

Retail Food Establishment Inspection Report

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

Date: 11/23/2025	Time in: 10:15	Time out: 11:20	License/Permit # need current/to post/2024 posted	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: Giovanni			Contact/Owner Name: Agron Dika		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2091 Summer Lee Dr Rockwall, TX			Pest control : Tech Force/need current invoice	Hood Global/8-14-2025	Grease trap : Trimble/need current invoice	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				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				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Lisanti	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</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						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		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 on menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					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	
1					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	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	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Linda Bekqeli</i>	Print: Linda Bekqeli	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: Giovanni		Physical Address: 2091 Summer Lee Dr		City/State: Rockwall, TX		License/Permit # need current/to post		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
white chest freezer ambient		-3	right side cold top/cut tomatoes		36	under counter cooler/chiles		41	
left cold top/cut tomatoes		41	under/crawfish/pico		36/36	under counter cooler/prosciutto		41	
cheese		41	WIC/polenta		41				
under/chicken		41	hamburger/steak		41/41				
grill drawers/salmon		41	shredded cheese		41				
chicken		41	pasta/sausage		41/41				
hamburger		41	chicken/shaved ribeye		41/41				
steak		41	2 door freezer ambient		-2				
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:								
	Kitchen hand sink 100F equipped								
34	3 small live roaches under prep hand sink in kitchen and behind chest freezer/called pest control today								
45	Need to seal all gaps/caulk broken baseboard tiles								
45	Seal gaps in ceiling and holes in wall								
45	Need to clean under all equipment/ food debris								
	3 comp sink 125F								
	Dishwasher sanitizing at 100ppm chlorine								
W	Need to label all spray bottles/1 bottle under dishwasher								
42/37	Need to defrost white chest freezer/need to clean gaskets								
40	No foil to line shelves/not cleanable, use drainable bar matting instead								
45	Need to clean floor drains/do not leave food overnight								
	Cookline hand sink 120F equipped								
14	Need to wash hands before gloving when entering restaurant/before prepping and cooking /discussed and COS								
39	Do not place cutting boards on the ground (on their side) before placing on cold tops/COS by wash, rinse, and sanitized								
9	Raw shelled eggs to be stored low and separate in walk in cooler								
9	Need new lids for cornmeal and panko/to cover overnight								
45	Need to repair 2 door freezer door/gaskets								
42	Need to clean inside coolers/ food debris								
42	Need to clean shelves under prep tables/food debris								
	Drink hand sink 108F equipped								
	Soda/tea nozzles WRS daily								
	Sani bucket setup to 100ppm chlorine								
45	To replace moldy caulking behind 3 comp sink								
34	Some fruit flies/to address breading sites								
32	To replace cutting boards where badly scored/discolored /bread cutting board								
	Bar hand sink 115F								
	Bar dishwasher sanitizing at 100ppm chlorine								
34	Fruit flies in bar/to address breeding sites/suggested power washing inside floor drains								
Received by: (signature) <i>Linda Bekqeli</i>			Print: Linda Bekqeli			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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