

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: <b>07/13/2020</b>	Time in: <b>10:49</b>	Time out: <b>11:37</b>	License/Permit # <b>Fs 9066</b>	Est. Type Pizza dining	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Mogios gourmet pizza</b>	Contact/Owner Name: <b>ASAD</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>10/90/A</b>
Physical Address: Modern Goliad	Pest control : First strike 07/02/2020	Hood To clean	Grease trap : Eagle 100006/27/2020
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics <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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature <b>No left overs</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Poster / policy</b>					
		✓				<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
		✓				<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)								✓			
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records						<b>Chemicals</b>					
<b>Approved Source</b>						✓					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Lasante</b>						✓					
	✓					18. Toxic substances properly identified, stored and used <b>Stored in back area</b>					
8. Food Received at proper temperature <b>When receiving</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch						✓					
3						20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Pics to correct											
		✓				<b>Water Temperature Control/ Identification</b>					
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>						✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓							✓			
22. Food Handler/ no unauthorized persons/ personnel Employees 4						28. Proper Date Marking and disposition <b>Discussed</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Thermo and test strips</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>Good</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>To order</b>						30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Consumer Advisory</b>						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						✓					
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>						<b>Food Identification</b>					
W						✓					
34. No Evidence of Insect contamination, rodent/other animals <b>Watch</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
	✓					42. Non-Food Contact surfaces clean <b>See</b>					
		✓				1					
36. Wiping Cloths; properly used and stored <b>In buckets</b>						43. Adequate ventilation and lighting; designated areas used					
			✓			✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					1					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>						✓					
1						46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>								✓			
1						47. Other Violations					
40. Single-service & single-use articles; properly stored and used <b>See</b>											

# 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>North 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 unit	35	Bread only cooler	49	Salad glass front	41
Pasta	35	Pizza table	38	2 door upright	34-37
Meatballs	35	Chicken	39	Tomatoes	34
Salad prep		Cheese	39	2 door freezer	5
Chicken	39	Sausage	39	Upright freezer	-7
Pasta	39	Tomatoes	38		
Cut lettuce	39	Chicken below	38		
Below	34				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water at hand sink 100 and equipped
	Not serving ice cream
	Front area has become the employee only area ...
	Reminded owner to protect any customers items in this area -
	Restrooms equipped and hot water at 107F
	Hot water in kitchen 111 F
10	Sanitizer in buckets - using bleach products - not testing correct
	Also using a quats product for dining room tables - AVOID mixing the two chemicals!!!
42	Minor cleaning of coolers inside - non food
42	Sani bucket not at 100 ppm / not showing on strips - test strips on site
	Minor cleaning of shelving inside pizza table
	Discussed date marking
32	Address torn gaskets where needed
43	Need light in upright freezer
39	Store mixer clean
42	Clean outsides of dry good containers
42	Clean in freezers
	Dishmachine -50-100 ppm
32	Time to replace Dishmachine trays where needed
	Repaired sprayer with zip ties etc
40	Watch where and how you store to go containers... inverted next to extension cords - to move
	Replace sponges and scrub brushes where needed
45/42	Minor detailed cleaning under and behind equipment etc
	Ingredients by request for any allergy inquiries
45	Clean air vents where needed
Covid	Social distancing - only three tables max at a time has been used per owner / No customer self service of utensils etc
	Employees in masks /

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

Form EH-06 (Revised 09-2015)