

# Retail Food Establishment Inspection Report

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

Date: <b>1/28/2025</b>	Time in: <b>10:20</b>	Time out: <b>11:50</b>	License/Permit # <b>FOOD5040</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>	
Establishment Name: <b>Luigi's Italian Cafe</b>			Contact/Owner Name: <b>Mario Smajli</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>10/90/A</b>	
Physical Address: <b>2002 S Goliad Rockwall, TX</b>			Pest control : <b>Latin/12-2025</b>		Hood <b>Valencia/7-2025</b>		Grease trap : <b>Garcia/11-27-2024</b>	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)		<b>Preventing Contamination by Hands</b>						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				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		<b>Highly Susceptible Populations</b>						
					<b>Approved Source</b>			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>	
	3				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>dented cans</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
					<b>Protection from Contamination</b>			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
	3				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			✓				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			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2025</b>	
					<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			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>			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 <b>meats to required temps</b>			✓				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
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
W					36. Wiping Cloths; properly used and stored			1				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	
					<b>Proper Use of Utensils</b>			1				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	

1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Mario Smajli</i>	Print: <b>Mario Smajli</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Luigi's Italian Cafe</b>	Physical Address: <b>2002 S Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5040</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pizza cold top/sausage	39	grill cold top/ham	41	shrimp	36
beef	40	eggplant	41	salad cold top/ cut lettuce	41
under/cut tomatoes	40	under/eggplant	41		
cold wells/pasta	39	reach in/cut lettuce	41		
pasta	38	WIC/lasagna	38/39		
middle cold top/chicken	36	chicken	39		
veggies/sausage	34/38	cheese	38		
under/crab	39	pasta	37		

**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:
	Line hand sink 100+F equipped
10/42	To clean spice containers on cookline
10/42	To clean dough bowls daily, store clean
45	To clean ceiling above pass through/food splatters
32	Need to address cutting boards/clean or replace
	Chicken par-grilled then finished in oven to 165+F
45	To clean floors, missing grout and food debris
W	To store spray bottles low/separate not over 3 comp sink
	Dishwasher sanitizing at 100ppm chlorine
	3 comp sink 120+F
	Sani bucket setup to 100ppm chlorine
	Warewash hand sink 100+F equipped
45	Replace missing broken tiles near dough machine
45/32	Door to WIF needs to be repaired/metal is lifting
45/32	To repair landing into WIF/exposed insulation, etc
45	To clean ceiling tiles and under light shields
32	To address rusty shelves at coffee station
7	3 dented cans, removed
	No food stored in outside storage room/ good
45/32	Need to seal gaps on corners/exposed
W	Need to store wiping cloths in sani buckets, not on prep counters
	Lisanti, Roma food suppliers
	Need weather stripping at back door near bar

Received by: (signature) <i>Mario Smajli</i>	Print: <b>Mario Smajli</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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