

Retail Food Establishment Inspection Report

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

Date: 6/24/2026	Time in: 2:15	Time out: 3:15	License/Permit # FOOD5013	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Napoli Italian Restaurant			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 407 S Goliad Rockwall, TX		Pest control : First Strike/6-3-2026	Hood Lukaz/4-13-2026	Grease trap : IMC/25gal/5-2026	Follow-up: Yes ☒ No ☐	
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	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓					
		✓			14. Hands cleaned and properly washed/ Gloves used properly	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		✓			Highly Susceptible Populations	
		Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs used for baking	
	✓				Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		Protection from Contamination			18. Toxic substances properly identified, stored and used	
	✓				Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling			2	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures			2	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory			2	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label all meats to require temps	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	
	✓				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	
OUT	IN	NO	NA	COS	Food Identification	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities			W	
	✓				42. Non-Food Contact surfaces clean	
					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

