Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	te:	5/2	202	20	Time in: 11:05	Time out: 12:23		FS-9)					Est. Type	Risk Category	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow 1		3-Complai		_	Inve	stigs	ation	n	5-CO/Construction	6-Other	TOTAL/S	CORE
Es	Establishment Name: Contact/Owner I Giovanni Agron Dika												* Number of Repeat Viola ✓ Number of Violations Co	6/94/A				
			ddre Lee		r Rockwall, TX	Sr		an/month	ly [Hoo Perk		3mo	G cit	rease y ha		Follow-up: Yes 🗸 No 🗌	6/94	+/ <i>H</i>
Ma					points in the OUT box f		ıtem	Mark '		ckma	rk in	appr	opria	ate bo		k an 💢 in appropriat	lation W-Ve box for R	Watch
C	mnli	onoc	Sto	trac	Pri	iority Items (3	3 Points) violations	Requir	_					ive Action not to exceed 3 day	?S		
O U T	U N O A O Time and Temperature for Food Safety						R	Compliance Status				С	Employee Health					
	~			В	1. Proper cooling time					-	~				12. Management, food employ knowledge, responsibilities, ar		employees;	
	~				2. Proper Cold Holdin	ng temperature(4)	1°F/ 45°F	<u>(</u>)			~				13. Proper use of restriction are eyes, nose, and mouth	charge from		
	~				3. Proper Hot Holding	g temperature(13	5°F)				Preventing C			Preventing Con	tamination by Han	ds		
		~			4. Proper cooking tim	e and temperatur	·e								14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating pr Hours)	rocedure for hot h	nolding (1	65°F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods o owed (APPROVED	r approved YN	.)
	~				6. Time as a Public H	ealth Control; pro	ocedures	& records							Highly Susce	ptible Populations		
					A	approved Source	;			16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required eggs cooked. using pasteurized eggs for								
	~				7. Food and ice obtain good condition, safe, destruction Sysco	and unadulterated									Cl	nemicals		
	~				8. Food Received at p	proper temperatur	re				<u></u>				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	its
					check at rec	eipt on from Contam	ination				'				water only 18. Toxic substances properly	identified, stored an	d used	
	_				9. Food Separated & preparation, storage, of	protected, preven	ited durin	g food							Water	·/ Plumbing		
	~				10. Food contact surfa			aned and			<u></u>				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition	of returned, prev	viously se	erved or			·				20. Approved Sewage/Wastew disposal	vater Disposal System	n, proper	
	Ĺ		Ш		reconditioned disc						Ĺ							
О	I	N	N	С					ints) vi	О	I	N	N	C	rective Action within 10 days			R
U T	N	0	A	o s	21. Person in charge		ration of	knowledge,		T T	N	0	A	O S	Food Temperature 27. Proper cooling method use	e Control/ Identific		
	-				and perform duties/ C 4 22; Food Handler/ no						•				Maintain Product Temperature 28. Proper Date Marking and o	,		
	'				Safe Water, Rec						V				29. Thermometers provided, a		ed; Chemical	1/
					23. Hot and Cold Wat	Labeling					•				Thermal test strips digital			
	~				24. Required records										Permit Requirement, 30. Food Establishment Perr			sted)
L	~				destruction); Package Keep oyster	d Food labeled tags 90 d	lays v	vhen or			~				12/31/2020			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
	I				Conformance 25. Compliance with	with Approved						-			Utensils, Equip 31. Adequate handwashing fac	pment, and Vendin		
	~				HACCP plan; Variand processing methods; i	ce obtained for sp	pecialized			2					supplied, used		ia property	
					Co	nsumer Advisor	ry				~				32. Food and Non-food Contac designed, constructed, and use		, properly	
	~				26. Posting of Consur foods (Disclosure/Rei on menu						~				33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
					Core Items (1 Po	int) Violations	Require	Corrective		_			_	_	ys or Next Inspection , Which	never Comes First		
O U T	I N	N O	N A	C O S		n of Food Conta			R	O U T	I N	N O	N A	C O S		dentification		R
1					34. No Evidence of Ir animals					Ш	•				41.Original container labeling	(Bulk Food)		
	~				35. Personal Cleanlin			acco use								cal Facilities		
	~				36. Wiping Cloths; pr	operly used and s	stored				•				42. Non-Food Contact surface	s clean		
	~				37. Environmental co	ntamination					~				43. Adequate ventilation and l	ighting; designated a	reas used	
	~				38. Approved thawing	g method					~				44. Garbage and Refuse prope	rly disposed; faciliti	es maintained	1
					Pro	per Use of Utens	sils			1					45. Physical facilities installed	, maintained, and cle	ean	
					39. Utensils, equipme					\vdash				\vdash	46 T 11 - F 11::			
1					dried, & handled/ In						~				46. Toilet Facilities; properly of	constructed, supplied	l, and clean	

Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	u T \/	License/Permit #	Page	<u>2</u> of <u>2</u>				
Giova	anni	Summer Lee Dr		Rockwa	all, TX	FS-9460						
Item/Loc	cation	Temp F	TEMPERATURE OBSERVAT Item/Location	Temp F	Item/Loca	tion		Temp F				
desse	rt cooler/creme Brulee	40	cold top/cut tomatoes	40	rice			41				
desse	ert cooler/raspberry	40	under/shrimp	40	mea	tballs on tra	ys	53				
white	e freezer ambient	-1.0	beef	40								
cold	top/cut tomatoes	40	grill drawers/pasta	41								
n	nozzarella	41	beef/chicken	41/41								
unc	der/crab cake	40	shrimp	41								
stuf	fed avacados	42	2 door freezer/ambient	-2								
hot v	vells/tomato soup	168	WIC/fish/pasta	41/41								
Item	AN INSPECTION OF VOLD FOR		SERVATIONS AND CORRECTIVE			TE COMPLETONG ODGEDA	ED AN	ID				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	drink hand sink 100											
	kitchen grill hand sink 100											
0.4	3 comp 123 kitchen hand sink turned off. Corrected and adjusted to 100											
31		irnea oi	t. Corrected and adjust	ed to 10)()							
34	Flies	ro gotting	roady to be proposed for comice a	4 EO Advi	inad to loo	vo in MIC until mondy t						
W	Meatballs sitting out on trays getting ready to be prepped for service at 53. Advised to leave in WIC until ready to prep.											
	Meatballs out for an hour and a half. will be prepped for service now. Dishwasher 100 ppm bleach											
	Sani bucket setup to 100 ppm bleach											
40	Avoid use of foil to line shelves. use bar matting or something cleanable instead											
	Advised Separate items designated for send back (strawberries moldy)											
39	Keep scoop handles out of bulk products											
	RR sinks 100+											
	Bar hand sink 100+											
	Bar dishwasher 100 ppm bleach											
34												
45	Clean floors, walls in back near back door											
D : -			n		1	mu p r er						
Received (signature)			Agron D)ika		Title: Person In Charge/ Conner	Jwner					
Inspected	Agron Dika d by: Chvisty C		Print:			<u> </u>						
Form EH-06	Christy C	orte		<u>Cort</u>	.ez	Samples: Y N # c	collecte	ed				