Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:) /O	201) E	Time in:	Time out:	License/P			1	20	<u>س</u>	<u> </u>	Est. Type Risk Category Page 1 of	2
	5/30/2025 3:30 4:15 need Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									posted Page 1 of S-CO/Construction 6-Other TOTAL/SCO					
Establishment Name: Marco's Pizza Rockwall Contact/Owner N							4-Investigation			41101		* Number of Repeat Violations:	KE		
_		al A			a Rockwall	Pest co	ontrol :		Но	od		G	rease	Number of Violations COS: 8e trap: Follow-up: Yes 8/92/1	Д
3301 N Goliad Rockwall, TX owner to email Compliance Status: Out = not in compliance IN = in compliance NO = not of the complian									to s	end		nas info No 🗸			
Ma					Status: Out = not in co points in the OUT box for	r each numbered item	Mark	O = not '✓' a ch						pplicable COS = corrected on site R = repeat violation W-Wat	ch
Co	mnli	iance	Sta	fns	Prio	ority Items (3 Poi	nts) violations	Requ	_	nmed ompl				tive Action not to exceed 3 days	
O U	I N	N O	N A	C		nperature for Food legrees Fahrenheit)	Safety	R	O U	I N	N O	N A	C		R
Т				S	1. Proper cooling time	•			T				S	12. Management, food employees and conditional employees;	
	~									~				knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/ 45°F)								~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands				
		~			4. Proper cooking time	and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro-	cedure for hot holdin	g (165°F in 2							15. No bare hand contact with ready to eat foods or approved	+
	Hours)							•				alternate method properly followed (APPROVED YN)			
	6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations			
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EGGS			
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals	
	_				8. Food Received at pro	oper temperature								17. Food additives; approved and properly stored; Washing Fruits	
	•				check at rece	eipt		Ш		~				& Vegetables	
						n from Contamination				•				18. Toxic substances properly identified, stored and used	
	>				9. Food Separated & pr preparation, storage, di	splay, and tasting	Ü							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_		Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, previousl	y served or			1				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	ī	N	N	C	Pri	iority Foundation	n Items (2 Po	ints)	violat O		Req N	uire N	Cor	rrective Action within 10 days	R
Ŭ	N	o	A	ŏ	Demonstration	n of Knowledge/ Per	sonnel		U T	N	o	A	o s		
T				S											
				S	21. Person in charge pr and perform duties/ Ce	ertified Food Manage	r/ Posted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
Т				S		ertified Food Manage	r/ Posted			٧ ٧				Maintain Product Temperature 28. Proper Date Marking and disposition	
<u>т</u> 2				S	and perform duties/ Ĉe 22. Food Handler/ no u Safe Water, Reco	ertified Food Manage mauthorized persons/ ordkeeping and Food Labeling	r/ Posted personnel l Package							Maintain Product Temperature	
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Retail Food Establishment Inspection Report

Received by: (signature) Isaiah Jarmas	Print: Isaiah Jarmus	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddraes	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
	o's Pizza Rockwall		N Goliad	Rockwa	all, TX	need current/to po					
T. //			TEMPERATURE OBSERVA		T. 0		m				
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp				
WIC/s	sausage	35	mushrooms	41							
beef		37	beef	41							
bellpeppers for reference		39 -3	chicken	40							
3 do	3 door reach in freezer small cold top/ cut tomatoes meatballs		shredded cheese	41							
small			sausage	41							
			under/mushrooms	41							
un	nder/chicken	40									
Pizza	a cold table/cheese	42									
		OH	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Prep hand sink 100	+F equi	pped								
	Sani buckets setup		•								
	Current test strips 4	-2026 e	exp								
35											
	3 comp sink 115F										
	Sani sink setup to 200ppm quats										
37			nch in freezer, to protect	foods u	ınder						
45	To clean floors/some food debris										
	Pizza rollers fairly clean at inspection/ cleaned every 2 months										
	Trays under rollers cleaned nightly										
	Pizza sauce tempered at room temp for 2 hours then used immediately/ 1 to 3 buckets out for use depending on demand										
	All pizzas made to order/if items not picked up after 2 hours, discarded										
42	Front prep hand sin										
42 21		•	uipment and in cold top		and con	,ioo					
22			I manager on duty durin handlers within 30 days	~	iliu serv	/ice					
	All employees to na	ve 1000	nandiers within 50 days	s or rife							
_											
Received	bv:		Print:			Title: Person In Charg	pe/ Owner				
(signature)			Isaiah J	larm	us	Manage					
Inspected (signature)	d by:	ton	RS Christy Co	ortez		<u> </u>					
FU 0	6 (Revised 09-2015)	<i>Ley</i> , 1	Company Co	JI (UZ,	1,0	Samples: Y N	# collected				