

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: 12/16/2020	Time in: 9:55	Time out: 11:20	License/Permit # FOOD5046	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Pizza Getti			Contact/Owner Name: Samee Dowlatshahi		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 561 I-30 Rockwall, TX			Pest control : Terminix/monthly	Hood	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					
		✓				3					
		✓					✓				
	✓					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						Permit Requirement, Prerequisite for Operation					
	✓					W					
	✓					Utensils, Equipment, and Vending					
	✓					2					
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					
W							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Pizza Getti	Physical Address: 561 I-30	City/State: Rockwall, TX	License/Permit #	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/pasta	41	pizza cold top/sausage	36		
cooked chicken	41	ham	39		
meatballs	41	under/cheese	41		
lasagna	41	meat cold top/shrimp	39		
salad cold top		cut tomatoes	40		
cut tomatoes	41	under/lasagna	41		
cooked chicken	41	2 door freezer ambient	8		
3 door freezer ambient	9				

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 106 F
31	Need paper towels at hand sinks and soap at dishwasher hand sink
34	Dead roaches. Call pest control. Have them come out as often till gone.
	3 comp sink 142 F
14	Must always first wash hands upon entering restaurant BEFORE gloving to start prep
42	Clean hood vents
	Dishwasher hand sink 100+ F
40	Avoid use of to go cups as scoops in salad dressings. Use a handled scoop instead
	Ice cream macaroons locked. Sign posted to ask for assistance. ingredients upon request sign posted.
45	Must clean walls behind prep/stove
42/45	Clean WIC under shelves/on floor, lots of food debris
45	Maintenance to floors, walls, baseboards
40	Discard cardboard after initial use. Behind dishwasher hand sink
	Dishwasher 100 ppm bleach
	Sani bucket 200 ppm quats
42	Clean air return vents, ceiling tiles
	Bar 3 comp sink 110 F
31	No bar hand sink
W	Watch soda boots in bar
W	Watch condensation in 2 door cooler
	RR sinks 100 F
32	Seal exposed wood throughout/rusty shelves under prep tables, shelves under WIC
W	Always have sani bucket out when prepping food
	Temps were all good in all coolers today. keep monitoring.

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

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