

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: 07/07/21	Time in: 10:51	Time out: 11:44	License/Permit # FS 9066	Est. Type Pizza	Risk Category Low	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: Asad	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: North Goliad	Pest control : First strike 07/01/21	Hood To clean	Grease trap : We do 04/01/21	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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					
	✓										
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						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								✓			
	✓					Physical Facilities					
	✓					1					
1						W					
		✓				✓					
Proper Use of Utensils						1					
W						✓					
W						1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ibrahim Asad	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	Physical Address: North Goliad	City/State: Rockwall	License/Permit # Fs	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream	-7	No hot holding yet		Veggie cooler	36/38
Bread cold top		Pizza table		Tomatoes	36
NonTcs	41/43	Chicken	36	Dessert freezer	2
Pasta cooler	34	Tomatoes	36	Back up freezer	-1
Pasta 2 types	38/34	Sausage	36	Deep freezer	-21
Cold top	40	Cheese	39		
MeatBalls/ ham	40/40				
Chicken / wings	40/40				

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
	Beverage area cleaning daily
	Using display for samples only
32/45	Maint needed - front display / wooden surfaces etc
	Dipper well is running at insp - good
32	Replace ice cream scoops when needed - oxidized
42/45	General cleaning in cabinets - employee area too
42/45	Cleaning under front counter
42/45	GeneralCleaning of no food contact surfaces various - flour dust - under behind and around
42/	Store mixer clean - outsides
45	Walls chipping paint various
	Hot water 110 F
37	Address condensation in coolers - store containers out of it
47/42	Address gaskets where needed - replace / clean
42	Clean conveyor oven under chain
	Discussed using nuts and allergens etc
	Sprayer is above top of sink ... attached to shelving -
	Pizza table looks great inside!
45	Clean air vents where needed etc
	Currently only 2 people working - owner and wife -
	Remove clutter where needed

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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