Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	7/24/25		5	3:45	4:52		S-9	066				3	Food handlers	Page <u>1</u> of <u>2</u>	-			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain			int	4	-Inv	estig	atior	n [5-CO/Construction	6-Other	TOTAL/SCORI	E						
Establishment Name: Contact/Owner I Mogio's Gourmet Pizza Sultan Jan						Vame						Number of Repeat Violations: 3 Number of Violations COS:		00/00/5	_			
Physical Address: Output Pest control: Output Pest control: Prevent Pest 1/8/25											e trap :/ waste oil	20/80/E	3					
Compliance Status: Out = not in compliance IN = in compliance N						NO	Global 2/10/25 Eagle grease 11/16/24 1000g No \square O = not observed NA = not applicable COS = corrected on site R = repeat violation						olation W= Watch	1				
Ma	Compliance Status: Out = not in compliance IN = in								te box for R									
0	Î	N	N	Status N C Time and Temperature for Food Safety			R	() I		N	tus C				R		
U T	N	О	A	o S		legrees Fahrenhe	eit)				J N	0	A	O S	Empl	1		
		~			1. Proper cooling time a	and temperature	;				12. Management, food employees and cond knowledge, responsibilities, and reporting					employees;		
3				_	2. Proper Cold Holding See	g temperature(41	1°F/ 45°F)			٧					13. Proper use of restriction a eyes, nose, and mouth	charge from		
0		_			3. Proper Hot Holding t	temperature(135	5°F)			۷	<u> </u>				Need employee healt			
		•			See 4. Proper cooking time						T. 4	,			14. Hands cleaned and prope	ntamination by Han		
	•				5. Proper reheating pro-			F in 2			/				15. No bare hand contact with	•		
		'			Hours)						~				alternate method properly foll Gloves & utensils			
	~				6. Time as a Public Hea	alth Control; pro	ocedures & 1	records								eptible Populations		
					Ap	proved Source	:				~	,			16. Pasteurized foods used; properties of the Pasteurized eggs used when report and the Pasteurized eggs used eggs used when report and the Pasteurized eggs used eggs u		fered	
					7. Food and ice obtaine	ed from approve	d source; Fo	od in							N/A			
3					good condition, safe, ar destruction Lasanti	nd unadulterated / Dented c	i; parasite Can								Chemicals			
	•/				8. Food Received at pro						_	,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					Checking	n from Contami	·				·	,			Water 18. Toxic substances properly	identified, stored an	nd used	
•				,	9. Food Separated & pr	rotected, prevent	ted during fo	ood							***	/DI 11		
3				/	preparation, storage, dis 10. Food contact surfac			44								er/ Plumbing	. 4	
	~				Sanitized at 100			a and			~	'			19. Water from approved sour backflow device City Approved	rce; Plumbing instan	led; proper	
	/				11. Proper disposition of reconditioned Disc	of returned, prev	viously serve	ed or			-	,			20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
	•				טוט	aiu					ľ							
					Pri	ority Founda	ation Item	ıs (2 Poi	ints)	viola	tions	Rea	uire	Cor	rective Action within 10 days	S		
O U T	I N	N O	N A	C O S	Pri Demonstration				ints)	ī	I J N	_	nuire N A	C	rective Action within 10 days	s re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

	Received by: Sultan Jan	Print: Sultan Jan	Title: Person In Charge/ Owner OWNEr
Ī	Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: o's Gourmet Pizza	Physical A		City/State: Rockwal	ΙΤχ	License/Permit # Pag FS-9066	e 2 of 2			
Wiogi	3 Godinict i izza	1 3004	TEMPERATURE OBSERVAT		1 1 1 1	1 0 0000				
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp			
Bevera	age Cooler	38	Pizza Oven	+399	Pizza sauce		34			
2 Doo	r glass merchandiser	64	Freezer 2 Door HTT	11.1	Mozzarella		36			
	Yogurt	58	Freezer Single Door HT7	7.9	Beef/meatball		34/36			
Che	st Freezer HTT	6.1	2 door refrigerator	•	Buffalo chix		38			
F	Prep cooler		Raw meat	36	Below Mozz/beef		36/36			
	slice Tom	45	Whole Tom	36	Single glass door merchandiser		-			
be	eef crumble	45	Feta Cheese	38	Noodles/HWC		45/45			
Icecr	eam freezer HTT	21	Pizza prep coolei	•	Lime juice as ref.		45			
		OI	SERVATIONS AND CORRECTIV	E ACTION	IS	•				
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND			
	Restrooms equipped,	temp gre	ater than 103 in each restro	om						
31	Hand sinks not equipp	ed both	greater than 100							
_	3comp sink setup, 125	, using c	hlorine sani 100ppm, currer	nt trst stri	os					
	Dishwasher confirmed	100ppn	n, strips current							
W	Health permit current b	out not vi	sible to consumers, to post	in a visib	le locatio	n				
W	Health permit in previo	us name	but exterior signage name	has char	nged					
	Good practice to hang	mop he	ads to drip dry over mop sir	ık						
42	Microwave need general detail cleaning inside									
42	Salad & Pizza Prep co	oler and	icecream freezer need gen	eral detai	I cleanin	g inside				
45	Observed heavy dirt be	uildup ur	nder prep cooler and genera	l detail cl	eaning o	of walls				
45	Observed liquid dripping	ng from	nood filter, general detail cle	aning ne	eded as	ар				
32	Observed rough cutting	g boards	, code requires smooth, opt	ions inclu	ide to re	surface or replace				
28	No date labels on food	l, remem	ber date open/prep plus 6 d	ays then	discarde	ed				
2	Food temps in salad p	rep sala	d 51, beef crumble 45, dice	tomatoe	s 45, dis	card with 4 hrs				
2	Front 2 door merchand	iser amb	temp 60plus. Confirmed yog	urt and s	alad dres	sing stored more than	4 hours			
37	Frozen condensation in chest freezer, to scape or thaw to make cleanable									
9	1 can of chick peas stored in u	nregulated	storage hallway between kitchen and	exterior door	, received y	esterday, to clean and move ir	nto kitchen			
9	Open can of chick peas stored in refrigerator, to store in a NSF approved container									
7			d from dry storage, discard	ed						
	Confirmed digital therr									
	Cooking hero beef on chimera, 40 internal, shaved meat and ran through oven, 108									
39	Humus no date label, spoon stored inside with handle in product, handle should be stored up or not in product									
2	1 Door glass merchandiser for prep, noddles 45, heavy cream 45 and lime juice as reference 45 all to									
	discarded within 4 hour mark									
Received (signature)	by:	· · ·	Print:	21/2		Title: Person In Charge/ Owne	r			
	See abov	<u>'</u>	See abo	<u>Jve</u>						
Inspected (signature)	~ MH	\geq	Richard	Hill		Samples: Y N # collec	ted			
Form FLL 00	6 (Revised 09-2015)									