





License/Permit # Est. Type $_{Page}\,\underline{1}\quad \mathrm{of}\,\underline{2}$ 10/30/2023 11:40 Λ SD SD Purpose of Inspection: X 1-Routine TOTAL/SCORE 2-Follow Up 4-Investigation 3-Complaint 5-CO/Construction 6-Other Establishment Name: Contact/Owner Name: Number of Repeat Violations: _0_ Number of Violations COS: _0_ MOD Pizza Nicholas Ritter Physical Address: 11650 US-380 Suite 400 Pest control Grease trap : 7/3/23 Follow-up: e NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch Mark 'v' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Compliance Status: Out = not in compliance IN = in complianceMark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days N N C O S I N I N N O N A C O S Time and Temperature for Food Safety **Employee Health** (F = degrees Fahrenheit) 1. Proper cooling time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Χ X 2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharge from Χ Χ eyes, nose, and mouth 3. Proper Hot Holding temperature(135°F) Х Preventing Contamination by Hands 4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Gloves used properly X Χ 5. Proper reheating procedure for hot holding (165°F in 2 15. No bare hand contact with ready to eat foods or approved X X alternate method properly followed 6. Time as a Public Health Control; procedures & records Χ **Highly Susceptible Populations** 16. Pasteurized foods used; prohibited food not offered Χ Approved Source Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite X Chemicals destruction 8. Food Received at proper temperature 17. Food additives; approved and properly stored; Washing Fruits Χ Х & Vegetables 18. Toxic substances properly identified, stored and used Χ **Protection from Contamination** 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting X Water/ Plumbing 10. Food contact surfaces and Returnables; Cleaned and 19. Water from approved source; Plumbing installed; proper Χ Χ Sanitized at (see below) ppm/temperature backflow device 11. Proper disposition of returned, previously served or 20. Approved Sewage/Wastewater Disposal System, proper Χ Χ reconditioned disposal Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days N O O A Demonstration of Knowledge/ Personnel Food Temperature Control/ Identification 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used; Equipment Adequate to Χ and perform duties/ Certified Food Manager (CFM) Χ Maintain Product Temperature 28. Proper Date Marking and disposition 22. Food Handler/ no unauthorized persons/ personnel Х Χ 29. Thermometers provided, accurate, and calibrated; Chemical/ Safe Water, Recordkeeping and Food Package Labeling X Thermal test strip 23. Hot and Cold Water available; adequate pressure, safe X Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite 30. Food Establishment Permit (Current and Valid) Χ Х destruction); Packaged Food labeled Conformance with Approved Procedures Utensils, Equipment, and Vending 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized 31. Adequate handwashing facilities: Accessible and properly supplied, used Х 2 processing methods; manufacturer instructions Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly 2 designed, constructed, and used 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided X 2 Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First N O I N N A N O A A Prevention of Food Contamination Food Identification 34. No Evidence of Insect contamination, rodent/other 41.Original container labeling (Bulk Food) Χ animals
35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean X 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 1 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained X Χ 45. Physical facilities installed, maintained, and clean Proper Use of Utensils 1 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean Χ dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 47. Other Violations X X





FI-347

Establishment Name: MOD Pizza		Physical Address: 11650 US-380 Suite 400 TEMPERATURE OBSERV		City/State: Cross Roa	License/Permit # 0	Page of 2 of 2	
Item/Lo	ocation	Temp	Item/Location	Temp	Item/Location	Temp	
cheese	e	35°F					
201100	70	36°F					
sausa							
chicken		35°F					
cheese		36°F					
walk in cooler		33°F					
tem	AN INSPECTION OF VOLID ES		SSERVATIONS AND COL			ERVED AND	
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:						
10	200ppm QAC in sanitizer bucket. 400ppm QAC at 3 compartment sink. 180F at high temp dish machine						
21	CFM on site a time of inspection.						
22	Food handler licenses available for team members at location.						
31	Maintain hand washing sinks free of utensil/cloth storage - to be used for hand washing only.						
32	Resurface cutting boards on main prep line. Deep cuts prevent the food contact surface from being properly sanitized.						
33	Clean inside/outside of dish machine of debris build up. Observed dishes stacked tightly together causing water to be trapped.						
	Stack dishes separately to allow for proper air flow.						
34	Obtain new door seal at back entry door - observed air gap for pest entry. Observed dead crickets through kitchen.						
35	Do not store personal drinks on preparation stations.						
37		Observed food stored on the floor in the walk in freezer.					
39	Store equipment and utensils clean when in storage. Observed utensils with food debris build up, pizza press with flour build up						
42	Clean work stations under in place equipment and inside prep coolers more frequently to prevent food debris build up.						
43	Clean ventilation in walk in cooler of dust accumulation.						
45	Observed moderate food debris build up underground storage racks and Warewashing area. Deep clean floors and increase						
	detail cleaning to prevent build up.						
47	Nicholas.ritter@modpizza.com						
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