

Retail Food Establishment Inspection Report

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

Date: 6/30/2022	Time in: 9:30	Time out: 11:04	License/Permit # FOOD5046	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	-------------------------	---------------------------	-------------------------------------	-----------	---------------	---------------------------

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: Sameer Dowlatshahi	* Number of Repeat Violations: _____	12/88/B
Physical Address: 561 I-30 Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Terminix/monthly	Hood Perkins/3mo	Grease trap : Trimble/ 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					
3						✓					
W						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
Approved Source						Chemicals					
	✓										
	✓					✓					
Protection from Contamination						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					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					W					
Conformance with Approved Procedures						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					
W						✓					
	✓					Physical Facilities					
W						1					
1						✓					
	✓					✓					
Proper Use of Utensils						Proper Use of Utensils					
1						1					
	✓					✓					
1						✓					

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

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 I-30	City/State: Rockwall, TX	License/Permit # FOOD5046	Page 2 of 2
---	--------------------------------------	------------------------------------	-------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/meatballs	34	under/cheese	41	Joy macaroons freezer/ambient	-4
potato au gratin/ lasagna	42	freezer ambient	-1	bar 2 door reach in freezer	-2
pasta	52	salad cold top/olives	44	bar cooler ambient	37
sausage	41	shredded cheese	44	bar cooler ambient	38
3 door freezer/ambient	39	cut tomatoes	44		
grill cold/cooked chicken	4	Pizza cold top/sausage	38		
chicken/cheese	41	cheese	38		
	41/41	under sausage	36		

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:
	Front hand sink 109 F
	3 comp sink 110+F
32/45	Exposed drywall near pizza oven/ to be made cleanable
1	Lasagna in WIC never made it to 41F or below. Discarded
27	Must aggressively cool/use shallow metal pans, take temps often 2 hours to 70 then 4 hours to 41F
W	Dead bug on floor
45/32	Exposed drywall behind dishwasher/to be made cleanable
45/42	Clean area behind stove/cart next to stove
42/39	Clean prep table where clean pans are stored
	Dishwasher sanitizing at 100ppm chlorine sanitizer
40	Avoid using to go cups as scoops in spice containers
37/42	Time to defrost freezer near stove/clean in/around/on it/food debris
40	Avoid using cardboard to line shelves
39	Clean mixer/store clean
W	Need soap and paper towels at hand sink near dishwasher as there are only 2 hand sinks for the whole kitchen
	Sani bucket 400 ppm
36	Store wiping cloths in sani buckets/not dirty overnight
	Salad cold top must cold hold at 41F or below. Thermostat turned down
45/32	Front cabinets to be made cleanable/exposed wood
W	Label all spray bottles/sanitizer, etc/ store low and separate in bar area/not next to wine
	Joy macaroons- ingredients upon request/on boxes
	Monthly cleaning of margarita machines
42	Clean vent hoods/ceiling tiles/air return vents
45	Repair ceiling tiles where broken
39	Avoid storing pizza racks on floor
45	Condition of floors in kitchen
37	Avoid floor storage/store 6 inches off of floor
32	Rusty shelves in WIC/under prep tables

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

Form EH-06 (Revised 09-2015)