

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

Date: 01/20/2023	Time in: 11: 07	Time out: 12:11	License/Permit # FS 9066	Food handlers All	Food managers 1 on duty	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Mogios gourmet pizza	Contact/Owner Name: Ibrahim Asad	* Number of Repeat Violations: _____	20/80/B
Physical Address: 4084 N Goliad	Pest control : First strike 11/3/2022	✓ Number of Violations COS: _____	
Grease trap/ waste oil: Eagle 1000 04/22/2022		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓						✓			
	✓					Chemicals					
	✓					✓					
						3			✓		
	✓					Water/ Plumbing					
3						3					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					2					
						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Physical Facilities					
	✓					2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
	✓					1					
1						W					
W						✓					
Proper Use of Utensils						Physical Facilities					
1						1					
	✓					✓					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Ricardo Manriquez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mogios gourmet pizza	Physical Address: 3084 N Goliad 110	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
2 door under counter		Pizza table		Two door freezer	7.9
Chicken / wings	35/38	Chicken	40		
Gyro	38	Cheese	40		
Cold top pasta unit / salad		Tomatoes	40		
Pasta / pasta	40/40	Below sausage / art hearts	40/40		
Tomatoes / cut lettuce	39/40	Veggie cooler			
Below temps	34/35	Tomatoes / Mushrooms	39/39		
Deep freezer	5.2,	Upright freezer	6,2		

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
	Hot water at hand sinks 100 plus
10	Need to scrub Bev nozzles and ice dispenser tube at soda station
42/45	To deep clean under soda station inside cabinets
19	To repair leak at hand sink faucet when turning on faucet for hot water in Womens and cold in mens room
W	Avoid storing chemicals over or near to go condiments - cos
	Pies in case are for display 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 sink hot handle faucet at front prep hand 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 being removed -Not used
47 /32	Replace gaskets where needed / discard pans badly coated with carbon etc
10/42	Need to detail clean inside pizza table and need to clean pizza oven
42/45	Need to detail clean under behind and around all equipment and shelving etc
37	Time to defrost deep freezer
35 / cos	Store employee meals and food and raw eggs below restaurant food in veggie cooler
10/42	Need to deep clean inside upright freezers and in this area under behind and around equipment
47	Need to secure co2 tanks
39	Needs scoops for all dry goods - no use of food containers as scoops and store with handles out
	All meats are precooked and frozen when delivered and thawed
W	Reminder to thaw in cooler - never at room temp _ discussed but not observed
45/42	Need to clean out drains / clean and replace hood filters / shelving to be 6 inches from ground
42/45	Need to clean behind sinks and Dishmachine
35	Reminder that employee drinks are to be in closed container with lid and straw
18/cos	Spray Lysol should not be used in kitchen . On back prep table !?
	Dishmachine 100/buckets 100 ppm chlorine - test strips on site

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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