



Food Establishment Inspection Report

Date: 1/6/23 Establishment Name: Rosatis Pizzeria Permit #: 000764 TOTAL/SCORE: 10

Purpose of Inspection: 1-Permit/Renewal 2-Routine 3-Reinspection 4-Complaint 5-Other

Contact/Owner Name: CJ Middleton * Number of Repeat Violations: 0
 ✓ Number of Violations COS: 4

Physical Address: 824 Hewitt Dr City: Waco Zip Code: 76712 Phone: _____ Follow-up: Yes No
 Date: _____

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 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 asterisk '*' 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	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					1. Proper cooling time and temperature										
3					2. Proper Cold Holding temperature (41F/ 45F)										
					3. Proper Hot Holding temperature (135F)										
					4. Proper cooking time and temperature										
					5. Proper reheating procedure for hot holding (165F in 2 Hours)										
					6. Time as a Public Health Control; procedures & records										
Approved Source							Highly Susceptible Populations								
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										
					8. Food Received at proper temperature										
Protection from Contamination							Chemicals								
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										
3					10. Food contact surfaces and Reusable; Cleaned and Sanitized at <u>200 ppm</u> temperature										
					11. Proper disposition of returned, previously served, reconditioned										
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							Food Temperature Control/ Identification								
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 (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
					22. Food Handler <u>13</u> unauthorized persons/ personnel							28. Proper Date Marking and disposition			
Safe Water, Record Keeping and Package Labeling												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
					23. Hot and Cold Water available <u>at proper hand</u>							Permit Requirement, Prerequisite for Operation			
					24. Required records available (shellstock tags, parasite, destruction); Package food labeling <u>Wash</u>							30. Food Establishment Permit (Current & Valid)			
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												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							Food Identification								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R		
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)			
					35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities								
					36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean			
					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												45. Physical facilities installed, maintained, and clean			
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/in use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean			
					40. Single-service & single-use articles; properly stored and used							47. Other Violations			

Received by: CJ Middleton Print: CJ Middleton Title: Asst. Mgr

Inspected by: _____ Print: Scott Lewis Permit Expires: 7/23
 (signature)

Notes: 39) silver ware with handles down. cos- placed up.



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464

Establishment: Rosatis Pizza	Permit #: 000764	Date: 1-6-23
Address: 824 Hewitt Dr	City: Waco	Zip Code: 76712

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
 2) Roast, Blue cheese, and other TCS foods in Prep. cooler @ 49°-58°F.
 COS - Discarded.
 A) Marinara Sauce @ 166°F in steamer.

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.

- 10 Utensils stored in containers with food debris in. COS - Washing
- 18 Windex in spray bottle not labeled. COS - labeled.
- 10 Quat in sanitizer @ 0 ppm. COS - 200 ppm.

Received by (signature): Carl Middleton	Print: Carl Middleton	Title: Asst Mgr.
Inspected by: [Signature]	Print: Scott Lewis	