Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/12/2024			10:30	Time out: 11:50	n	need to post curre			Est. Type	Risk Category	Page 1 of	2							
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							4-Investigation			n	5-CO/Construction 6-Other		TOTAL/SCORE						
Luigi's Italian Cafe Mario Smajl												✓ Number of Violations COS:			10/90	/Δ			
Ph 20	ysic 02	al A	ddre Golia	ss: ad I	Rockwall, TX	Lat	est control tin/6-202	24		Ho Val	od enc	ia/	G	reas arci	e trap : a/6-2024		Follow-up: Yes ✓ No ☐	10/30	//
M·					Out = not in compoints in the OUT box for e	npliance IN = in	compliance	NO Mark '	$\mathbf{O} = \text{not}$						oplicable COS	= corrected or	n site R = repeat vid ark an in appropria	olation W-Wa	tch
					•					re In	nmed	liate	Cor	rect	tive Action not to			C BOX IOI K	
O U							R		Compliance Status		Employee Health				R				
T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature							T		U	A	s	12. Managemen		oyees and conditional	employees:			
	~										~				knowledge, resp				
3					2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of eyes, nose, and	charge from			
	~	3. Proper Hot Holding temperature(135°F)						Ħ		Preventing Contamination by Hands				nds					
		4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Glove.				erly washed/ Gloves i	ised properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N							
	_	6. Time as a Public Health Control; procedures & record					records	\blacksquare		L									
	~				o. Time as a Fabric Heatin Control, procedures & records						Τ				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Арр	proved Source					~				Pasteurized egg				
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite						•			Chaminala					
					destruction Lisanti	nti									Chemicals				
	~				8. Food Received at prop check at recei						~				17. Food additiv & Vegetables	ves; approved	l and properly stored;	Washing Fruits	
	<u> </u>	Protection from Contamination						~				18. Toxic substa	8. Toxic substances properly identified, stored and u						
	~	P. Food Separated & protected, prevented during food preparation, storage, display, and tasting												Wat	er/ Plumbing				
	~				10. Food contact surface Sanitized at 100 p			ed and	Н		_				19. Water from backflow device		arce; Plumbing install	ed; proper	
					11. Proper disposition of			ed or	\blacksquare							-	ewater Disposal Syste	m, proper	
	~			reconditioned discarded							~				disposal				
0	Priority Foundation Items (2 Po							ints) ı	riolar O		Req		Cor	rrective Action w	vithin 10 da	ys		R	
U T	N	0	A	o s	Demonstration of					U T	N	0	A	o s	Food	l Temperatu	re Control/ Identific	cation	
	~				21. Person in charge pres and perform duties/ Cert 2						~				27. Proper cooli Maintain Produ		sed; Equipment Ade	quate to	
	~				22. Food Handler/ no una	authorized pers	sons/ persor	nnel			~				28. Proper Date	Marking and	l disposition		
					Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
V					23. Hot and Cold Water available; adequate pressure, safe				П						Permit Requirement, Prerequisite for Operation				
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			rasite		W							rmit (Current/insp re	port sign posted	1)			
					Conformance with Approved Procedure			s.			<u> </u>				to post c		ipment, and Vendir	ıσ	
					25. Compliance with Var HACCP plan; Variance of	riance, Speciali	ized Proces		П		Π						acilities: Accessible a		
	-				processing methods; mar					W	1				supplied, used				
					Const	umer Advisory	y			2					32. Food and N designed, constr		tact surfaces cleanable sed	e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin						~						installed, maintained, g facility provided	used/	+
					Core Items (1 Point	t) Violations I	Require C	orrective	Action	ı Not	t to E	Exce	ed 90) Da	ys or Next Inspe	ection , Whi	chever Comes First		
O U	I N	N O	N A	C 0	Prevention of	f Food Contan	nination		R	U	N	N O	N A	CO		Food	Identification		R
1				S	34. No Evidence of Insec	ct contamination	on, rodent/o	ther		Т	~			S	41.Original con	tainer labelin	g (Bulk Food)		
W					animals 35. Personal Cleanliness	/eating, drinkin	g or tobacc	co use								Phys	sical Facilities		
1					36. Wiping Cloths; prope	erly used and st	tored		H	1					42. Non-Food C	Contact surfac	ces clean		
	~				37. Environmental conta	mination			H	Ė	~				43. Adequate ve	entilation and	l lighting; designated	areas used	-
	~	38 Approved thewing method					H		~				44. Garbage and	l Refuse prop	perly disposed; facilit	es maintained	+		
					Proper	r Use of Utensi	ils			1					45. Physical fac	ilities install	ed, maintained, and cl	ean	+
1					39. Utensils, equipment, dried, & handled/ In use	& linens; prope	erly used, s	tored,		ľ	~				46. Toilet Facili	ities; properly	y constructed, supplie	d, and clean	+
	~				40. Single-service & sing and used			tored			~				47. Other Viola	tions			+
1	ı								1 1	1	1	ı	l l	1	İ				1

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

Form EH-06 (Revised 09-2015)

	rent Name: 's Italian Cafe	Physical A		City/State: Rockwa	II TY	License/Permit # need to post current	Page <u>2</u> of <u>2</u>				
Luigi	5 Italian Cale	2002	TEMPERATURE OBSERVAT		III, IA	need to post current					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F				
Pizza	coldtop/sausage/beef	41/40	pasta/eggplant	41/50	41/50 WIF						
un	ider/chicken	41	under/chicken	41	des	ssert cooler	38				
on i	ce/pasta/pasta	41/41	glass front cooler/chicken	41							
stea	m well/meatballs	168	under counter cooler/ambient	38							
midd	le cold top/chicken	45-62	WIC/lasagna	41							
cook	ed chicken/sausage	38/39	lasagna	41							
l	ınder/soup	40	pasta/pasta	41/41							
right si	de cold top/ham/tomatoes	41/41	chicken	41							
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 equip	ped								
36	To store wiping cloths in sani buckets										
39	Use a handled scoop in food items in cold tops/ not small bowls										
39	Discard broken lids, cracked storage containers/items held together with frayed tape/not cleanable										
2	Discarded TCS food stacked too high overnight in cold tops/discussed										
W	Store employee drinks low and separate/ not over prep areas and cold tops										
45	Need to clean floor	s/lots of	food debris								
W	Need working hand pump at back hand sink										
	Dishwasher sanitizi	ng at 10	0ppm chlorine								
	Sani buckets at 100	ppm ch	lorine								
32	Cutting boards to b	e addre	ssed throughout								
45	Need to clean walls	(around	d salad cold top) and thr	oughout	<u> </u>						
45	Need to seal all gar	s throu	ghout/ broken tiles, etc								
45	Need to clean ceilir	ng tiles/a	round air return vents								
42	To clean in/around/	on equip	oment								
34	Some flies										
45	Moldy air curtain at		•								
32			, bent metal/to make cle								
32/45	Various places of e	xposed	drywall on corners and o	edges/to	seal a	nd make cleanab	le				
Received (signature)	·		Mario S	mail	i	Title: Person In Charge/ Ov	wner				
T	Mario Smajei		IVIAIIU U	шајі	I	Owner					
Inspected (signature)		tez, 1	Christy Co	ortez,	RS	Samples V N #	ollected				
Form EH 06	6 (Revised 09-2015)					Samples: Y N # co	meeted				