

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 12/29/2021	Time in: 10:00	Time out: 10:55	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			
Establishment Name: Pizza Getti			Contact/Owner Name: Samee Dowlatshahi		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A			
Physical Address: 561 E I-30 Rockwall, TX			Pest control : Terminix/ monthly		Hood Perkins/3mo		Grease trap : Trimble/25gal/monthly		Follow-up: Yes <input checked="" type="checkbox"/> No <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 '✓' 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					
3							✓				
	✓						✓				

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						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						W					
	✓						✓				

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					
W							✓				
	✓					Physical Facilities					
1						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 Gett	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
WIC/lasagna	41	under/lasagna	41		
lasagna	41	3 door freezer reach in ambient	-7		
potato au gratin	41	Pizza cold top/sausage	41		
salad cold top/cut tomatoes	41	ham	41		
cut leafy greens	41	under/Alfredo sauce	41		
grill cold top/chicken	41	2 door freezer ambient	2		
shrimp	41	beer cooler ambient	38		
meatballs	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
	3 comp sink 110+ F
31	Keep hand sink accessible/ no cups, buckets in hand sink
36	Store wiping cloths in sani buckets, not dirty overnight
	Dishwasher hand sink 100+F
39	Invert ice buckets
37	Time to defrost freezer
39	Store dishes clean overnight to prevent pests
	Sani buckets 200 ppm quats
45	Maintenance to floors, walls behind dishwasher. Needs to be cleanable, also counters in front
45/42	Clean wall behind stove, clean cart next to stove
42	Clean hood vents
	3 comp sink bar 110 F
	Quats tabs used in bar sink
	Margarita machine cleaned every 2 weeks/maintained by supplier quarterly
39	Store ice scoop out of ice
10	Clean ice deflector panel
	New booths, table and chairs
42	Clean air return vent in kitchen
W	When ceiling tiles are changed, use cleanable tiles, not acoustic
	RR sinks 100 F
45	Maintence to floors in dining area
37	Store items 6 inches off of floor to clean, organize
39/10	Avoid storing pizza racks on floor
45/42	Clean in/around/on equipment, floors, walls, containers, dough mixer, shelves , coolers

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

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