

Retail Food Establishment Inspection Report

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

Date: 12/28/2022	Time in: 10:10	Time out: 11:35	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: PizzaGetti			Contact/Owner Name: Samee Dowlatshahi		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		14/86/B
Physical Address: 561 E I-30		Pest control : Terminix/12/8/2022/monthly	Hood Blanco/7-2022	Grease trap : Trimble/12-12-2022/25gal/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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						W					
	✓					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						W					
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						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					
	✓						✓				
W						Physical Facilities					
W						1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
1							✓				

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: PizzaGetti	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/au gratin potatoes	41	cheese	45	under/lasagna	41
lasagna	41	under/cut tomatoes	45	whire freezer ambient	-4
cut tomatoes	41	Pizza cold top/sausage	40	2 door freezer ambient	6
raw chicken/raw beef	41/41	beef	41		
pasta/pasta	41/41	shredded cheese	51		
shredded cheese	41	under/sausage	40		
3 door reach in freezer ambient	11	Cook line cold top/meatballs	41		
salad cold top/cut tomatoes	45	chicken/chicken cooked	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:
	Front hand sink 100+F with soap and paper towels. Equipped. Post employee health poster at hand sink.
	Back hand sink 100+F with soap and paper towels
	3 comp sink 133 F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
W	When using a hose at 3 comp sink, need a back flow device. Not attached at inspection
40	Avoid using old sauce cans as scoops/use a handle scoop instead in bulk flour
37	Time to clean inside dough mixer/buildup of flour
W	Store chemicals low and separate in dishwasher area. COS
37	Time to defrost white freezer near stove
45/42	Need to Clean walls, stove, carts especially near stove and under equipment throughout
45	Maintenance to walls, need to be cleanable
2	Salad cold top needs to be cold holding at 41F or below. Owner turned down thermostat and will be repaired. Small amounts out enough for 4 hours only
	Owner scheduled vent hood cleaning for next week during inspection
45	Need to Clean air return vents
W	No hand sink in bar/existing. Use hand sink in kitchen by pizza oven
	bar 3 comp sink 110 F setup to 200 ppm quats
10	Need to have sani bucket setup during prep and service. COS to 200 ppm.quats
W	Need sanitizer chemical test strips
32	Condition of cabinets behind salad station To be made cleanable
31	Keep hand sinks accessible/ avoid storing containers, etc in them
45	Maintenance to floors in back throughout
W	Store wiping cloths in sanitizer buckets
W	Store personal items low and separate/not over prep areas
	Cooling down procedures are much improved! Continue aggressively cooling down TCS foods.
37	Store items 6 inches off of floor to clean including in WIC

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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