Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

	ate: 1/2	20/2	20	23	Time in: 11: 07	Time out: <b>12:11</b>		ense/Permi S 906							Food handlers Food managers 1 on duty Page 1 of 2	2
P	urpo	se of	f Ins	pec	tion: 1-Routine	2-Follow l		omplaint		4-I	nves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE
	stabli				ne: et pizza		Contact/O	wner Nam	e:						* Number of Repeat Violations: ✓ Number of Violations COS:	_
_	hysic	_			τ ριΖΖα	P	Pest control :	Asau	]	Ноо	od		Gr	ease	e trap/ waste oil: Follow-up: Yes 20/80/	В
40	84 N						rst strike 11/3/2		_	leed			_		000 04/22/2022 No	
M					Status: Out = not in co points in the OUT box for	ompliance IN = in reach numbered	item	NO = r Mark ✓ ii							plicable $COS = corrected on site$ $R = repeat violation$ W-Watco, NA, COS Mark an $$ in appropriate box for $R$	:h
								lations Req	uire						ve Action not to exceed 3 days	
О		N	N	С	Time and Ten	nperature for I	Food Safety	R		0		N	N	С		R
U T		0	A	o S	(F = d)	legrees Fahrenh	eit)			U T	N	0		o S	Employee Health	
		/			1. Proper cooling time a	and temperature	e								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(4)	1°F/45°F)		-	_					13. Proper use of restriction and exclusion; No discharge from	-
	/				See attached	; temperature(+)	11/431)				<b>/</b>				eyes, nose, and mouth	
		•			3. Proper Hot Holding t	temperature(135	5°F)								Posting to be moved to hand sink area  Preventing Contamination by Hands	
		•			4. Proper cooking time	and temperatur	re			T	ام				14. Hands cleaned and properly washed/ Gloves used properly	
		•			•			· 2	-	- 1	~				Gloves on site	$\vdash$
		/			<ol><li>Proper reheating prod Hours)</li></ol>	cedure for hot h	nolding (165°F	in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
		•			6. Time as a Public Hea	alth Control: pro	ocedures & red	cords	-							
		•			o. Time as a rabile rice	and Control, pro		cords							Highly Susceptible Populations	
					Ар	proved Source	e						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		1 1			7. Food and ice obtaine	od from approve	ad source: Food	l in								
					good condition, safe, ar	nd unadulterated	d; parasite	1 111							Chemicals	
					destruction Comme	ercial									Cacaacaa	
					8. Food Received at pro		re		Ī						17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					To always che	CK				١	~				Water only	
					Protection	n from Contam	nination			3				/	18. Toxic substances properly identified, stored and used To label all spray bottles / store properly	
					9. Food Separated & pr preparation, storage, dis			d					-		Water/ Plumbing	
					10. Food contact surfac			and							19. Water from approved source; Plumbing installed; proper	
3					Sanitized at 100	ppm/temperatu	ire To clean va	arious		3					backflow device  Various leaky	
		/			11. Proper disposition of reconditioned Disc	_	viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		•														
L							lation Items	(2 Points	) vio	lati	ons I	Rear	uire	Cor	rective Action within 10 days	
0	I	N	N	C	Pri	iority Found		(2 Points	) vio	0	I	N	N	С	rective Action within 10 days	R
O U T	N	N O	N A	C O S	Pri Demonstration	ority Found	e/ Personnel	R	) vio		I	N	N		Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	•										
Establishment Name: Mogios gourmet pizza		Physical A		City/State: Rockwal	License/Permit # FS 9066	Page <u>2</u> of <u>2</u>					
Mogic	os godiffiet pizza	3004	TEMPERATURE OBSERVA		1 3 3000						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp					
2 door	under counter		Pizza table		Two door freez	er 7.9					
Ch	icken / wings	35/38	Chicken	40							
	Gyro	38	Cheese	40							
Cold t	op pasta unit / salad		Tomatoes	40							
Р	asta / pasta	40/40	Below sausage / art heart	s 40/40							
Toma	atoes / cut lettuce	39/40	Veggie cooler								
В	elow temps	34/35	Tomatoes / Mushroom	s 39/39							
D	eep freezer	5.2,	Upright freezer	6,2							
T4			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND					
	Hot water at hand sink	s 100 plu	JS								
10	Need to scrub Bev nozzles and ice dispenser tube at soda station										
42/45	To deep clean under s		•								
19	To repair leak at hand	sink fauc	et when turning on faucet f	or hot wa	ter in Womens and cold in	mens roon					
W	Avoid storing chemica	ls over o	near to go condiments - co	os							
	Pies in case are for dis	splay only	/								
W	Need to tidy up office	area									
	Not using ice cream at this time										
18	To label all spray bottles / example hanging bottle over cards under pos										
19	To repair leaky hand s	ink hot h	andle faucet at front prep h	and sink							
42/10/37	Need to deep clean inside all coolers good and non food contact areas and eliminate condensation in 2,door under counter										
34	Fruit flies observed in front pasta prep area										
	One cooler near hand	sink is b	eing removed -Not used								
47 /32	Replace gaskets where needed / discard pans badly coated with carbon etc										
10/42	Need to detail clean in	detail clean inside pizza table and need to clean pizza oven									
42/45	Need to detail clean u	nder beh	nd and around all equipme	nt and sh	elving etc						
37	Time to defrost deep f	reezer									
35 / cos	Store employee meals and food and raw eggs below restaurant food in veggie cooler										
10/42			ght freezers and in this area	a under be	ehind and around equipme	<u>nt</u>					
47	Need to secure co2 ta										
39	•		- no use of food containers		os and store with handles o	out					
All meats are precooked and frozen when delivered and thawed											
W											
45/42											
42/45	Need to clean behind sinks and Dishmachine  Reminder that employee drinks are to be in closed container with lid and straw										
35	<u> </u>				a ana straw						
18/cos			I in kitchen . On back prep								
Received		\ets 100	ppm chlorine - test strips or	ı Sile	Title: Person In Charge/	Owner					
(signature)	See abov	e			The reson in charge	~ // <del></del>					
Inspected (signature)		itrick	Print:								
	Reday Not topo		140		Samples: Y N #	collected					