet / and preprepped / buffet 15 mins						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Warehouse						18. Toxic substances properly identified, stored and used Watch					
	✓					Water/ Plumbing					
8. Food Received at proper temperature Checking						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
3											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Ice machine.											
		✓									
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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 1						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See 31						30. Food Establishment Permit (Current/ insp sign posted) Posted					
			✓			Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used See					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various rusty shelving / pans etc					
			✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy posting											

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 Fruit flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch						42. Non-Food Contact surfaces clean See					
	✓					1					
36. Wiping Cloths; properly used and stored Stored in buckets						43. Adequate ventilation and lighting; designated areas used Watch accumulation					
		✓				W					
37. Environmental contamination Watch possibilities						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
		✓				W					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Watch hot water					
W						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage on clean dish rack (rusty)						47. Other Violations					
	✓					✓					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Sergio Cabrera	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Chemical Hose rating is 150F watch as hot water is 164F

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
Salad table		Pizza table		Wic	37/38
Upper temps		Ham	32	Peppers	38
Macaroni salad	40	Beef	32	Spinach sauce	39
Cut greens	41	Spinach Alfredo	39	Pasta 1/2/3	
Below ambient	38	Below		41/40/39	
Dressing	41	Tomatoes	40		
Mushrooms	41	Wings	40		
Ambient temps steam table	151	Sauces out of oven	166		

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:
	Using plastic wrapped silverware / cleaning spigots daily/ need clean under soda station
34	Fruit flies observed in soda area
	Hot water at hand sinks is now on a mixer - to monitor to keep safe / confirmed over 110
31	One hand sink for pizza PrepHot water is not working - will leave swing door open to allow to use back hand sink
	Two sinks in kitchen available for use
45/42	General detailed cleaning
	Bulbs Over pizza buffet are rubber coated
	Buffet plate signage in place / plates inverted
W	Avoid blocking proper designed air flow in salad unit by placing bottles in front of air flow -temp 3-4 F variance
45/32	Time to delime / scale the steam tables units
W	Watch air flow in pizza table as well and avoid blocking with food containers
42	Clean shelving where needed -green / pizza oven belt is cleaned weekly
	Prepped pizza will stay on rack no more than 30 mins / usually just prepping and cooking
45	General maintenance to floors walls etc various locations
42/45 /32	GeneralCleaning of food debris on shelving under prep and etc / address shelving rusty
32	Keep an eye on build up on pans and replace when needed new coming difficult to clean
	Using digital thermos
	Kitchen
42/45/32	Needs deep cleaning and repairs to finishes
42/45	Need to clean shelving / floors walls etc equipment etc
34	Small gap at back door to address
42/45	Need to deep clean shelving - dangling food debris up under shelving and fan guards etc
	Good date marking / discussed cooling pasta down quickly
10	Need to clean small amount of pink slime on edge of defrost or panel in ice machine
W	Dishmachine - primed and tested at 100 ppm WATCH hot water /also need to clean clean dish side of unit
W	Sinks sanitizer - check at temp required - confirmed at 150 ppm - listed in compliance according to label
	Replace scrub brushes where needed
	Eliminate cardboard boxes storage on floor in area where you are wet moping flooring / chemicals and tile

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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