

Retail Food Establishment Inspection Report

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

Date: 6/23/2020	Time in: 10:15	Time out: 11:36	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
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Establishment Name: Pizza Getti	Contact/Owner Name: Samee Dowlatshahi	* Number of Repeat Violations: _____	10/90/A
Physical Address: 561 E I-30 Rockwall, TX	Pest control : Terminix/monthly	Grease trap : Trimble/25gal/monthly	

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					
	✓						✓				
						3					
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
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							✓				
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 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
salad cold top/chicken	41	3 door freezer	20.4		
tomatoes	41	white freezer	-3.1		
under/spinach	41	WIC(loaded this morning)			
pizza cold top/ham/sausage	41/41	2 door freezer ambient	24		
under/sausage	41				
grill cold top/raw chicken	34				
salmon	33				
under/lasagna	37				

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
	Keep hand sinks free and clear for hand washing only
W	Salad cold top, just loaded. watch to cold hold at 41 or below
32	Seal exposed wood (shelves above pizza prep)/rusty shelves under prep tables
45	Clean walls throughout behind prep, etc.
42	Clean air return vents
42	Clean vent hood, ceiling tiles. Replace when necessary with cleanable tiles
45/42	Clean walls, shelves, equipment especially around stove and fryer
39	Store utensils clean
45	Floors in back, chipped tiles, clean floors, under equipment
39	Keep ice scoop handles out of ice
35	Store employee drinks low and separate
	Dishwasher hand sink 100/dishwasher 100 ppm
W	Floor storage in back. 6 inches off of floor to clean
45	Walls behind dishwasher area to be addressed/to be made cleanable
40	Avoid re-use of single use containers as scoops in flour
40	Avoid use of Saran on plumbing
	WIC was loaded this morning. will return for temps at followup
39	clean lids of storage containers, dough mixers, paddles, avoid storing dough racks on floor beside pizza prep table
	3 comp sink 127/sani bucket 200 ppm quats
18	Store all chemicals low and separate, never on same level as food (pasta)
	bar 3 comp sink 117/sani sink setup to 200 ppm quats
	Covid 19 Response
	Self monitoring for employee health/required testing for anybody with symptoms
	Gloves used RTE, prep. masks for front of house
	Sanitizing tables after every customer and contact surfaces frequently used
	Tables are socially distanced to accommodate 75%

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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