## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 1/11/2024			'n	24	Time in: 10.30	Time out: 12:25		License/Permit # need current to be pos					hമ	n	neted	Est. Type	Risk Category	Page 1	of <u>2</u>
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				4-Investigation 5-					5-CO/Cons		6-Other	TOTAL/	SCORE					
Establishment Name: Contact/Owner Na Luigi's Italian Cafe												* Number of Repeat Violations: ✓ Number of Violations COS:			15/8	5/R			
					Rockwall, TX		est control : tin/monthl	ly/12-20	23	Ho Valenci	od :ia's/8-21	-2023	Ga	rease arcia	e trap : a/1-4-2024/1	000gal	Follow-up: Yes V	15/0	ם יכו
Ma					Status: Out = not in conspoints in the OUT box for a	each numbered it		Mark '✓		eckm	ark in	appr	opria	ite bo	oplicable COS : ox for IN, NO, NA ive Action not to	, COS Mai	site $\mathbf{R}$ = repeat vio	lation W- e box for R	Watch
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W					Proper cooling time as	nd temperature					~				<ol><li>Managemen knowledge, resp</li></ol>		yees and conditional nd reporting	employees;	
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				~				13. Proper use of eyes, nose, and		nd exclusion; No dis	charge from	
W					3. Proper Hot Holding to	emperature(135	°F)								Pı	reventing Cor	ntamination by Han	ıds	
3					4. Proper cooking time a	and temperature	e				~				14. Hands clear	ned and proper	rly washed/ Gloves u	sed properly	7
	~				5. Proper reheating proce Hours)	edure for hot ho	olding (165°l	F in 2			~						ready to eat foods o owed (APPROVED		_)
	~				6. Time as a Public Heal	lth Control; pro	cedures & re	ecords								Highly Susce	eptible Populations		
					Approved Source						16. Pasteurized foods used; prohibited food not offere Pasteurized eggs used when required eggs COOKed			fered					
					7. Food and ice obtained good condition, safe, and			od in			<u> </u>				eggs coo				
	′				destruction Roma/		, parasite									C	hemicals		
	~				8. Food Received at pro	_	)				~				& Vegetables		and properly stored;	Washing Fr	uits
					check at recei	IPT from Contami	ination			W				~	18. Toxic substa	<b>Tly</b> ances properly	identified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis	otected, prevente	ed during foo	od			1					Wate	r/ Plumbing		
3				<b>/</b>	10. Food contact surface Sanitized at p			d and			~				19. Water from backflow device		rce; Plumbing install	ed; proper	
					11. Proper disposition of		iously served	d or						1	4.	ewage/Wastev	water Disposal Syste	m, proper	
					reconditioned disca		4° T4	(2 D :			_				disposal	1.11 70 1			
					Prio	ority Founda	ation Item:	S (Z POH	กธราช	rotai	tions	Keq	mre						
O U	I N	N O	N A	C O	Demonstration	of Knowledge/			R	O U	N	N O	N A	C 0			re Control/ Identific	ation	R
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Received by: (signature) Donik Smajli	Print: Donik Smajli	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddraes	City/State:		License/Permit # Pag	e <u>2</u> of <u>2</u>					
	's Italian Cafe	2002	S Goliad	Rockwa	all, TX	need current to be posted	e <u>Z</u> 01 <u>Z</u>					
Item/Loc	eation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Loca	tion	Temp F					
		41/41			41/41 pasta/cooked chicken							
Cold to	op/sausage/beef		pasta/scallops		<b>+</b> '		41					
	cheese	41	cold top/ham/tomatoe				37/38					
und	der/sausage	41	cheese/pasta	41/41	shrimp/pasta		38/40					
pas	ta on ice/pasta	41	under/pasta	41	salad cold top/cut tomatoes		41					
p	asta/pasta	41/41	glass front cooler/ chicke	46	cut lettuce		41					
cold	d top/chicken	41	precooked chicker	50	dessert cooler/cheesecake		38					
	tomatoes	41	cheese sticks	48								
ur	nder/shrimp	41	WIC/lasagna									
		OB	SERVATIONS AND CORRECT		NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED A	ND					
	Line hand sink 100	+F equip	pped									
			par cooking it and then hot holding	g to be finisl	hed to 165	+F in oven before service						
4	Discussed fully coo	king to	165+F initially and then	hot hold	ing at le	east to 135+F.						
2	Discarded all TCS	foods in	glass front cooler/need	ls to colo	d hold a	t 41F or below						
45	Lots of missing gro											
W			and separate/not over	3 comp	sink							
37/34	Avoid leaving dirty	dishes d	vernight/could attract	ests								
	Dishwasher sanitizi											
45	Need to adhere bac		• •									
45	Need to fill gaps/ hole	s in wall	s, seal behind tile backsp	ash and c	lean wa	lls behind prep areas						
10	Need sanitizer bucl	ket setu	o in back especially wh	ere prep	ping rav	v chicken						
	Need sanitizer bucket setup in back especially where prepping raw chicken  COS to 100 ppm chlorine sanitizer											
	3 comp sink 110+F											
32	Cutting board in ba	ck to be	replaced where badly	scored a	nd disc	olored						
36	Need to store wipin	g cloths	in sani buckets/not on	aprons a	and vari	ous prep areas						
45	Needed maintenan	ce to wa	Ills, floors, broken base	boards, l	broken t	tiles						
32	Rusty shelves in dr	y storag	е									
	CTT renewables picks up and disposes of spent grease											
37	In back storage, cannot t	ransport fo	ood (sugar, etc) through emplo	yee bathro	om. Mus	use door to storage roo	m					
32	Rusty coffee cart/ne	eeds to	be cleanable									
	Gap at back door/n	Gap at back door/near bar/need weather stripping										
W	Store personal drin	ks low/s	eparate, not over prep	areas								
42	and a product of the second control of the s											
Received	by:		Print:			Title: Person In Charge/ Owne	r					
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(signature)	Christy Cov	tez, 1	RS Christy C	ortez,	<b>KS</b>	Samples: Y N # collect	ted					
Form EU 06	6 (Revised 09-2015)					·						