

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: <b>01/10/2023</b>	Time in: <b>9:25</b>	Time out: <b>10:39</b>	License/Permit # <b>FS 7438</b>	Food Manager: <b>5</b>	Food Handlers All except new	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Cici's pizza</b>	Contact/Owner Name: <b>Rogers</b>	* Number of Repeat Violations: _____	<b>18/82/B</b>
Physical Address: <b>479 E I-30</b>	Pest control : <b>Massey 12/27/2022</b>	✓ 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3				✓		✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
W						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						3				✓	
	✓					<b>Water/ Plumbing</b>					
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
<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>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
1				✓		<b>Physical Facilities</b>					
	✓					1					
1						W					
		✓				W					
<b>Proper Use of Utensils</b>						1					
1						1					
	✓							✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

<b>Received by:</b> <span style="font-size: 1.2em; font-weight: bold;">Sergio Cabrera</span>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>Manager</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Cici's pizza</b>	Physical Address: <b>479 E I 30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 7438</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Salad table		Wic	40		
Mushrooms / tomatoes	53/54	Macaroni barely	41/41		
Cut lettuce / spinach	54/53	Sauce	40		
Hot holding	Na	Mushrooms	39		
Pizza table		Alfredo sauce	40		
Ham/ chicken	40/35	Cheese	41		
Cheese / Alfredo	40/40				
Wings/ macaroni inside	41:41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	All bowls and plates are inverted to protect
	Beverage nozzles are removed daily to clean
42/45	Keep an eye on sticky accumulation at soda status on asnatrating fruit flies
	Dining room has minimal food debris on flooring etc - Hca students are wiping tables
46	Restrooms equipped with soap and towels and hot water .. just need a little tlc and Maint
	Hot water at hand sink in kitchen 95-100
34/42 /10	Prep and service area : avoid storing powdered sugar sifter and pan over night on shelf as attracts Vernon's
42/32	To clean shelving this is sitting on and address any pans that are badly coated and cannot be washed properly
	Hot water at hand sink 96 F / three comp 135
45	Time to address grout in various locations Sm/ also chipped tiles / cove base etc
02 /cos	To discard all Tcs foods in salad unit as is holding z53/54 F also standing water and needs cleaning and employee Starbucks
42/45	Need to clean. Under tables and coolers
	Organize area around safe to allow area to be cleans and not attract pests
42/10	Need to clean steam table deposit under pans and over pans around lights etc ( food contact area over food)
	Reheating all items in steam table in pizza oven first
42	Time to detail clean pizza oven
47/39/42	To address doors on pizza table and gaskets etc general cleaning
42/45	General detailed cleaning of surfaces ... sticky to the touch
39	Watch step stool storage near prep table ...
42/45/10 /37	Wic - to clean floor , shelving ( dangling food) / address pipe wrapping that is peeling / address rusty shelving
	Using printed labels for date marking
34	Fruit flies observed also around back door and front area
W	Need to post employee health poster at all hand sinks
42/45/34	General detailed cleaning needed in kitchen - surfaces containers shelving, floor, lids, - address accumulation of food in rails on black shelving
39/18	To remove boxes when badly soaked / avoid storing ice scoop on lids to Dishmachine chemicals / avoid storing spic and span near cheese packets
	Dishmachine 50-100 ppm / sink sanitizer 200 ppm
45 /32	To fill small holes in walls where needed / address rusty shelving various locations

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

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