Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
	Date: Time in: Time out: License/P 12/21/2023 9:50 11:00 FOO)4	-6				Est. Type Risk Category Page 1 of	2			
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🛄 3-Complai						int			Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE			
Establishment Name: Contact/Owner N Pizza Getti Samee Dov												* Number of Repeat Violations: Vumber of Violations COS: E tran : Follow.up: Ves					
	ysic 1 E				wall, TX Pest control : Terminix/12-9-20	23		Hoo lanc		2023			e trap : Follow-up: Yes J73 177 /25gal/monthly/ 12-18-2023 No 🗹				
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemMark the appropriate box for IN, NO, NA, COSMark and in appropriate box for R											h						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											1						
0 U	U N O A O $(E = degrees Echronheit)$				R		O U	I N	N O	Ν	C O	Employee Health	R				
Т	~			S	1. Proper cooling time and temperature			Т	~			S	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				
		•			3. Proper Hot Holding temperature(135°F)			_		Preventing Contamination by Hands							
		4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N_{10})				
	~	6. Time as a Public Health Control; procedures & records					Highly Susceptible Po						Highly Susceptible Populations				
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Performance							<u> </u>	Chemicals				
	./				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Check at receipt							-				18. Toxic substances properly identified, stored and used					
	Protection from Contamination 9. Food Separated & protected, prevented during food							~									
	~				preparation, storage, display, and tasting							1	Water/ Plumbing				
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 Po	pints R) via	0	Ι	Ν	Ν	С		R			
U T	N	0	A	O S	S T S T S												
	~				and perform duties/ Certified Food Manager/ Posted 3	Maintain Product Temperature				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Package Labeling						2		29. Thermometers provided, accurate, and calibrated; Cher Thermal test strips need test strips								
	~				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation				
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				30. Food Establishment Permit (Curro					30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023						
	 		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								I	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used				
					Consumer Advisory			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/Buffet Plate)/ Allergen Label meats to required temps				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	Ţ	N	R.T.		Core Items (1 Point) Violations Require Corrective	e Acti	ion i	Not 0	to E	xcee N			ys or Next Inspection , Whichever Comes First	D			
U T	I N	N O	N A	C O S	Prevention of Food Contamination	K		U U T	I N	N O	N A	C O S	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)				
1					35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored	-		4					Physical Facilities 42. Non-Food Contact surfaces clean				
4	~				37. Environmental contamination	-		1	~				43. Adequate ventilation and lighting; designated areas used	\square			
Ľ	~				38. Approved thawing method	-			~ ~				44. Garbage and Refuse properly disposed; facilities maintained				
	•				Proper Use of Utensils			1	•				45. Physical facilities installed, maintained, and clean	\vdash			
1		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					1					46. Toilet Facilities; properly constructed, supplied, and clean					
Ľ					40. Single-service & single-use articles; properly stored	-			~				47. Other Violations				
	~				and used				~				· · · · · · · · · · · · · · · · · · ·				

Received by: (signature) Samee Dowlatshahi	^{Print:} Samee Dowlatshahi	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

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	nent Name: a Getti	Physical A 561 E		City/State: Rockwa	II, TX	License/Permit # Page FOOD5046		<u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA										
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat			Temp F					
Pizza	cold top/sausage	41	cook line cold top/shrim			w chicken		32					
	beef	41	dice chicken cooked	<u>41</u>	gr	round beef		36					
	cheese	41	chicken breast cooked	41	portioned lasagna			41/41					
n	nushrooms	41	lasagna	41	3 door freezer ambient			4					
unde	er/beef crumbles	41	under/lasagna	41	ice c	ream freeze	ər	11					
salad	cold top/cut tomatoes	41	pasta	41	small glass front cooler ambient			36					
le	afy greens	41	WIC/lasagna	41/41/41	bar 2 door freezer ambient			15					
ur	ider/cheese	41	potato au gratir	n 41									
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Hand sink 100+F equipped												
	2 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 sin												
45	Maintenance needed throughout to walls and floors/to be made cleanable												
42	To clean front shelves and cabinets												
	Ceiling is much clea												
45	Maintenance to floo	<u> </u>	•										
29	•		strips/inspector is out/o	owner to	send pi	CS							
	RR sinks 100+F eq												
37	Pizza racks to be W												
		aroons s	andwiches/ingredients	upon rec	quest								
	3 comp sink 110+F												
	Bar 3 comp sink 11												
W			ne/existing/refer to build	ding									
	Using quats tabs in												
29	Need test strips as		-										
			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	hu.		Print:			Title: Person In Charge/	Jumar						
(signature)	Same Dowlatsh	ahi	Samee Do	owlatsl		Owner	-						
Inspected by: (signature) Christy Cortez, RS Christy Cortez, RS Samples: V. N. # collected								4					
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