



**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (signature) <b>Alejandro Panto</b>	<b>Print:</b> <b>Alejandro Pento</b>	<b>Title:</b> Person In Charge/ Owner <b>MOD</b>
<b>Inspected by:</b> (signature) <b>Richard Hill</b>	<b>Print:</b> <b>Richard Hill</b>	<b>Business Email:</b> <b>Mariaale111106@gmail.co</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Mogio's</b>	Physical Address: <b>3084 N Goliad St #110</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9066</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chest freezer	12	All items	HTT	Pepperoni	40
DD reachin fridge	38	Prep cooler top		Meatballs	38
cheddar chz	54	mozzarella	40	Bacon	38
Whole tom	38	Hamburger	40	Sauce just prep	/
Mozzarella	51	Chicken/tom 38	38	Hot holding	
DD Freezer	12	Cheddar chz	39	Meat sauce	136
All items	HTT	Inside	30	Alfredo sauce	137
Single D Freezer	8	Mozzarella	38		

**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
19	Restrooms equipped 103 in each, women's faucet leaking from both handles when turned on/off
10	Soda machine nozzles need to be cleaned daily, ice chute needs detailed cleaning as well
45	Drain under soda machine needs detail general cleaning
33	Observe fruit flies at soda station, by handwash sink kitchen, dry storage
	Need to replace metal side on top of soda machine
37	Need to defrost ice cream freezer
	Handsink equipped 100 front pos /
W	Need to tidy office area up
	Pies in case are only for display
45	General detail cleaning in around, under behind pos area
43	Light bulbs out at pos, lobby, dining area, above 3 comp sink
42/45	Oven, fryers need deep clean as well as hood filter, walls, floor under, behind equipment
39	Store mop hanging over mop sink, not in common hallway
	3comp sink set up 117, using chlorine base sani 100ppm, dishwasher confirmed
	Bottom shelves must be 6in off floor
7	2 dented cans in dry storage pasta sauce
47	C02 cylinder neets to be secure
42	Pizza over needs a deep cleaning
2	Discarded 2 cases if mozzarella cheese, tcps item temp. varies between 53-63
	Sani Chlorine 100ppm towel in bucket
!!!!!!!	No documentation when hoods were cleaned since June 2015 / Ansul system tagged 12/2020
!!!!!!!	Hood filter very dirty, need cleaning ASAP
32	Cutting board on prep cooler needs replaced ASAP
	Plates and past bowls should be either covered or inverted
	UC fridge 38 inside, wings 38, meatballs 39, whole tom 38. <span style="float:right">mozzarella</span>
	Pasta prep cooler top 55, all TPCS food items discarded after 4hrs-mb, gyromeat, ham, ground beef
	Inside 57, pool water in bottom, no other TCPS stored
!!!!!!!	General detail cleaning underneath, between, around, inside, above all kitchen equipment

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

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