

# Retail Food Establishment Inspection Report

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

Date: <b>1/11/2024</b>	Time in: <b>10:30</b>	Time out: <b>12:25</b>	License/Permit # <b>need current to be posted</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Luigi's Italian Cafe</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>15/85/B</b>
Physical Address: <b>2002 S Goliad Rockwall, TX</b>			Pest control : <b>Latin/monthly/12-2023</b>	Hood <small>Valencia's/8-21-2023</small>	Grease trap : <b>Garcia/1-4-2024/1000gal</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
3						✓					
W						<b>Preventing Contamination by Hands</b>					
3						✓					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
						W				✓	
	✓					<b>Water/ Plumbing</b>					
3				✓		✓					
	✓					✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						2					
	✓					✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
W						<b>Physical Facilities</b>					
1						1					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓					✓					

Received by: (signature) <i>Donik Smajli</i>	Print: <b>Donik Smajli</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Luigi's Italian Cafe</b>	Physical Address: <b>2002 S Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need current to be posted	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/sausage/beef	41/41	pasta/scallops	41/41	pasta/cooked chicken	41
cheese	41	cold top/ham/tomatoes	41/41	steak/scallops	37/38
under/sausage	41	cheese/pasta	41/41	shrimp/pasta	38/40
pasta on ice/pasta	41	under/pasta	41	salad cold top/cut tomatoes	41
pasta/pasta	41/41	glass front cooler/ chicken	46	cut lettuce	41
cold top/chicken	41	precooked chicken	50	dessert cooler/cheesecake	38
tomatoes	41	cheese sticks	48		
under/shrimp	41	WIC/lasagna	32		

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:
	Line hand sink 100+F equipped
	Steam wells chicken 127-141F. Were par cooking it and then hot holding to be finished to 165+F in oven before service
4	Discussed fully cooking to 165+F initially and then hot holding at least to 135+F.
2	Discarded all TCS foods in glass front cooler/needs to cold hold at 41F or below
45	Lots of missing grout/food debris
W	Store chemicals sprays low and separate/not over 3 comp sink
37/34	Avoid leaving dirty dishes overnight/could attract pests
	Dishwasher sanitizing at 100ppm chlorine
45	Need to adhere back hand sink to wall
45	Need to fill gaps/ holes in walls, seal behind tile backsplash and clean walls behind prep areas
10	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 back to be replaced where badly scored and discolored
36	Need to store wiping cloths in sani buckets/not on aprons and various prep areas
45	Needed maintenance to walls, floors, broken baseboards, broken tiles
32	Rusty shelves in dry storage
	CTT renewables picks up and disposes of spent grease
37	In back storage, cannot transport food (sugar, etc) through employee bathroom. Must use door to storage room
32	Rusty coffee cart/needs to be cleanable
	Gap at back door/near bar/need weather stripping
W	Store personal drinks low/separate, not over prep areas
42	To clean in/around/on equipment, behind ovens, fryers

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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