Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Dat 1/		7/2	24	_	Time in: 12:50	Time out: 2:31		License/Po							2 CPFM	Food handlers	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Contact/Owner						int		4-In	vestig	atio	n [5-CO/Construction	6-Other	TOTAL/S	CORE			
Мо		's (Gοι	ırm	net Pizza	1		andro Pai		_	lood			rance	Number of Repeat V Number of Violation	/iolations: 6 ns COS: 2 Follow-up: Yes ✓	16/8	4/B
308 ⁴					10	Т	o provide								rease 8/4/23 1000g	No No		
Mar					Status: Out = not in copoints in the OUT box for Prio	each numbered		Mark '	√' a		mark	in app	ropri	ate bo	plicable COS = corrected by for IN, NO, NA, COS we Action not to exceed 3	on site \mathbf{R} = repeat vi Mark an \times in appropria	olation W= ate box for R	Watch
0	nplia I N	nce N O	Stat N A	tus C O	Time and Ten	nperature for	Food Safe	ety	R		0	ipliano I N N O	N	C O	F	mployee Health		R
T	1	4	A	s	(F = d 1. Proper cooling time :	egrees Fahren and temperatu					T		A	s	12. Management, food em	ployees and conditiona	l employees;	
	•				2 D C. 11 H. 11'		410E/ 450E				ı				knowledge, responsibilitie		. 1	
3					2. Proper Cold Holding See	•)	*		ı				13. Proper use of restriction eyes, nose, and mouth	on and exclusion; No di	scnarge from	
•	/				3. Proper Hot Holding								1			Contamination by Ha		
	_	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)					ı				14. Hands cleaned and pr15. No bare hand contact v	• •						
		/			Hours)						ı				alternate method properly Gloves)
	/				6. Time as a Public Hea	alth Control; p	rocedures	& records					1			usceptible Population		
					Ap	proved Source	ce				ı				16. Pasteurized foods used Pasteurized eggs used who N/A		ffered	
•					7. Food and ice obtaine good condition, safe, at destruction Lasanti	nd unadulterate										Chemicals		
					8. Food Received at pro Checking	oper temperatu	ire				ı				17. Food additives; approv	ved and properly stored	; Washing Fru	iits
						n from Contai	mination			;	3			П	Water 18. Toxic substances prop See	erly identified, stored a	nd used	
•					9. Food Separated & pr preparation, storage, di	splay, and tast	ing						1			ater/ Plumbing		
3				•	10. Food contact surfact Sanitized at _200_	ppm/temperat	ure				ı	/			19. Water from approved backflow device City approved			
					11. Proper disposition of reconditioned	-	eviously se	rved or							20. Approved Sewage/Wa	stewater Disposal Syst	em, proper	
•					reconditioned Disc	ara					•				disposal			
0	1	N	N	С	DISC		dation It	ems (2 Po) viol		_	_		rective Action within 10 o	lays		R
	I N	N O	N A	C O S	Pri Demonstration	ority Found	ge/ Person	nel	ints)) viol	0	ns Re	N	C C O S	rective Action within 10 o	nture Control/ Identifi		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: D's Gourmet Pizza	Physical A		City/State: Rockwal	l Tx	License/Permit # Pag	e <u>2</u> of <u>2</u>		
Wogle	73 GOGIIIICE I 122a	300+1	TEMPERATURE OBSERVAT		1 1 1 1	1 0 0000			
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp		
2Door	Freezer htt	11	Sauce/mozz	39/40	1 1228 3 7 3 1 1		388		
	e door freezer htt	14	Spinach/beef	40/40			38		
	r refrigerator amb	38	Chicken/ham	40/39		parm/raviollo	39/38		
W	hole Tomato	38	Slice Tom/feta chz	44/44	H	lot holding			
	Lettuce	40	Graded cheddar	44	Mar	rinara/alfredo	168/165		
Shre	edded cheddar	40	Below		Р	rep cooler			
	Parm	39	Sauce/mozz	39/38	Wi	ngs/noodles	34/35		
Pizz	za prep cooler		Beef/pepp 39/39		Slice	Tom/meatbal	35/35		
Itam			SERVATIONS AND CORRECTIV						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT! F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	AND		
			ater than 104 in each restro	om					
	Hand sink equipped bo								
	3comp sink setup, 117								
			n, test strips expired 12/2023	3					
	Soda & tea nozzles cle	`	•						
			cream, storing shredded &			ese -6			
			r display, not held cold betw			1 1 11 22			
10/18cos	Sani spray bottle tested +500ppm, diluted to 200ppm and asked mod to label spray bottle sanitizer /cos Address rusting shelving above 3comp sink, non cleanable surface								
			non cleanable surface	Suriace					
2			cheese, turkey bacon disca	arded wit	hin 4hou	ırs discard @ 3:30			
18cos	,		asoning containers and Olive C				om food		
	Small Prep cooler from	t not ope	rational, sign shows out of s	ervice		-			
45	General detail cleaning	walls be	hind pizza prep cooler and p	rep table/	small pre	ep cooler right of of piz	za oven		
42	Microwave need detail	cleaning	inside and out						
42	<u> </u>								
	Prep cooler top lettuce	38, chic	ken 37 / bottom amb 36						
32/45	Repair cove base tile as needed in kitchen various areas								
45	•		eath and between equipmer	nt					
39cos	Observed spoon hand								
	Using gloves for all Rte foods, digital thermo available, chlorine strips expired 12/2023, no quat test strips								
	Need quat test strips for sani in spray bottle								
32	Time to replace cutting boards								
Received (signature)	See abov	'e	See abo	ove		Title: Person In Charge/ Owner	r		
Inspected (signature)	(Revised 09-2015)	ST	Richard			Samples: Y N # collect	eted		