

Retail Food Establishment Inspection Report

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

Date: 11/8/2022	Time in: 11:55	Time out: 1:32	License/Permit # FS-9460	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Giovanni	Contact/Owner Name: Agron Dika	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2091 Summer Lee Rockwall, TX		✓ Number of Violations COS: _____	

Compliance Status: Out = not in compliance IN = in compliance	NO = not observed	NA = not applicable	COS = corrected on site	R = repeat violation	W- Watch
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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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
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					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)							✓				
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature							✓				
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
	✓						✓				
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Approved Source						Chemicals					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Lisanti						17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only					
	✓					W					
8. Food Received at proper temperature check at receipt						18. Toxic substances properly identified, stored and used store low and separate					
Protection from Contamination						Water/ Plumbing					
3							✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device					
3							✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned discarded											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
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					
Consumer Advisory							✓				
	✓					W					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
						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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
W						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored							✓				
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
1						44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method							1				
Proper Use of Utensils						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>Agron Dika</i>	Print: Agron Dika	Title: Person In Charge/ Owner Owner
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	City/State: Rockwall, TX	License/Permit # FS-9460	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/cut tomatoes	41	cheese	41	beef	41
under/shrimp	41	under/chicken	41	under counter cooler/creme Brulee	41
sausage	41	hot wells/soup	167	under counter cooler/lasagna	41
shaved ribeye	41	mashed potatoes	165	white freezer ambient	2
grill drawets/stuffed shrimp	41	2 door freezer ambient	5		
steak	41	WIC/tuna	41		
salmon	41	crabmeat	41		
cold top/cut tomatoes	41	cut tomatoes	41		

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 106 F with soap and paper towels
	3 comp sink 127 F
W	left side 3 comp sink faucet/leaking. Plumber has been called to repair
10	Dishwasher not sanitizing at inspection. Changed sani source, primed. COS
10	Sani buckets not setup. COS to 100ppm chlorine sanitizer
W	Use test strips to test sanitizer as it was initially too strong when making
10	Clean ice deflector panel/some slime buildup. Watch as it is black and hard to detect
42	Clean hood vents/any hanging grease to be removed
9	Store raw chicken low and separate in coolers. Not over salad mix
9	Store raw shelled eggs low and separate in WIC/not over ready to eat foods
W	Store employee drinks low and separate/not over or on prep areas
	Line hand sink 100F with soap and paper towels
	Discussed consumer advisory using asterisks and in menu as well
34	Some flies
	Using pasteurized eggs for Caesar dressing
	Drink hand sink 108 F with soap and paper towels
	Soda and tea nozzles WRS daily
	Bar hand sink 100 F with soap and paper towels
	Bar dishwasher not sanitizing. Will use kitchen dishwasher
	Sani spray bottles in bar quats at 200 ppm quats
38	Always thaw under running cool water
	Beer taps cleaned/maintained by supplier
W	Protect straws from public in bar area
45	Clean floors, under equipment, some food debris

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

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