

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 12/21/2023	Time in: 9:50	Time out: 11:00	License/Permit # FOOD5046	Est. Type	Risk Category	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: Pizza Getti	Contact/Owner Name: Samee Dowlatshahi	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: 561 E I-30 Rockwall, TX	Pest control : Terminix/12-9-2023	Hood Blanco/12-2023	Grease trap : Trimble/25gal/monthly/ 12-18-2023	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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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					
W							✓				
	✓						✓				

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						2					
	✓					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							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Samee Dowlatshahi</i>	Print: Samee Dowlatshahi	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Getti	Physical Address: 561 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5046	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pizza cold top/sausage	41	cook line cold top/shrimp	41	raw chicken	32
beef	41	dice chicken cooked	41	ground beef	36
cheese	41	chicken breast cooked	41	portioned lasagna	41/41
mushrooms	41	lasagna	41	3 door freezer ambient	4
under/beef crumbles	41	under/lasagna	41	ice cream freezer	11
salad cold top/cut tomatoes	41	pasta	41	small glass front cooler ambient	36
leafy greens	41	WIC/lasagna	41/41/41	bar 2 door freezer ambient	15
under/cheese	41	potato au gratin	41		

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:
	Hand sink 100+F equipped
45/32	Exposed drywall by pizza oven and around dish pit and behind dishwasher/wall is moldy and needs to be repaired and sealed/need FRP
32	Rusty shelves under prep tables and in WIC
37	Store items 6 inches off of floor to clean
42	To clean inside coolers and freezers, food debris
39	Need to clean dough machine daily and store clean/food debris and such inside
	Dishwasher sanitizing at 100 ppm chlorine
	Warewash hand sink 100+F equipped
45	Maintenance needed throughout to walls and floors/to be made cleanable
42	To clean front shelves and cabinets
	Ceiling is much cleaner/continue to clean
45	Maintenance to flooring under pizza oven
29	Sanitizer is quats/need test strips/inspector is out/owner to send pics
	RR sinks 100+F equipped
37	Pizza racks to be WRS daily and up off of floor
	Joy ice cream macaroons sandwiches/ingredients upon request
	3 comp sink 110+F
	Bar 3 comp sink 110+F
W	No hand sink in bar/need one/existing/refer to building
	Using quats tabs in bar for warewashing
29	Need test strips as well in bar/ordered today
	Margarita broken down and cleaned every 3 days
35	Store personal items (drinks) low and separate
42	To clean hood vent filters/probably need once a week due to use

Received by: (signature) <i>Samee Dowlatshahi</i>	Print: Samee Dowlatshahi	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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