Followup fee of \$50.00 after

Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
	Vomit clean up
ш	Employee health

Circt	Γ_{0}	OT47117	_
First	FOII	.owu	J

City of Rockwall

7	ate: /2	1/	/2	3	Time in: 11:10	Time out: 12:50		nse/Per 5-74							$\begin{array}{ c c c c c c c c c c c c c c c c c c c$	2
_	_			_	tion: 1-Routine	2-Follow Up		mplain	_	4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE
	tabli CiS			Nan	ne:		Contact/Ov Sergio Ca								Number of Repeat Violations: 6 Number of Violations COS:	//
	iysic 9 I-30				d, Rockwall, TX 75087	Mas	st control : ssey 6/26/23			Hoo 7/23					e trap :/ waste oil Follow-up: Yes V ZZ/ / O Sarth 5/19/23 1000g No No	<i>,</i> C
Ma					Status: Out = not in copoints in the OUT box for	mpliance IN = in c	compliance em		= not o						plicable COS = corrected on site R = repeat violation W= Wat ox for IN, NO, NA, COS Mark an in appropriate box for R	tch
C	mpli	ance	Sto	tuc	Prio	rity Items (3 I	Points) viol	ations I	Requi	_	<i>med</i>			_	ive Action not to exceed 3 days	
O U	Î	N O	N A	C		nperature for Fo			R	O U		N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time a		ι)			Т				S	12. Management, food employees and conditional employees;	+
_	~				2. Proper Cold Holding	tamparatura(/10I	E/ 45°E)				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
[3					See	temperature(41 1	17 43 17)	,	*	W					eyes, nose, and mouth Need hand wash posters at sinks	*
	~				3. Proper Hot Holding t	temperature(135°l	F)						<u> </u>		Preventing Contamination by Hands	
	~				4. Proper cooking time See	and temperature				W					14. Hands cleaned and properly washed/ Gloves used properly Gloves in use, no hot water	Т
	~				5. Proper reheating prod Hours)	cedure for hot hol	lding (165°F i	n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	alth Control; proce	edures & reco	ords							Highly Susceptible Populations	
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine good condition, safe, ar	d from approved	source; Food	in								
	~				destruction JMC		parasite								Chemicals	
	~				8. Food Received at pro Verify temps aft						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
					<u> </u>	n from Contamin	nation				~				18. Toxic substances properly identified, stored and used	+
	/				9. Food Separated & pr preparation, storage, dis	· A									Water/ Plumbing	
3					10. Food contact surfact Sanitized at 200	es and Returnable	es ; Cleaned a		_	3					19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of		100		*					i	Air gap under ice machine in kitchen 20. Approved Sewage/Wastewater Disposal System, proper	
	~				reconditioned Disc		diately			3				~	clog drain in dish area	
							4° T4	(A D.:	. 4 . 5					~		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ l	Personnel		nts) v	O U T		Req N O	N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O	N A	О		n of Knowledge/ l	Personnel			O U	I	N	N	C O	rective Action within 10 days	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Sergio Cabrera	Print: Sergio Cabrera	Title: Person In Charge/ Owner MOD	
Inspected by: Richard Hill	Print: Richard Hill	Business Email:	

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A	address: Ci	ty/State:		License/Permit # FS-7438	Page <u>2</u> of <u>2</u>				
CiCis Pizza		30 Frontage Rd R	ockwal	l, Tx	FS-7438	Ū				
Item/Location	Temp	TEMPERATURE OBSERVATI	ONS Temp	Item/Loc	ation	Temp				
Salad bar	Temp	Sauce	41		Pizza oven	423				
Lett/spinach 40	40	Cheese	39	WIC		40				
•					VVIC	40				
Tom/mushrm 38	39	Beef/chix 38	32							
Inside	34	Chd chz/bacon 3	34							
Lett/Tom. 36	35	Inside								
Pasta	138	Sauce	40							
Hot Pizza 137	170	Beef/pepp 37	37							
Pizza prep	38	Tom/cheese 37	38							
1 1224 prep		SSERVATIONS AND CORRECTIVE		IS						
	STABLISHMI	ENT HAS BEEN MADE. YOUR ATTENTION			THE CONDITIONS OBSERV	/ED AND				
Number NOTED BELOW: all temperature 36 Restrooms equipped										
10 Gerneral detail cleanii										
	•	alad bar, soup/pasta bar								
		loor drains throughout the ki	itchen							
		lean pink slime on defusor pl								
19 Air gap needed under			ale							
45 Address broken tiles										
		, prep, near back door, dining	room							
3 comp sink setup, 11			100111							
		up of deposits on pans								
•		x sitting on food storage								
. , , , ,		pe cleaned, do you part								
•		l under between above behin	d all equ	ipment						
		ing at 44 plus. All foods disc								
•	•	l 3 comp sink. All handwashi				ter				
Returns to all hands s		<u> </u>	<u> </u>	<u> </u>						
33 No hot water means v	warewash	ning can not be completed								
	Hot water tank burst night before, plumbers finished installing new hot water tank at 11:30am									
		ot water was restored throug								
·										
Received by: (signature) See abov		See abo	VΔ		Title: Person In Charge/	Owner				
Inspected by:	()	Drints			iviou					
(signature)	41	າ Richard	Hill							
orm EH-06 (Revised 09-2015)	+7	J			Samples: Y N #	collected				