

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ibrahim Asad	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mogios	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9066	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Main salad unit NOT IN USE		ColdTop unit		2 door freezer	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 door upright cheese	41	Below chicken	45		
Salad/ tomatoes	40/37	Pesto	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: 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
02	Owner will discard Tcs foods such as cooked pasta and cut 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	General cleaning around and on coolers and can storage rack and shelving etc
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

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