

Retail Food Establishment Inspection Report

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

Date: 7/20/2021	Time in: 9:35	Time out: 11:30	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 Goliad Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : Joe's/monthly		Hood Valencia's/6mo	Grease trap : Garcia/3mo
		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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
						W					
	✓					Water/ Plumbing					
W							✓				
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Food Identification					
	✓					2					
						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
Prevention of Food Contamination						Food Identification					
1							✓				
W						Physical Facilities					
	✓					1					
	✓						✓				
	✓					1					
Proper Use of Utensils						Physical Facilities					
1						1					
							✓				
1							✓				

Retail Food Establishment Inspection Report

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 Goliad	City/State: Rockwall, TX	License/Permit # FOOD5040	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/lasagna/lasagna	37/37	hot water in hot wells (turned on this morning)	155		
raw chicken/chicken	35/37	reach in glass ambient	31		
pasta/sausage	37/36	pasta cold top ambient	37		
marinara/ meat sauce	37/37	middle cold top ambient (watch)	41		
Pizza cold top ambient	33				

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:
	Hand sink 100+ F
44/34	MUST clean dumpster area. Flies, attracts pests.
34	Avoid leaving bread out on top of oven overnight, could attract pests. Is only kept for personal use but best to cover
40	Avoid using single use cups as scoops in bulk items
	3 comp sink 120+F
W	Store employee items, drinks low and separate
32	Cutting boards scored and discolored
39	Avoid storing knives between walls and sinks or between equipment
W	Label all spray bottles (1 bottle by 3 comp sink)
W	Protect/cover spices left overnight
42	Clean/degrease in/around/on equipment especially pasta oven between fryer
40	Remove packing tape from equipment
	hand sink cook line 100+F
W	Reminder to use hand sink for hand washing only
	Cold tops totally emptied overnight for cleaning and turned off. Will check temps at followup
32	Rusty shelves throughout/dry storage, WIC
34	Need air curtain at far back door near employee RR/flies
34	Flies. Must control flies including taking care of garbage in back/dumpster
33	Dishwasher not sanitizing. Will use 3 comp sink until repaired
45	Repair holes in walls (near dishwasher)
45	Clean walls/make walls cleanable in back near dry storage
45	Missing grout throughout
	New ceiling tiles throughout (washable). Good.

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

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