

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: 07/18/2020	Time in: 9:14	Time out: 10:04	License/Permit # FS 7438	Est. Type Pizza	Risk Category Med	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	TOTAL/SCORE
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Establishment Name: Cici's pizza	Contact/Owner Name: Rogers	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : Massey 06/23/2020	Hood 05/202"	Grease trap : Stericycle 04/27/2020	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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 X in appropriate box for IN, NO, NA, COS Mark an X 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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature Pasta 40						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee policy / screening and taking temps when arriving					
		<input checked="" type="checkbox"/>				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) Ambient only							<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
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					
	<input checked="" type="checkbox"/>					Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Using for premade dough set up - less than hour after topped							<input checked="" type="checkbox"/>				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	<input checked="" type="checkbox"/>					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water if					
8. Food Received at proper temperature To check							<input checked="" type="checkbox"/>				
Protection from Contamination						18. Toxic substances properly identified, stored and used Stored on own shelving unit					
	<input checked="" type="checkbox"/>					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<input checked="" type="checkbox"/>				
	W					19. Water from approved source; Plumbing installed; proper backflow device Watch					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature ice machine watch							<input checked="" type="checkbox"/>				
		<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal See					
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel 7 all						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Good					
23. Hot and Cold Water available; adequate pressure, safe 110 plus						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
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					
Consumer Advisory							2				
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request							<input checked="" type="checkbox"/>				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See					

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						<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals Fruit flies						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored In buckets							W				
		<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used Watch in pizza table					
37. Environmental contamination							<input checked="" type="checkbox"/>				
		<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See attached					
	1						<input checked="" type="checkbox"/>				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See attached						46. Toilet Facilities; properly constructed, supplied, and clean Watch					
	<input checked="" type="checkbox"/>						1				
40. Single-service & single-use articles; properly stored and used						47. Other Violations Gaskets etc					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Michael lane	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: Cici'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
Wic	32	Hot cabinet	152		
Cheese	37	Just setting up pasta station			
Cheese sauce	38	Reheated in oven twice			
Salad	38	Pizza table			
Salad table		Ham	37		
Pasta / beets	40/40	Spinach Alfredo	36		
Veggies inside	40	Beef	37		
		Wings	41	Pasta	39-41

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:
Covid	No buffet self serving - shields up to protect pizza and keep them from accesses food / staff serves pizza
	Employees serve all food / screening employees
	Drinks are self service hands free / utensils handed out by employees
	Social distancing when serving and table eating
	Cleaning and sanitizing with quats sanitizer and hand sanitizer / masks are encouraged when people are at the "buffet"
	Waiting on their food/ game area is open and common touch objects are sanitized
	Sanitizer in bucket 200
	Hot water in restroom 100F and up
	Hot water in kitchen 146 F watch for scalding
34	Fruit flies confirmed to address - dust pans
32/45	Maint issues with broken tiles and fill holes in walls and etc grout etc
39	Toss old sponges where needed
	Dishmachine 100 ppm / quats in buckets 200 ppm
32/39	Protect clean pots with bar netting on rusty shelving - plan for new shelving
32	Address rusty shelving in wic
W	Protect cans and always clean before opening
32	Time to replace or sand cutting board at Salad table
32	Address shelving cleaning and rusty where needed
42/45	General Cleaning under behind and around
	Digital thermo used
	Test strips for all on site
47	Address gaskets where needed as well

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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