



FI-4014

Date: 03/09/2024	Time in: 09:54	License/Permit # 0	Est. Type SD	Risk Category SD	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		93	
Establishment Name: MOD Pizza		Contact/Owner Name: Kyle wilbert			
Physical Address: 11650 US-380 Suite 400		Pest control : Ecolab2-14-24			
		Grease trap : Liquid Environmental 2-1...		Follow-up: No	
<b>Compliance Status:</b> 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					
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>					
<b>Compliance Status</b> O U T I N N O N A C O S Time and Temperature for Food Safety (F = degrees Fahrenheit)			<b>Compliance Status</b> O U T I N N O N A C O S Employee Health		
1. Proper cooling time and temperature <input checked="" type="checkbox"/>			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting <input checked="" type="checkbox"/>		
2. Proper Cold Holding temperature(41°F/ 45°F) <input checked="" type="checkbox"/>			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <input checked="" type="checkbox"/>		
3. Proper Hot Holding temperature(135°F) <input checked="" type="checkbox"/>			<b>Preventing Contamination by Hands</b>		
4. Proper cooking time and temperature <input checked="" type="checkbox"/>			14. Hands cleaned and properly washed/ Gloves used properly <input checked="" type="checkbox"/>		
5. Proper reheating procedure for hot holding (165°F in 2 Hours) <input checked="" type="checkbox"/>			15. No bare hand contact with ready to eat foods or approved alternate method properly followed <input checked="" type="checkbox"/>		
6. Time as a Public Health Control; procedures & records <input checked="" type="checkbox"/>			<b>Highly Susceptible Populations</b>		
<b>Approved Source</b>			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <input checked="" type="checkbox"/>		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <input checked="" type="checkbox"/>			<b>Chemicals</b>		
8. Food Received at proper temperature <input checked="" type="checkbox"/>			17. Food additives; approved and properly stored; Washing Fruits & Vegetables <input checked="" type="checkbox"/>		
<b>Protection from Contamination</b>			18. Toxic substances properly identified, stored and used <input checked="" type="checkbox"/>		
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting <input checked="" type="checkbox"/>			<b>Water/ Plumbing</b>		
10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature <input checked="" type="checkbox"/>			19. Water from approved source; Plumbing installed; proper backflow device <input checked="" type="checkbox"/>		
11. Proper disposition of returned, previously served or reconditioned <input checked="" type="checkbox"/>			20. Approved Sewage/Wastewater Disposal System, proper disposal <input checked="" type="checkbox"/>		
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>					
<b>Demonstration of Knowledge/ Personnel</b> O U T I N N O N A C O S 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <input checked="" type="checkbox"/>			<b>Food Temperature Control/ Identification</b> O U T I N N O N A C O S 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <input checked="" type="checkbox"/>		
22. Food Handler/ no unauthorized persons/ personnel <input checked="" type="checkbox"/>			28. Proper Date Marking and disposition <input checked="" type="checkbox"/>		
<b>Safe Water, Recordkeeping and Food Package Labeling</b>			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <input checked="" type="checkbox"/>		
23. Hot and Cold Water available; adequate pressure, safe <input checked="" type="checkbox"/>			<b>Permit Requirement, Prerequisite for Operation</b>		
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <input checked="" type="checkbox"/>			30. Food Establishment Permit (Current and Valid) <input checked="" type="checkbox"/>		
<b>Conformance with Approved Procedures</b>			<b>Utensils, Equipment, and Vending</b>		
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <input checked="" type="checkbox"/>			31. Adequate handwashing facilities: Accessible and properly supplied, used <input checked="" type="checkbox"/>		
<b>Consumer Advisory</b>			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <input checked="" type="checkbox"/>		
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <input checked="" type="checkbox"/>			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <input checked="" type="checkbox"/>		
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>					
<b>Prevention of Food Contamination</b> O U T I N N O N A C O S 34. No Evidence of Insect contamination, rodent/other animals <input checked="" type="checkbox"/>			<b>Food Identification</b> O U T I N N O N A C O S 41. Original container labeling (Bulk Food) <input checked="" type="checkbox"/>		
35. Personal Cleanliness/eating, drinking or tobacco use <input checked="" type="checkbox"/>			<b>Physical Facilities</b>		
36. Wiping Cloths; properly used and stored <input checked="" type="checkbox"/>			42. Non-Food Contact surfaces clean <input checked="" type="checkbox"/>		
37. Environmental contamination <input checked="" type="checkbox"/>			43. Adequate ventilation and lighting; designated areas used <input checked="" type="checkbox"/>		
38. Approved thawing method <input checked="" type="checkbox"/>			44. Garbage and Refuse properly disposed; facilities maintained <input checked="" type="checkbox"/>		
<b>Proper Use of Utensils</b>			45. Physical facilities installed, maintained, and clean <input checked="" type="checkbox"/>		
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <input checked="" type="checkbox"/>			46. Toilet Facilities; properly constructed, supplied, and clean <input checked="" type="checkbox"/>		
40. Single-service & single-use articles; properly stored and used <input checked="" type="checkbox"/>			47. Other Violations <input checked="" type="checkbox"/>		

