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
Allergy policy/training Vomit clean up Employee health
Employee health

0.		0/	20	23	Time in: 9:25	Time out: 10:39		S 740						Food Managers Food Handlers All except new Page 1 of _	2
					tion: 1-Routine	2-Follow U	Jp 3-0	Complaint		4-Ir	nvest	igati	on	5-CO/Construction 6-Other TOTAL/SCO	RE
Ci	Establishment Name: Cici's pizza						Contact/Owner Name: Rogers						* Number of Repeat Violations: V Number of Violations COS: se tran / waste oil	/R	
	Physical Address: 479 E I-30 Pest control: Massey 12/27/2022 Compliance Status: Out - not in compliance IN = in compliance							C	Hood 9/20:	22	22 Clean earth 1000 11/16/22 No No			_	
Ma	ark t	Com he ap	plia pprop	nce S riate	Status: Out = not in con points in the OUT box for o	each numbered it	tem		in app	ropria	ate bo	x for l	IN, NO	poplicable COS = corrected on site R = repeat violation W-Wate O, NA, COS	ch
Co	mpli	iance	e Sta	tus	Frior	rity Items (3	Points) vie	otations Ke	equire	_	<i>neau</i> mplia			tive Action not to exceed 3 days	
O U T	I N	N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature					R	2		I N	N N O A		Employee Health	R	
		/			1. Proper cooling time at Discussed coo	nd temperature bling pasta	a - usin	g ice			/			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3				/	2. Proper Cold Holding Cold top - repairman	temperature(41° n showed up a	°F/ 45°F) at insp and	d fixed			/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		/			3. Proper Hot Holding to	emperature(135°	°F)							Preventing Contamination by Hands	
		/			4. Proper cooking time a	and temperature	;			•	/			14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating proceed Hours)	edure for hot ho	olding (165°I	F in 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Utensils / gloves	
w					6. Time as a Public Heal Prepped pizzas 30 mins	lth Control; prod	cedures & re	ecords						Highly Susceptible Populations	
					Арр	proved Source						V		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained from approvious good condition, safe, and unadulterat destruction Corp						od in						Chemicals		
	/				8. Food Received at proj Yes - fridays	per temperature)			•				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection	from Contami	nation		3			18. Toxic substances properly identified, stored and used See attached			
	/				 Food Separated & proparation, storage, disputched and protect 			od						Water/ Plumbing	
3					10. Food contact surface Sanitized at100 p	es and Returnable ppm/temperature	e Food contact	d and surfaces		•	/			19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition of reconditioned Discu			d or		•	/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
				ш						oxdot					
	<u></u>				Prio	ority Founda	ation Items	s (2 Point	s) vie	olatio	ons R	equi	re Con	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel	R		О	I	equin N N O A	C	Food Temperature Control/ Identification	R
				0	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	/ Personnel	vledge,		O U	I	N N	CO	Food Temperature Control/ Identification 27 Proper cooling method used: Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Sergio Cabrera	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A	ddress:	City/State:		License/Permit #	Page 2 of 2						
Cici's pizza	479 E		Rockwal	I	FS 7438	FS 7438						
Item/Location	Т Б	TEMPERATURE OBSERVAT		T4/T	4:	Т						
Salad table	Temp F	Item/Location	Temp F	Item/Loca	<u>uon</u>	Temp						
Salau labie		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											
Item AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECTIV										
Number AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	STABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TI	HE CONDITIONS OBS	ERVED AND						
All bowls and plates a	re inverte	ed to protect										
Beverage nozzles are	removed	daily to clean										
42/45 Keep an eye on sticky	accumul	ation at soda status on asn	attrating f	ruit flies								
Dining room has minir	Dining room has minimal food debris on flooring etc - Hca students are wiping tables											
46 Restrooms equipped v	with soap	and towels and hot water .	. just nee	d a little	tlc and Maint							
Hot water at hand sink	c in kitche	en 95-100										
34/42 /10 Prep and service area	: avoid st	oring powdered sugar sifter	and pan	over nigh	nt on shelf as att	racts Vernon's						
42/32 To clean shelving this is												
Hot water at hand sink	Hot water at hand sink 96 F / three comp 135											
45 Time to address grout	Time to address grout in various locations Sm/ also chipped tiles / cove base etc											
02 /cos To discard all Tcs foods in	To discard all Tcs foods in salad unit as is holding z53/54 F also standing water and needs cleaning and employee Starbuck											
42/45 Need to clean. Under	tables an	d coolers										
Organize area around	safe to a	llow area to be cleans and	not attrac	t pests								
42/10 Need to clean steam to	able depo	sit under pans and over pan	s around l	ights etc	(food contact a	rea over food						
Reheating all items in	Reheating all items in steam table in pizza oven first											
42 Time to detail clean pi	Time to detail clean pizza oven											
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												
	Wic - to clean floor , shelving (dangling food) / address pipe wrapping that is peeling / address rusty shelving											
	Using printed labels for date marking											
	Fruit flies observed also around back door and front area											
1 ,	W Need to post employee health poster at all hand sinks											
2/45/34 General detailed cleaning needed in kitchen - surfaces containers shelving, floor, lids, - address accumulation of food in rails on black shelving												
	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 10 IIII SMail noies in W	To fill small holes in walls where needed / address rusty shelving various locations											
Received by:		Print:			Title: Person In Char	ge/ Owner						
(signature)					Z CIBON III CIIdi	5 V						
Inspected by:		Print:										
(signature) Kelly kirkpo	utríck				Complex V N	# 0011004- 4						
Form EH-06 (Revised 09-2015)					Samples: Y N	# collected						