Retail Food Establishment Inspection ReportImage: First aid kit2nd Followup \$50.00City of RockwallImage: First aid kitImage: Colspan="2">Optimized Stablishment Inspection ReportImage: Colspan="2">Optimized Stablishment Image: Colspan="2">Optimized Stablishment Image: Colspan="2">Optimized Stablishment Image: Colspan="2">Optimized Stablishment Image: Colspan="2">Optimized Stablishmen																	
	Date:         Time in:         Time out:         License/Per           01/18/2021         10:16         11:02         Fs 90												Est. Type Risk Category Pizza dine in Med	Page <u>1</u> of <u>2</u>			
					tion: 🖌 1-Routine 🗌 2-Follow Up			4-]	Inves	stiga	atio	n		OTAL/SCORE			
	Establishment Name: Contact/Owner N Mogios gourmet pizza Asad												* Number of Repeat Violations:      ✓ Number of Violations COS:	0/90/A			
	Physical Address: Pest control : N Goliad First strike 01/07/21							Hoo	od				e trap : Follow-up: Yes	0/90/A			
IN = in compliance																	
								re Im	ımed	iate	Cor	rrect	ive Action not to exceed 3 days	JOX IOI K			
Co O U T	N O A O					R	Co O U T	ompli I N	ance N O	R							
		~			T     S       1. Proper cooling time and temperature     Image: Constraint of the second sec							ployees;					
3				2. Proper Cold Holding temperature(41°F/45°F) Cut lettuce in cooler					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	3. Proper Hot Holding temperature(135°F)									Screening at arrival Preventing Contamination by Hands							
		~			4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properl				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y $N$					
		~			6. Time as a Public Health Control; proceed	lures & records		Highly Susceptible Populations									
	Approved Source								<ul> <li>16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Not used</li> </ul>								
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Lisante								Chemicals								
	8. Food Received at proper temperature     Temps checked					~				17. Food additives; approved and properly stored; Washing F & Vegetables Water only							
					Protection from Contamina	tion			~				18. Toxic substances properly identified, stored and u	sed			
Ν	~				9. Food Separated & protected, prevented preparation, storage, display, and tasting	during food							Water/ Plumbing				
	~				See bags below 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature				~				19. Water from approved source; Plumbing installed; backflow device	proper			
		~			11. Proper disposition of returned, previou reconditioned	sly served or			~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Priority Foundati	on Items (2 Po							rective Action within 10 days				
O U T	I N		N A	C O S	Demonstration of Knowledge/ P	ersonnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	on R			
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					te to										
			3 22. Food Handler/ no unauthorized person 4-5			~				28. Proper Date Marking and disposition 24 hrs or date marking							
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemi Thermal test strips Yes						Chemical/					
	~				23. Hot and Cold Water available; adequa Yes							-	Permit Requirement, Prerequisite for Oper				
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current/ insp sign 2021					posted )								
			 	4	<b>Conformance with Approved Pr</b> 25. Compliance with Variance, Specialize								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and	properly			
	~				HACCP plan; Variance obtained for speci processing methods; manufacturer instruct	alized			~				supplied, used				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, pr designed, constructed, and used See attached	roperly			
	~				26. Posting of Consumer Advisories; raw foods (Disclosure/Reminder/Buffet Plate), Ingredients by request				~				33. Warewashing Facilities; installed, maintained, use Service sink or curb cleaning facility provided	ed/			
		NT.	N	<u> </u>	<u> </u>	quire Corrective		_		_		-	ys or Next Inspection , Whichever Comes First	<b>_</b>			
O U T	I N		N A	C O S	Prevention of Food Contamir		R	O U T	I N	N O	N A	C O S	Food Identification	R			
	~			Ī	34. No Evidence of Insect contamination, animals Watch cleaning				~				41.Original container labeling (Bulk Food)				
	~			$\square$	35. Personal Cleanliness/eating, drinking of								Physical Facilities				
Ш	<b>~</b>				36. Wiping Cloths; properly used and stor In buckets	ed		1					42. Non-Food Contact surfaces clean See	na wood			
1				$ \downarrow$	37. Environmental contamination Tie up flour bags			W	~				43. Adequate ventilation and lighting; designated area Watch inside pizza table				
		~			38. Approved thawing method				~				<ul> <li>44. Garbage and Refuse properly disposed; facilities r</li> <li>45. Physical facilities installed, maintained, and clean</li> </ul>				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properl	v used stored		1	$\square$				<ul> <li>45. Physical facilities installed, maintailed, and clean See</li> <li>46. Toilet Facilities; properly constructed, supplied, and clean sector secto</li></ul>				
1					dried, & handled/ In use utensils; properly See	used			~				40. Tone Frachines, property constructed, supplied, an Need sign in men's room 47. Other Violations				
1					and used See	sporty stored				~			Onice Frontions				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name: <b>DS pizza</b>	Physical A N Gol	iad	City/State: Rockwal	I	License/Permit # 9066	Page <u>2</u> of <u>2</u>			
Térre /Terre	- 4°	Toma	TEMPERATURE OBSERVA		Item/Location Temp					
Item/Loca		Temp F	Item/Location	<u>Temp F</u>	Item/Locat	<u>10n</u>	<u>Temp F</u>			
	essert cooler display inlet	RT	Salad cold top							
•	right freezer	-3	Chicken	39						
Up	oright cooler		Cut tomatoes	34						
	Peppers	40	Cut lettuce	37						
Ν	lushrooms	37	Below	30						
Cut	lettuce barely	41	No hot sauce toda	у						
В	read cooler	40	Pasta cooler							
			36/37/36							
		OF	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	M AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
Trumber	NOTED BELOW:									
42	Not using ice cream area - keepTidy Beverage station for customers - to clean inside cabinets									
42	Restrooms- to add hand washing sign in restroom mweqns         Clean plastic panels lining clean dish shelving									
	Back table is employee only table									
	Hot water at hand sink 100 F / Dishmachine ppm 100 ppm									
42	Clean exterior of dry goods containers									
42/37	Clean shelving in back storage area / secure dry good bags to protect from pests									
42	Clean inside freezer - under shelving etc									
	Sanitizer for in buckets 100 ppm									
02	Advised to use cold water/ ice on lettuce when prepping and Avoid warm water - currently 41/42 /43/44									
42/45										
32	Time to sand cutting b	oards wh	nere needed - watch condit	ion of uter	nsils and	food containers	;			
40	Avoid reusing plastic of	container	s by cutting to make some	thing else	etc					
42/39	Clean spatula wire ba	sket and	utensils are washed at les	t every 4 ł	nrs					
42	Time to clean Pizza co		pelt							
45	Clean air vents where									
42	Clean outsides of food containers etc									
	Using hood for stove top only									
Received (signature)	by:		Print:			Title: Person In Char	ge/ Owner			
(	See abov <sup>by:</sup> Kelly Kírkpo	/e								
Inspected (signature)	by:	4 . 7	Print:							
( 3	κειιν Κίνκρο	itrick	~RS			Samples: Y N	# collected			
511.00	(Deviced 00 2015)									