

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 1/17/24	Time in: 12:50	Time out: 2:31	License/Permit # FS-9066	CPFM 2	Food handlers 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 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: Mogio's Gourmet Pizza	Contact/Owner Name: Alejandro Panto	Number of Repeat Violations: 6	16/84/B
Physical Address: 3084 N Goliad St #110	Pest control : To provide	Number of Violations COS: 2	

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 '✓' a checkmark 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					
		✓				✓					
3					★	✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						2					★
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					1					★
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					★
1				✓	★	✓					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alejandro Panto	Print: Alejandro Panto	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mogio's Gourmet Pizza	Physical Address: 3084 N Goliad St #110	City/State: Rockwall Tx	License/Permit # FS-9066	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2Door Freezer htt	11	Sauce/mozz	39/40	Pizza Oven	388
Single door freezer htt	14	Spinach/beef	40/40	UC cooler amb	38
2Door refrigerator amb	38	Chicken/ham	40/39	Chix parm/raviollo	39/38
Whole Tomato	38	Slice Tom/feta chz	44/44	Hot holding	
Lettuce	40	Graded cheddar	44	Marinara/alfredo	168/165
Shredded cheddar	40	Below		Prep cooler	
Parm	39	Sauce/mozz	39/38	Wings/noodles	34/35
Pizza prep cooler		Beef/pepp	39/39	Slice Tom/meatball	35/35

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: all temperatures are taken in F
	Restrooms equipped, temp greater than 104 in each restroom
	Hand sink equipped both greater than 103
	3comp sink setup, 117 using chlorine sani 100ppm
	Dishwasher confirmed 100ppm, test strips expired 12/2023
	Soda & tea nozzles cleaned nightly
	Icecream freezer not selling icecream, storing shredded & graded parm cheese -6
	Dessert in Display case only for display, not held cold between 32-41F
10/18cos	Sani spray bottle tested +500ppm, diluted to 200ppm and asked mod to label spray bottle sanitizer /cos
32/45	Address rusting shelving above 3comp sink, non cleanable surface
32/45	Address rear service door rusty non cleanable surface
2	Slice tomatoes, feta & cheddar cheese, turkey bacon discarded within 4hours discard @ 3:30
18cos	Observed oven cleaning next to seasoning containers and Olive Oil, store chemicals lowest shelf and away from food
	Small Prep cooler front not operational, sign shows out of service
45	General detail cleaning walls behind pizza prep cooler and prep table/small prep cooler right of of pizza oven
42	Microwave need detail cleaning inside and out
42	General detail cleaning in bottom of UC cooler
	Prep cooler top lettuce 38, chicken 37 / bottom amb 36
32/45	Repair cove base tile as needed in kitchen various areas
45	General detail cleaning underneath and between equipment
39cos	Observed spoon handle laying in Alfredo sauce
	Using gloves for all Rte foods, digital thermo available, chlorine strips expired 12/2023, no quat test strips
29	Need quat test strips for sani in spray bottle
32	Time to replace cutting boards

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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