

Retail Food Establishment Inspection Report

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

Date: 1/12/2022	Time in: 10:45	Time out: 12:11	License/Permit # FOOD5040	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: Luigi's Italian Cafe	Contact/Owner Name: Mario Smajli	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2002 S Goliad Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Latin/monthly	Hood Valencia's/3mo	Grease trap : Garcia/	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

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												Time and Temperature for Food Safety (F = degrees Fahrenheit)	
			✓									1. Proper cooling time and temperature	
												2. Proper Cold Holding temperature(41°F/ 45°F)	
			✓									3. Proper Hot Holding temperature(135°F)	
			✓									4. Proper cooking time and temperature	
			✓									5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓									6. Time as a Public Health Control; procedures & records	
												Approved Source	
			✓									7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Lisanti/Roma	
			✓									8. Food Received at proper temperature check at receipt	
												Protection from Contamination	
			✓									9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
			✓									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	
												Employee Health	
			✓									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
			✓									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
												Preventing Contamination by Hands	
			✓									14. Hands cleaned and properly washed/ Gloves used properly gloves used	
			✓									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
												Highly Susceptible Populations	
			✓									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
												Chemicals	
			✓									17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
			✓									18. Toxic substances properly identified, stored and used	
												Water/ Plumbing	
			✓									19. Water from approved source; Plumbing installed; proper backflow device	
			✓									20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												Demonstration of Knowledge/ Personnel	
			✓									21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
			✓									22. Food Handler/ no unauthorized persons/ personnel	
												Safe Water, Recordkeeping and Food Package Labeling	
			✓									23. Hot and Cold Water available; adequate pressure, safe	
			✓									24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
												Conformance with Approved Procedures	
			✓									25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
												Consumer Advisory	
			✓									26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
												Food Temperature Control/ Identification	
			✓									27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
			✓									28. Proper Date Marking and disposition	
			✓									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo	
												Permit Requirement, Prerequisite for Operation	
			W									30. Food Establishment Permit (Current/insp report sign posted) Need current	
												Utensils, Equipment, and Vending	
			✓									31. Adequate handwashing facilities: Accessible and properly supplied, used	
			2									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			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

O	U	T	I	N	O	N	A	C	O	S	R	Compliance Status	R
												Prevention of Food Contamination	
			✓									34. No Evidence of Insect contamination, rodent/other animals	
			W									35. Personal Cleanliness/eating, drinking or tobacco use	
			1									36. Wiping Cloths; properly used and stored	
			✓									37. Environmental contamination	
			✓									38. Approved thawing method	
												Proper Use of Utensils	
			W									39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
			W									40. Single-service & single-use articles; properly stored and used	
												Food Identification	
			✓									41. Original container labeling (Bulk Food)	
												Physical Facilities	
			1									42. Non-Food Contact surfaces clean	
			✓									43. Adequate ventilation and lighting; designated areas used	
			✓									44. Garbage and Refuse properly disposed; facilities maintained	
			1									45. Physical facilities installed, maintained, and clean	
			✓									46. Toilet Facilities; properly constructed, supplied, and clean	
			✓									47. Other Violations	

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

Establishment Name: Luigi's Italian Cafe	Physical Address: 2002 S Goliad	City/State: Rockwall, TX	License/Permit # FOOD5040	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pizza cold top/sausage	41	large shrimp/scallops	43/43	chicken/shrimp	35
ham/cheese	41/41	cooked chicken	189	WIF ambient	-2
under/sausage	41	pasta cold top/pasta	40	dessert cooler/cheesecake	38
cold wells/pasta/pasta	41/41	cut tomatoes	39		
hot wells/meatballs	41	under/shrimp	40		
grill cold top/chicken	41	reach in glass cooler/manicotti	41		
cut tomatoes	41	WIC/lasagna	37/39		
under/shrimp/mussels	49/50	lasagna	40		

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:
	Grill Hand sink 100+ F
36	Store wiping cloths in sani buckets
W	Store employee items low and separate, not over prep areas
	Sani bucket 100 ppm chlorine sanitizer
W	Remove transport tape from equipment to clean
W	Always use a handled scoop in cold tops to scoop sauces, toppings etc. Avoid use of bowls
32	Address cutting boards where badly scored/discolored
32	Rusty shelves in dry storage
32/45	Maintenance to walls in dry storage/exposed sheet rock to be made cleanable
W	Watch dumpster area in back/looks much better/dumpster serviced twice weekly
2	Discarded mussels and shrimp in under counter cooler from last night as were above 41 F. Owner turned thermostat down.
	Back hand sink 100 F
	3 comp sink 110 F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
33	When using 3 comp sink must make sure sani sink is setup to 100 ppm chlorine sanitizer
	All meats to required temps
	Dressing made with pasteurized eggs
45	Missing grout in kitchen/food debris
42/45	Clean in/around/on equipment, degrease, walls, floors. Improvement noted. Continue to clean.
	Margarita machine cleaned daily and broken down WRS weekly
	New back door. Good.
32	Replace any tape on cold tops/frayed/non cleanable

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

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