

Retail Food Establishment Inspection Report

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

Date: 6/17/2021	Time in: 10:10	Time out: 11:44	License/Permit # FOOD5046	Est. Type	Risk Category	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	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: Pizza Getti	Contact/Owner Name: Samee Dowlatshahi	* Number of Repeat Violations: _____	13/87/B
Physical Address: 561 I-30 Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Terminix/bi-monthly	Hood Perkins/3mo	Grease trap : Trimble/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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				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 gloves used	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	✓				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 eggs cooked		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco, PFG		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
Protection from Contamination							✓				18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel		W					28. Proper Date Marking and disposition date mark if not used within 24 hours	
Safe Water, Recordkeeping and Food Package Labeling						W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips need to locate metal stem thermo and have on site		
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Permit (Current/insp report sign posted) need current	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory						2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean		
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Retail Food Establishment Inspection Report

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: Pizza Getti	Physical Address: 561 I-30	City/State: Rockwall, TX	License/Permit # FOOD5046	Page 2 of 2
---	--------------------------------------	------------------------------------	-------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/lasagna	41/41	glass top freezer/ambient	-2	bar cooler ambient	33
potatoes	41	salad cold top/cut tomatoes	41		
raw hamburger	41	under/cut lettuce	41		
raw chicken	41	Pizza cold top/chicken	41		
3 door freezer ambient	4	sausage/sausage	41		
grill cold top/shrimp	38	under/sausage	41		
salmon/cheese	40/41	small glass front cooler ambient	39		
under/lasagna	41	2 door freezer ambient	8		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 120 F/3 comp sink 116 F
34	Lots of dead roaches. Call pest control, have weekly if needed till no sightings
35	Store employee drinks low and separate
45/42	Detailed cleaning needed throughout /walls behind prep tables, floors, ceilings tiles around air vents
	3 comp sink 130 F/ sani bucket setup on site 200 ppm quats
42	Clean/replace flour lids
40	Avoid use of metals cans for scoops, use a handled scoop instead
40	Avoid use to go cups as scoops in bulk spices
45	MUST clean wall behind stove
45	Ceiling tiles to be replaced where broken, replace with cleanable tiles, seal gaps in ceiling to prevent pests
45	Large gaps in walls near 3 comp sink, needs to be repaired to prevent pests
37/45	Store items 6 inches off of floor in WIC to clean, clean food debris off of floor
39	Clean dough mixer/food debris
45	Clean under stove, lots of food debris
42	Clean carts, shelves/food debris, grease
42	Clean spice containers by stove
39	Do not store utensils dirty overnight. WRS every 4 hours
10	Store clean utensils on a clean surface near stove
36	Store wiping cloths in sani bucket, not out on counters
	Dishwasher 100 ppm bleach
10	Must have sanitizer bucket setup during prep and service
37	Defrost glass top freezer in back kitchen
39	Pizza racks need to be up off of floor to prevent contamination
32	Front counters peeling, shelving area to be made cleanable/seal exposed and walls throughout where not cleanable
	Joy macarons ingredients upon request, case locked
32	Rusty, galvanized shelves under prep tables, us bar matting to protect items, containers, etc
40	Store sugar, etc in bar in a cleanable container/avoid reuse of single use containers
10	Clean soda boots to prevent slime accumulation

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	Samples: Y N # collected

Form EH-06 (Revised 09-2015)