

Retail Food Establishment Inspection Report

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

Date: 6/22/2025	Time in: 3:30	Time out: 4:40	License/Permit # FOOD5013	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Napoli Italian Restaurant			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 407 S Goliad Rockwall, TX			Pest control : First Strike/5-28-2025	Hood Lukaz/5-2025	Grease trap : IMC/25gal/5-30-2025	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
O U T	I N	N O	N A	C O S		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Lisanti	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O U T	I N	N O	N A	C O S	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 2	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label all meats to required temps	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
O U T	I N	N O	N A	C O S	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
O U T	I N	N O	N A	C O S	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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Received by: (signature) <i>Zana Nasufi</i>	Print: Zana Nasufi	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Napoli Italian Restaurant		Physical Address: 407 S Goliad		City/State: Rockwall, TX		License/Permit # FOOD5013		Page 2 of 2.	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
steam wells/meatballs		180	reach in cooler/ pasta		41				
meat sauce		155	reach in freezer ambient		11				
ice well/cut tomatoes		40	WIC/pasta		42				
Pizza cold top/sausage		41	chicken		42				
shredded cheese		41	lasagan		42				
Canadian bacon		41	manicotti		41				
salad bar/cut tomatoes		42	back reach in freezer		10				
glass front cooler/cheesecake		42	reach in freezer		7				
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:								
	Back hand sink 116F equipped								
	3 comp sink 118F								
	Dishwasher sanitizing at 100ppm chlorine								
	Using quats Sanitizer spray at 200ppm								
	Current test strips/both quats and chlorine (for dishwasher)								
42	To clean inside freezer/some food debris								
42	To clean inside reach in cooler/some food debris and grease								
39	To clean dough mixer and bowl/need to store clean								
7	One curled edge on can/removed								
	Soiled rag removed from shelving above dough mixer/plans to replace shelving in July								
W	Watch temps in WIC/to cold hold at 41F or below								
42	To clean shelf in WIC under condenser/heavy accumulation of grease and debris								
45	To address floors in back, plans to replace in July								
45	To clean ceiling tiles								
	Cleaning has definitely improved throughout kitchen/prep surfaces								
	New shelves in back storage/2 more on order								
45	Maintenance in various places/chipped paint, etc								
Received by: (signature) Zana Nasufi			Print: Zana Nasufi			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) Christy Cortez, RS			Print: Christy Cortez, RS			Samples: Y N # collected			

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