

Retail Food Establishment Inspection Report

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

Date: 6/28/2023	Time in: 10:00	Time out: 11:45	License/Permit # need current/ to be posted	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: _____		20/80/B
Physical Address: 561 E I-30 Rockwall, TX			Pest control : Terminix/12-2022/send current	Hood Blanco/5-2023	Grease trap : Trimble/6-5-2023/25gal	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					
3						✓					
3						✓					
		✓				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					
2						2					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						Water/ Plumbing					
	✓					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					
W						✓					
W						Physical Facilities					
	✓					1					
1						✓					
	✓					✓					
Proper Use of Utensils						Water/ Plumbing					
	✓					1					
	✓					✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kristine Worsham</i>	Print: Kristine Worsham	Title: Person In Charge/ Owner Manager
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 # need current/to be posted	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/meatballs	46-57	Pizza cold top/sausage	41	under/cooked chicken	41
raw chicken	42	beef	41	2 door freezer ambient	-2
sausage	42	chicken precooked	54		
tomatoes (whole)	45	ice cream style freezer ambient	-2		
cheese	44	back cold top/cooked chicken	41		
salad cold top/cut tomatoes	45	meatballs	40-50		
shredded cheese	45	shrimp	41		
ranch	45	diced chicken	41/41		

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 equipped with soap and paper towels (109F). Need to post employee health poster
1/27	Meatballs discarded in WIC made yesterday/never made it to 41F or below
W	Discussed not pulling out food items out of WIC if not being used or prepped/wait till they are to be prepped to maintain 41F or below
2	WIC to cold hold at 41F or below/should be serviced to ensure temps cold hold at 41F or below throughout summer months
27	When cooling precooked foods, must cool from 135 to 70 within 2 hours then 4 hours to 41F or below
	If using freezer to cool to 41F, wait until internal temp is 41F before moving to WIC
2	Salad cold top not cold holding at 41F or below. Only small amounts enough for 4 hours or less until repaired. No overstock below.
45	Need to clean ceiling tiles throughout and near air return vents/lots of dust and debris. When replacing, must have cleanable tiles/not acoustic
2	Precooked chicken in plastic container double panned did not cold hold at 41F or below/discarded
	Instead store chicken in metal pan inside cold top/ avoid double pans
31	Need to keep hand sink accessible/ no bowls or pans in hand sink
37	Heavy condensation in ice cream style freezer/time to defrost
2	Meatballs stacked too high in back cold top/discarded those over 41F as they've been there overnight/also liquor cooler
	3 comp sink 130F
45	Need to clean inside WIC/lots of old food debris under shelving
37	Need to store items 6 inches off of floor to clean
45	Maintenance to floors, walls, ceilings
42/45	Need to clean thoroughly throughout floors, walls, ceilings, shelving, containers
19	Need back flow device on 3 comp sink when hooking hose up to it
32/45	Walls to be made cleanable/exposed drywall
32	Rusty shelves under prep tables/need drainable bar matting under kitchen wares
	Sani buckets at 200 ppm quats/using tabs
31	Need soap and paper towels at warewash hand sink
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
W	Must date mark if not used within 24 hours
22	Must have certified food manager on duty during prep and service/Samee's expiring in August 2023
W	Store employee drinks low and separate/not over prep areas
W	No bar hand sink (need), 3 comp sink at 110F setup sani to 200 00m quats. Existing setup w/no hand sink

Received by: (signature) <i>Kristine Worsham</i>	Print: Kristine Worsham	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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