

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 7/24/25	Time in: 3:45	Time out: 4:52	License/Permit # FS-9066	CPFM 3	Food handlers 1	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Mogio's Gourmet Pizza			Contact/Owner Name: Sultan Jan		<input checked="" type="checkbox"/> Number of Repeat Violations: <u>3</u> <input checked="" type="checkbox"/> Number of Violations COS: <u> </u>	
Physical Address: 3084 N Goliad St #110			Pest control : Prevent Pest 1/8/25	Hood Global 2/10/25	Grease trap :/ waste oil Eagle grease 11/16/24 1000g	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 <input checked="" type="checkbox"/> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature	
3				✓	2. Proper Cold Holding temperature(41 °F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Lasanti / Dented can	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
3				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 125, Good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					28. Proper Date Marking and disposition Need date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
		Permit Requirement, Prerequisite for Operation				
W					30. Food Establishment Permit/Inspection Current/ insp posted Current, not posted	
		Utensils, Equipment, and Vending				
2					31. Adequate handwashing facilities: Accessible and properly supplied, used Need soap and paper towels	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirm 100ppm	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
1					37. Environmental contamination See	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean ★	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✓			47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Sultan Jan	Print: Sultan Jan	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Mogio's Gourmet Pizza		Physical Address: 3084 N Goliad St #110		City/State: Rockwall Tx		License/Permit # FS-9066		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Beverage Cooler		38	Pizza Oven		+399	Pizza sauce		34	
2 Door glass merchandiser		64	Freezer 2 Door HTT		11.1	Mozzarella		36	
Yogurt		58	Freezer Single Door HTT		7.9	Beef/meatball		34/36	
Chest Freezer HTT		6.1	2 door refrigerator			Buffalo chix		38	
Prep cooler			Raw meat		36	Below Mozz/beef		36/36	
slice Tom		45	Whole Tom		36	Single glass door merchandiser			
beef crumble		45	Feta Cheese		38	Noodles/HWC		45/45	
Icecream freezer HTT		21	Pizza prep cooler			Lime juice as ref.		45	
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: all temperatures are taken in F								
	Restrooms equipped, temp greater than 103 in each restroom								
31	Hand sinks not equipped both greater than 100								
	3comp sink setup, 125, using chlorine sani 100ppm, current trst strips								
	Dishwasher confirmed 100ppm, strips current								
W	Health permit current but not visible to consumers, to post in a visible location								
W	Health permit in previous name but exterior signage name has changed								
	Good practice to hang mop heads to drip dry over mop sink								
42	Microwave need general detail cleaning inside								
42	Salad & Pizza Prep cooler and icecream freezer need general detail cleaning inside								
45	Observed heavy dirt buildup under prep cooler and general detail cleaning of walls								
45	Observed liquid dripping from hood filter, general detail cleaning needed asap								
32	Observed rough cutting boards, code requires smooth, options include to resurface or replace								
28	No date labels on food, remember date open/prep plus 6 days then discarded								
2	Food temps in salad prep salad 51, beef crumble 45, dice tomatoes 45, discard with 4 hrs								
2	Front 2 door merchandiser amb temp 60plus. Confirmed yogurt and salad dressing 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 unregulated storage hallway between kitchen and exterior door, received yesterday, to clean and move into kitchen								
9	Open can of chick peas stored in refrigerator, to store in a NSF approved container								
7	Dented can tomato sauce pulled from dry storage, discarded								
	Confirmed digital thermo available and working								
	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 by: (signature) See above									
Print: See above									
Title: Person In Charge/ Owner									
Inspected by: (signature) <i>Richard Hill</i>									
Print: Richard Hill									
Samples: Y N # collected									

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