

Retail Food Establishment Inspection Report

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

Date: 5/26/2022	Time in: 11:45	Time out: 12:54	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
		✓ Number of Violations COS: _____	

Physical Address: 2091 Summer Lee Drive Rockwall, TX	Pest control : Tech Force/2 weeks	Hood J's C/3mo	Grease trap : Trimble/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						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 gloves used					
	✓						✓				
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)					
				✓		Highly Susceptible Populations					
	✓						✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered eggs cooked					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Lisanti						W					
	✓					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature check at receipt						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
3						20. Approved Sewage/Wastewater Disposal System, proper disposal					
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

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 2						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							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu						2					
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				
36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean					
1							✓				
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used					
	✓						✓				
38. Approved thawing method running cool water						44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils						1					
W						45. Physical facilities installed, maintained, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
40. Single-service & single-use articles; properly stored and used						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓						✓				
						47. Other Violations					

