

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 11/8/2023	Time in: 1:40	Time out: 3:00	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 Dikta	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 2091 Summer Lee Dr Rockwall, TX	Pest control : owner to send	Hood <small>L Gonzalez/10-2-2023</small>	Grease trap : owner to send	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					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Lisanti							✓				
	✓					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							✓				
	✓					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 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel all						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo					
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)					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						2				
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							2				
	✓					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							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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	W					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored							✓				
	1					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	1						✓				
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					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Antonio Cruz</i>	Print: Antonio Cruz	Title: Person In Charge/ Owner Chef
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 # 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/polenta	41	cold top/ cut tomatoes	41	2 door freezer ambient	4
cut tomatoes	41	sliced tomatoes	41	WIC/raw chicken	41
under/sausage	41	under/tuna	41	pasta/pasta	41/41
beef	41	shrimp	41	cheese	41
bolognese sauce	41	grill drawers/stuffed shrimp	41	beef	41
steam table/sauce	156	raw chicken	41	white freezer ambient	3
soup	158	scallops	41	bar cooler/cream	41
mashed potatoes	160	pasta	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:
31	Prep hand sink at 78F/minimum temp to be 100F. Need paper towels as well
	Line hand sink 100F equipped
33	Need to organize warewashing area with proper flow of clean converging with clean out of dishwasher/ discussed
42	Avoid use of wiping cloths on shelving under prep table/lots of food debris and soiled
32	To clean cutting boards where discolored
	3 comp sink 120F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Sani buckets at 100ppm chlorine sanitizer
42	Clean shelves under prep tables and plastic liners/sanitize
39	Avoid storing knives between tables especially after cutting raw meat. Wash, rinse, sanitize after use
	need to clean inside freezer/food debris
	Dar Pro picks up and disposes spent grease
	Need to clean walls, floors, under equipment
	Need to clean in/around/on equipment and inside coolers
37	Best to wrap raw meat in freezer/protect from frost
	Wood trays to be used with butcher paper only or verify NSF/not used for meat
	Drink hand sink 100+F equipped
37	Need to protect water pitchers and spices in bowl by patio door
W	Avoid hanging spray bottles on plate cart by patio door/store low and separate instead
	Bar hand sink 100F equipped
31	Need to make sure bar hand sink is accessible and only used for hand washing/dripping/to replace gasket
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer

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

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