r e Fol	q u low	i	reo		of \$50.00 is after 1st			City of	Roc	:kw			isp	oect	tion Report		First aid A Allergy po Vomit clea Employee	olicy/traini in up	ng
	Date: Time in: Time out: License/Per 01/11/2022 11:03 11:48 FS 90													Food handlers Food managers 2 - 3			Page <u>1</u> of <u>2</u>		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						aint	4	-Inv	vestig	gatio	on	5-CO/Construc		6-Other	TOTAL/SCO	RE		
	Establishment Name: Contact/Owner N Mogio's Gourmet Pizza						Name:				* Number of Repeat Violations: ✓ Number of Violations COS:			٨					
Physical Address: Pest control : 3084 N Goliad First strike 12/16/21								ood / filter:	s adde			se trap : o 1000 04/21/2022		Follow-up: Yes 🖌	6/94/	A			
м					Status: Out = not in con	$\frac{IN}{IN} = i$	in complia	ance N	$\mathbf{O} = \mathbf{no}$						applicable $COS = cor$			lation W-Wat	ch
IVI	ark t	ne	appro	priate	e points in the OUT box for e Prior										D, NA, COS ctive Action not to exc		lark an v in appropria ays	ate box for K	
0	Î	mpliance Status					R	C	DI	N	N	Status N C A O			1 1 10		R		
U T	N	N O A O S $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature					1	UN F	N 0	A	s	Employee Health 12. Management, food employees and conditional employees;							
		I. Proper cooling time and temperature						knowledge, responsibilities, and reporting						r y y					
	~	2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No dischar eyes, nose, and mouth						charge from				
	V				3. Proper Hot Holding te	emperature(13	85°F)			Poster to be placed near hand sink						nde			
		3. Proper Hot Holding temperature(135°F) 150 on stove top sauce 4. Proper cooking time and temperature						Preventing Contamination by Hand							-				
		•		-	5. Proper reheating proce	edure for hot l	holding (165°F in 2						15. No bare hand contact with ready to eat foods or appro					
		Hours)							alternate method properly followed (APPROVED Gloves for salads						Y <u>N</u>)				
		V			6. Time as a Public Heal	th Control; pr	rocedures	& records			-		_	_			ceptible Populations		
					Approved Source						 16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required Not eggs for customers 					tered			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Santi						Chemicals											
	~				8. Food Received at prop To check	per temperatu	re						Γ		17. Food additives; a & Vegetables	approve	d and properly stored;	Washing Fruits	
_						6 ()t							+		Water only	s proper	ly identified, stored an	d used	
	1			1	9. Food Separated & pro	from Contan		ng food			V				Low		• •		
	~	preparation, storage, display, and tasting											Wa	ter/ Plumbing					
3		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature Cutting boards				V				backflow device		urce; Plumbing install	ed; proper						
		v	•		11. Proper disposition of reconditioned						V	/			20. Approved Sewaş disposal		roved as is ewater Disposal System	m, proper	
0	I	N	IN	C	Prio	ority Found	lation I	tems (2 Po	oints)		tion		-	_	prrective Action within	n 10 da	ys		R
U T	N	Ċ	A	o s	Demonstration	0	,		Ň		U N		A			mperati	ure Control/ Identific	ation	Ň
	~				21. Person in charge pres and perform duties/ Cert 2 on site today	ified Food M	anager (C	CFM)			V	/			Maintain Product Te	emperati		quate to	
	22. Food Handler/ no unauthorized persons/ personnel							/			28. Proper Date Mar Prepping daily		-	1.01.1/					
					Safe Water, Record	dkeeping and Labeling	d Food P	ackage			V				29. Thermometers p Thermal test strips	rovided,	, accurate, and calibrat	ed; Chemical/	
	~			1	23. Hot and Cold Water	available; ade	equate pr	essure, safe			1			_	Permit Requ	uiremer	nt, Prerequisite for O	peration	
			~	'	24. Required records ava destruction); Packaged F		tock tags	; parasite			V		Γ		30. Food Establishi 2022 poste		ermit (Current/ insp s	ign posted)	Γ
	<u> </u>	<u> </u>	<u> </u>	<u> </u>	Conformance w	ith Approved	d Proced	ures			_		_	_			uipment, and Vendin	g	_
			~	,	25. Compliance with Va HACCP plan; Variance of processing methods; man	obtained for s	pecialize	d			v				31. Adequate handw supplied, used	ashing f	facilities: Accessible a	nd properly	
					Const	umer Adviso	ry			W	v				designed, constructe	d, and u			
	~				26. Posting of Consumer foods (Disclosure/Remir Ingredients by reque	nder/Buffet Pl					V	/			33. Warewashing Fa Service sink or curb Confirmed	1<u>g</u> bo acilities; cleanin;	ards installed, maintained, g facility provided	used/	
0	I	N	IN	C	Core Items (1 Point	t) Violation	s Requir	e Corrective	e Actio		ot to				ays or Next Inspectio	n , Whi	chever Comes First		R
U T	N N	р (C O S	Prevention of				K		U N				•		Identification		ĸ
w					34. No Evidence of Insec animals		<i>,</i>					~	1		41.Original containe	er labelir	ng (Bulk Food)		
	~				35. Personal Cleanliness Watch storag	e		bacco use				-			40.21 5 1 7	•	sical Facilities		
	~				36. Wiping Cloths; prop Stored in bucke		stored			1					42. Non-Food Conta See				
W		_	_		37. Environmental conta Watch opportu	nities					V	1			Watch inside pi	izza ur	l lighting; designated a nit		_
		V	1		38. Approved thawing m	nethod					V				Watch dumps	ter	perly disposed; faciliti		_
					-	r Use of Uten		1 1		1					See		ed, maintained, and cl		_
1					39. Utensils, equipment, dried, & handled/ In use See	e utensils; pro	perly use	d			V				Equipped		y constructed, supplied	1, and clean	
	~				40. Single-service & sing and used	gle-use article	es; propei	ly stored				~			47. Other Violations	5			
<u>د ا</u>											-			- 1	1				

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)

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	nent Name: DS gourmet pizza	Physical A N Goli		City/State: Rockwall		License/Permit # Page FS 9066		2_of_2_			
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	TIONS Temp F Item/Locat		tion		Temp F			
	cold top	39	Pizza table ambient		Item/Eocat			Temp T			
	Noodles	41	Chicken / sausage								
			¥								
	Spaghetti	40	Spinach / tomatoes								
Pa	ista reach in	28	Deep freezer	-12							
Salac	l cold top ambient	29	Upright 2 door								
Toma	atoes / chicken	33/33	Cheeses and veggies	40/40							
Oli	ves / lettuce	34/32	RIF	1.7							
	Meatballs	33	2 door RIF	-11							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	AN INSPECTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Not serving ice cream at this time										
	Desserts are display only in case										
42/45	Minor detailed cleaning under and around and inside cabinets etc where needed										
	Hot water at front hand sink 100 F										
W	Watch placement of anything into drain that alters air gaps - COS										
45	Clean around drain under soda station										
	Hot water 104 in restrooms / equipped / both have leaks when water is turned on at handles to address										
	Hot water in kitchen -at three comp 112 and up										
	Pizza table - dark inside - using additional lighting when cleaning										
- 10	Keep an eye on using Rubbermaid containers										
42	To clean inside freezer and any cooler where needed under shelving etc										
W	Time to re- label dry goods containers										
42	General cleaning of sh	•	С								
39 10	Keep co2 tanks secur		dad or raplaced or just al	anad rac							
42	Small cutting boards to be sanded or replaced or just cleaned really good										
45	Clean on top of Dishmachine Time to resilicone behind three comp sink										
чJ	Dishmachine 100 ppm										
	Watch storage of pers		s - storing low								
W	Keep an eye also on s		•								
45	Paint behind hand sink is chipped in ice cream area										
	Will Followup on cutting boards etc										
	Not frying any foods only pizza oven and boiling water for pasta under hood										
Received by: Print: Title: Person In Charge/ Owner											
(signature)	See abov	<u>'e</u>									
Inspected (signature)	by: Kelly kirkpo	ıtríck	Print:								
Form EH-06	(Revised 09-2015)					Samples: Y N	# collected	t			