	Retail Food Establishment Inspection Report Image: Constraint of the system <																
Date: Time in: Time out: License/Pe 11/9/2021 9:40 11:14 FS-94													Est. Type Risk Category Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								_	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE				
Establishment Name: Contact/Owner N Giovanni Agron Dika													* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control : 2091 Summer Lee Rockwall, TX Tech Force/2 wee							J	Hood IC/6mo		Grease Trimb		e trap : Follow-up: Yes / 10/90/A					
Compliance Status: Out = not in compliance IN = in compliance NO							not ob		rved $NA = not app$								
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 Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												· · · · · ·					
Co O U	I N N C Time and Temperature for Food Safety N O A O Time and Temperature for Food Safety							Co O U	Compliance StatusOINNCUNOAO		С	Employee Health					
T	1	0	А	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T	-11	0		s	12. Management, food employees and conditional employees;				
	~								~				knowledge, responsibilities, and reporting				
	~	2. Proper Cold Holding temperature(41°F/ 45°F)							۲				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands								
		· ·			4. Proper cooking time and temperature				~	14. Hands cleaned and properly washed/ Gloves used properly							
		•			5. Proper reheating procedure for hot holding (165°F in 2						Gloves used 15. No bare hand contact with ready to eat foods or approved						
		~			Hours)				~				alternate method properly followed (APPROVED YN)				
	~				6. Time as a Public Health Control; procedures & records					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered							
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	•				check at receipt			0	•				18. Toxic substances properly identified, stored and used				
					Protection from Contamination 9. Food Separated & protected, prevented during food			3									
3					preparation, storage, display, and tasting								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po			- 1 4	~	D	•	C	20. Approved Sewage/Wastewater Disposal System, proper disposal				
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R) vu	0 U	I N	N O	N A	Cor	Food Temperature Control/ Identification				
Т				S	21. Person in charge present, demonstration of knowledge,			Т				S	27. Proper cooling method used; Equipment Adequate to				
	~				and perform duties/ Certified Food Manager/ Posted				~				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				
	0			23. Hot and Cold Water available; adequate pressure, safe								digital Permit Requirement, Prerequisite for Operation					
┢	~	24. Required records available (shellstock tags; parasite							~				30. Food Establishment Permit (Current/insp report sign posted)				
	*										_		12/31/3021 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/Buffet Plate)/ Allergen Label in menu										33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	e Acti R	ion I	0 1	Ι	Ν	Ν	С	I				
U T	N	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)				
1					animals 35. Personal Cleanliness/eating, drinking or tobacco use				~								
1					36. Wiping Cloths; properly used and stored								Physical Facilities 42. Non-Food Contact surfaces clean				
Ľ	~				37. Environmental contamination				۲ ۲				43. Adequate ventilation and lighting; designated areas used				
-	v v	38 Approved thaving method				-			v v				44. Garbage and Refuse properly disposed; facilities maintained				
-					Proper Use of Utensils				v v				45. Physical facilities installed, maintained, and clean				
					39. Utensils, equipment, & linens; properly used, stored,				-				46. Toilet Facilities; properly constructed, supplied, and clean				
1					dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				~				47. Other Violations				
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations				

Received by: (signature) Agron Dika	Agron Dika	Title: Person In Charge/ Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishi Giova	nent Name: anni	Physical A 2091	Summer Lee	City/State: Rockwa	all, TX	License/Permit # Page FS-9460		e <u>2</u> of <u>2</u>					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion		Temp F					
		_		_				_					
	nashed potatoes	37	cold top/cut tomatoes		39 2 door reach in freezer amb			3					
	meatballs	39	polenta	38	white freezer ambien			8					
raw	beef/raw chicken	37/38	under mussels	38	under counter dessert cooler/cak			34					
ch	neese/pasta	37/39	pork	39	under counter spinach artichoke		e dip	40					
col	d top/cheese	38	grill drawers/salmon	37									
CL	it tomatoes	37	steak	38									
ur	nder/shrimp	37	pasta	39									
	crab balls	37	chicken	37									
Item	AN INSPECTION OF VOUD FR		SERVATIONS AND CORRECT					JD.					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Drink hand sink 101 F												
35	Store employee drinks low and separate, not over drink prep area												
	Kitchen hand sink 104 F												
10	3 comp sink 133 F												
40 9	Avoid use of foil to line shelves in kitchen. Use bar matting instead.												
9	Always store raw eggs and chicken low and separate, not on top of or over ready to eat foods Line hand sink 124 F												
36			ickets. Avoid leaving di	tv overni	aht on sl	helves througho	ut						
	Store wiping cloths in sani buckets. Avoid leaving dirty overnight on shelves throughout Reminder to always wash hands when entering kitchen												
	Soda/tea nozzles V		•										
	Meat slicer cleaned	l and sa	nitized after every use										
39/40	Avoid storing dishe	s in card	board boxes. Store in	a cleana	ble con	tainer instead							
39	Invert ice buckets	_											
18	Label all spray bott												
18			I separate, not over pr										
W	Sani bucket at 100		morning to sanitize at 100 ppn	1 chiorine sa	anitizer. Di	scussed checking da	illy.						
	Bar hand sink 100												
	Bar dishwasher 100		nlorine sanitizer										
18				an dishes	6								
W													
	Dummy plate on to	p of cart	with clean dishes in di	ning area	a								
Received (signature)	•		Print:	.		Title: Person In Charge/	Owner						
- ´	Agron Dika		Agron I	JIKa		Owner							
(signature)	Agron Dika ^{Iby:} Chrísty Cov	tez, 1	RS Christy C	Samples: Y N #	collecte	he							
	5 (Revised 09-2015)	Ŭ				Sumples. 1 10 #	concell	~d					