Followup fee of \$50.00 after initial 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

Date: Time in: 07/18/2022 10:20		Time out: License/Pe								Food handlers Food managers 2		Page 1 of 2								
07/18/2022 10:29 Purpose of Inspection: 1-Routing			11:26 2-Follow Up				_	Inve	otias	·tini		5-CO/Construction	6-Other	TOTAL/SCO						
Establishment Name: Contact/Owner N							4-Investigation			11101	11	* Number of Repeat Violation			JKE					
Mogios Gourmet Pizza Ibrahim Asad Physical Address: Pest control :							Hood Grease to			G	rease		llow-up: Yes	10/90	/A					
3084 N Goliad First strike pest 06/16/										Ea	ıgle g	reat service No	<u>· </u>							
Compliance Status: Out = not in compliance $IN = in$ compliance Mark the appropriate points in the OUT box for each numbered item NO = not Mark \checkmark in															plicable COS = corrected on site NA, COS Mark a		ation W-Wat te box for R	tch		
Priority Items (3 Points) violations Compliance Status									Requi	_	n <i>mea</i> lompl				ve Action not to exceed 3 days					
O U	I N N C Time and Temperature for Food Safety						R	O U	O I N N C U N O A O Employee Health							R				
T				S	1. Proper cooling time : Watch cooling down	0	<i>'</i>	a an		Т	T S 12. Management, food employees and conditional employ						employees;			
W	- 1	•			issue			e an			•				knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding temperature(41°F/45°F) Cold top and pizza table inside						/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
					3. Proper Hot Holding	temperature(135°)	F)		Н						Poster posted Preventing Contamination by Hands					
		•			4. Proper cooking time	and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly					
					5. Proper reheating pro-	cedure for hot hol	ding (165	5°F in 2							15. No bare hand contact with ready to eat foods or approved					
		•			Hours)						•				alternate method properly followed (APPROVED Y N.) Gloves and utensils					
		/			6. Time as a Public Hea	alth Control; proce	edures &	records							Highly Susceptible Populations					
					Ap	proved Source							/		16. Pasteurized foods used; prohi Pasteurized eggs used when requ		ered			
I	1				7. Food and ice obtaine			ood in												
1					good condition, safe, ar destruction Lisanti	nd unadulterated;	parasite								Chemicals					
	/				8. Food Received at pro						/				17. Food additives; approved and & Vegetables	l properly stored;	Washing Fruits			
					Checked at arrive Protection from Contamination					-	'				Water only 18. Toxic substances properly ide	entified, stored and	d used			
					9. Food Separated & pr	otected, prevented	d during f	food												
					preparation, storage, di	10	- CI				1					Plumbing				
W	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature 50-100						~			•	19. Water from approved source; backflow device City approved	; Plumbing installe	d; proper			
		/			11. Proper disposition of returned, previously served or reconditioned						/				20. Approved Sewage/Wastewatedisposal	er Disposal System	n, proper			
					Pri	ority Foundat	tion Iter	ns (2 Po	ints) ı	violat	tions	Rea	uire	Cor	rective Action within 10 days					
O U T	I N	N O	N A	C O S					R	O U T	I N	N O	N A	C O S	Food Temperature C	Control/ Identifica	ation	R		
1				3	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						/				27. Proper cooling method used;	Equipment Adec	uate to			
					Owners are cfm 22. Food Handler/ no unauthorized persons/ personnel										Maintain Product Temperature N 28. Proper Date Marking and disp	May use ice to position	or pasta			
	All employees				7900							To date mark when not u 29. Thermometers provided, accu	using within 2 urate, and calibrate	4 hrs ed; Chemical/						
	Safe Water, Recordkeeping and Food Package Labeling				age			'				Thermal test strips Yes								
					23. Hot and Cold Water available; adequate pressure, safe 110										Permit Requirement, Pr	rerequisite for Op	oeration			
			/		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Permit Posted	t (Current/ insp si	gn posted)			
						with Approved P									Utensils, Equipm					
			/		25. Compliance with V HACCP plan; Variance processing methods; m.	obtained for spec	cialized	ss, and			~				31. Adequate handwashing facilit supplied, used	ties: Accessible ar	id properly			
					Con	sumer Advisory				2					32. Food and Non-food Contact s designed, constructed, and used		, properly			
					26. Posting of Consume										Watch condition / se 33. Warewashing Facilities; insta	alled, maintained,	used/			
					foods (Disclosure/Rem Ingredients by requ	est and separa	tion		Ш	⊥	_				Service sink or curb cleaning fact Confirmed					
0	I	N	N	C	`		•	Corrective	Action R	0	I	N	N	С	ys or Next Inspection , Whichev			R		
U T	N	0	A	o S	Prevention 34. No Evidence of Ins	of Food Contami		other		U T		0	A	o s		ntification				
	/				animals No flies toda	у								41.Original container labeling (Bulk Food)						
1	_				Watch	ess/eating, drinking or tobacco use					I					Facilities				
	/				36. Wiping Cloths; profin buckets		лец			1					42. Non-Food Contact surfaces of		rans was d			
1	_				37. Environmental contamination See				V	\				43. Adequate ventilation and ligh Reminder that it should be li	ightest where kr	nives are used	d			
		/			38. Approved thawing Pull thaw	metnod					~				44. Garbage and Refuse properly					
	Proper Use of Utensils					1					45. Physical facilities installed, m See									
1					39. Utensils, equipment dried, & handled/ In us Avoid storing ins	se utensils; proper ide sauce	ly used				~				46. Toilet Facilities; properly con Equipped	nstructed, supplied	, and clean			
					40. Single-service & sin	ala usa artialasi	neonorly,	. 1	. –	1	1		_	ıT	47. Other Violations					
	/				and used Watch	igie-use articles,	property s	stored				/			47. Other violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ibrahim Asad	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishi Mogic	ment Name: OS	Physical A N Gol		ity/State: Rockwal	I	License/Permit # FS 9066	2 of 2						
- 3			TEMPERATURE OBSERVAT	IONS									
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion_		Temp					
Main s	salad unit NOT IN USE		ColdTop unit		2 (door freeze	er	9					
Soup	unit not heated up yet		Pasta	46/47	Single door freezer			4.4					
Under counter cooler			Cut lettuce	54									
	Zucchini	28	Pizza table										
	Chicken	32	Chicken / sausage	37/38									
	Sauce	37	Cut tomatoes / cheese	37/39									
2 do	or upright cheese	41	Below chicken	45									
_	ad/ tomatoes	40/37	Pesto	41									
	aa, torriatooo		SERVATIONS AND CORRECTIV		NS								
Item			NT HAS BEEN MADE. YOUR ATTENTI			HE CONDITIONS OBSE	RVED A	ND					
Number	NOTED BELOW: all temps F												
45	Need to clean air vents where needed												
	Desserts are display only												
	No longer using from ice cream area												
Cos	Reminder to only use original product in spray bottles / dumped it Clorox clean May only be used												
	Owner sent is not using cold top unit at this time until it is repaired Owner will discard Tcs foods such as cooked pasta and cut lettuce												
02			•	lettuce									
42	Need to clean outsides of croutons container												
02	Pizza table underneath is holding borderline temps 41-45 F to hav run it checked												
	Ambient temp is 38-39												
W	To clean ceiling inside pizza table when cleaning												
37	Shelving to be 6 inches from floor												
	Hot water 110												
	Pasta in 2 door cooked was 47 F as well BUT all other items were good												
35	Organize 2 door upright cooler and store employee food low												
32	Time to remove shipping plastic liner on SS												
42/45	3 3												
42	Clean inside freezers too												
	Chemicals stored in back on separate shelving unit												
45	Clean spills on walls etc												
45	Clean drains under soda station												
	Dishmachine 50-100 ppm in machine												
W	Watch posters etc on cooler doors - to keep washable												
	Avoid over stocking coolers etc												
32	Surfaces to be such to allow to clean —- keep shelving etc in such condition etc												
	Pasta cooking might be the issue as well owner will confirm												
	Buckets made during insp 100 ppm / Dishmachine 59-100 ppm												
Received (signature)	See abov	⁄e	Print:			Title: Person In Charg	e/ Owner						
Inspected (signature)		ıtríck	Print:			0 1 **	,,						
	<u> </u>					Samples: Y N	# collect	ed					