



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Ibrahim Asad</b>	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: <b>Mogios gourmet pizza</b>	Physical Address: <b>N Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9066</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pasta cold top	<b>39</b>	Pizza table ambient	<b>32</b>		
<b>Noodles</b>	<b>41</b>	Chicken / sausage	<b>38/37</b>		
<b>Spaghetti</b>	<b>40</b>	Spinach / tomatoes	<b>38-38</b>		
Pasta reach in	<b>28</b>	Deep freezer	<b>-12</b>		
Salad cold top ambient	<b>29</b>	Upright 2 door			
Tomatoes / chicken	<b>33/33</b>	Cheeses and veggies	<b>40/40</b>		
Olives / lettuce	<b>34/32</b>	<b>RIF</b>	<b>1.7</b>		
<b>Meatballs</b>	<b>33</b>	<b>2 door RIF</b>	<b>-11</b>		

### 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:
	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
	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 shelving etc
39	Keep co2 tanks secured
10	Small cutting boards to be sanded or replaced ... or just cleaned really good
42	Clean on top of Dishmachine
45	Time to resiliicone behind three comp sink
	Dishmachine 100 ppm
	Watch storage of personal eggs - storing low
W	Keep an eye also on small cutting boards
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

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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