Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/22/2025					License/Permit # FOOD5013							Est. Type Risk Category Page 1 of 2	<u>.</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Nat Napoli Italian Restaurant									* Number of Repeat Violations:					* Number of Repeat Violations:		
Physical Address: 407 S Goliad Rockwall, TX Pest control: First Strike/5-28-2025							L	Hood Grease t Lukaz/5-2025 IMC/25				ease C/2	e trap : Follow-up: Yes \(\) 5gal/5-30-2025 \(\) 80 \(\)	6/94/A		
М					Out = not in co points in the OUT box for Prio	r each numbered is			chec	ckma	rk in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W-Watch (x) for IN, NO, NA, COS Mark an in appropriate box for R (v) eAction not to exceed 3 days	1
О	Compliance Status O I N N C Time and Temperature for Food Safety						R		Compliance St			Stat N	cus C			
T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						U T	N	0	A	o s	Employee Health 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)											Preventing Contamination by Hands			
		4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly					
		~			5. Proper reheating pro- Hours)	cedure for hot ho	olding (165°F in	2			/				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										Highly Susceptible Populations		
					Approved Source					Pasteurized eggs used when required					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs used for in baking	
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Lisanti			1							Chemicals	
	~				8. Food Received at pro	oper temperature	•				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_
					check at rece	PIPT n from Contami	ination				~				18. Toxic substances properly identified, stored and used	
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting						1 1				Water/ Plumbing	
	~				10. Food contact surfact Sanitized at 200			d			_			-	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned		iously served or				~			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal	
					reconditioned disc	arueu										
		-	-		Pri	ority Founda	ation Items (2 Points) vie	olati	ions	Rear	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Foundan		Points) vie	O U	ions . I N	Requ N O	N A	C O	Food Temperature Control/ Identification	R
O U T		N O			Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/	/ Personnel	R) via	О	I	N	N	С	·	R
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of knowle nager/ Posted	R) vie	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: Ili Italian Restaurant	Physical A		City/State: Rockwa	II TX	License/Permit # FOOD5013	Page <u>2</u> of <u>2</u>						
Паро	Transfer (Cotagram	107	TEMPERATURE OBSERVAT		III, 17X	1.0020010							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F						
steam	wells/meatballs	180	reach in cooler/ pasta	41									
n	neat sauce	155	reach in freezer ambient	11									
ice w	vell/cut tomatoes	40	WIC/pasta	42									
Pizza	a cold top/sausage	41	chicken	42									
shre	edded cheese	41	lasagan	42									
Car	nadian bacon	41	manicotti	41									
salad	d bar/cut tomatoes	42	back reach in freezer	10									
glass f	front cooler/cheesecake	42	reach in freezer	7									
		OF	SERVATIONS AND CORRECTIV	VE ACTION	IS								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Back hand sink 116F equipped												
	3 comp sink 118F												
	Dishwasher sanitizing at 100ppm chlorine												
	Using quats Sanitiz		• • • • • • • • • • • • • • • • • • • •										
	Current test strips/both quats and chlorine (for dishwasher)												
42	To clean inside free	zer/son	ne food debris										
42	To clean inside read	ch in co	oler/some food debris a	nd grea	se								
39	To clean dough mix												
7	One curled edge on can/removed Soiled rag removed from shelving above dough mixer/plans to replace shelving in July												
	lace shelving in	July											
W	•		d hold at 41F or below										
42			r condenser/heavy accu	mulation	n of gre	ase and debris							
45			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												
Dani 1	by		Print:		ı	Title: Person In Charge/ (Dwnor						
Received (signature)	•			asufi		Manager Manager	JW HCI						
Inspected (signature)		ton 1	RS Christy Co	nrtaz		<u> </u>							
Form EU 06	6 (Revised 09-2015)	10g, 1	Commisty Of	JI (UZ,	1 (0	Samples: Y N # o	collected						