## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		24	Time in:	Time out:		License/Permit # FOOD5040						Est. Type Risk Category Page 1 of	f 2		
7/20/2021 9:35 11:30 FOO[ Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						4-Inv		ratio	<u>.                                     </u>	5-CO/Construction 6-Other TOTAL/SC					
Establishment Name: Luigi's Italian Cafe  Contact/Owner Na Mario Smajli								ner Name		4-111	vesuş	* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address:  2002 Goliad Rockwall, TX  Pest control: Joe's/monthly								Iood Iencia	's/6m	G G	reas arci	se trap : Follow-up: Yes I 10/90	)/A		
Ma					tatus: Out = not in compoints in the OUT box for	each numbered it			check	mark	in app	ropria	ate bo	opplicable $COS = corrected on site                                   $	atch
Co	mpli	iance	Sta	tus	Prior	rity Items (3	Points) violar	ions Req	_			e <i>Cor</i> ce Sta		tive Action not to exceed 3 days	
O U T	(E = dogrees Eshrenheit)					R					C	Employee Health	R		
	7			1. Proper cooling time and temperature						-	/		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	<b>&gt;</b>		2. Proper Cold Holding temperature(41°F/ 45°F)							\ \	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands			
	4. Proper cooking time and temperature										14. Hands cleaned and properly washed/ Gloves used properly <b>Qloves used</b>				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			2		v	1			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
	~	6. Time as a F		6. Time as a Public Heal	s a Public Health Control; procedures & records								Highly Susceptible Populations		
					Арр	proved Source				,	-			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required pasteurized eggs used for dressing	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals	
			destruction Lisanti  8. Food Received at prop											17. Food additives; approved and properly stored; Washing Fruits	
	~				check at recei	_				•	1			& Vegetables water only	
	Protection from Contamination				\	Λ				18. Toxic substances properly identified, stored and used					
	>	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
W					10. Food contact surface Sanitized at 100 p	es and Returnable ppm/temperature	les ; Cleaned an e	i		,				19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Proper disposition of reconditioned disca	f returned, previ arded	iously served or			,	,			20. Approved Sewage/Wastewater Disposal System, proper disposal	
				ш											
					Pric	ority Founda	tion Items (2	Points				-	_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel	R		O I U N T	N	N	C C O S	Food Temperature Control/ Identification	R
		N O		О		of Knowledge/	/ Personnel	R		O I U N	N O	N	C 0	·	R
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## **Retail Food Establishment Inspection Report**

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)

	ment Name: 's Italian Cafe	Physical A	ddress: Goliad	City/State:	all. TX	License/Permit # FOOD5040	cense/Permit # Page <u>2</u> of <u>2</u>			
a.g.	o italian oaro	TEMPERATURE OBSERVA			, 17 C					
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
WIC/la	asagna/lasagna	37/37	hot water in hot wells (turned on this mornin	155						
raw	chicken/chicken	35/37	reach in glass ambien	<del>  • •</del>						
pas	sta/sausage	37/36	pasta cold top ambien	37						
marii	nara/ meat sauce	37/37	middle cold top ambient (watch	41						
Pizza	a cold top ambient	33								
		OB	SERVATIONS AND CORRECT	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	ED AND			
	Hand sink 100+ F									
44/34		ster area	. Flies, attracts pests.							
34			n overnight, could.attract pests	. Is only ke	pt for pers	onal use but best to c	over			
40	Avoid using single	use cup	s as scoops in bulk iter	ns	· · · · · · · · · · · · · · · · · · ·					
	3 comp sink 120+F		<b>,</b>							
W	•	ns, drin	ks low and separate							
32	Cutting boards scor		•							
39			en walls and sinks or b	etween e	quipme	nt				
W			ottle by 3 comp sink)							
W	Protect/cover spice									
42	Clean/degrease in/a	around/	on equipment especial	y pasta (	oven be	tween fryer				
40	Remove packing ta	pe from	equipment							
	hand sink cook line	100+F								
W	Reminder to use ha	and sink	for hand washing only							
	Cold tops totally emp	otied ove	ernight for cleaning and t	urned off	. Will ch	neck temps at fol	lowup			
32	Rusty shelves throu	ıghout/d	ry storage, WIC							
34			door near employee F							
34			luding taking care of ga			umpster				
33	Dishwasher not sanitizing. Will use 3 comp sink until repaired									
45										
45	7 0									
45										
New ceiling tiles throughout (washable). Good.										
Received (signature)			Print:		_	Title: Person In Charge/	Owner			
(signature)	Mario Smajli		Mario S	Smaj	ĺ	Owner				
(signature)	Mario Smajli d by: Chvisty Cov	tez, 1	RS Christy C	ortez.	RS					
	6 (Revised 09-2015)	0,		7	-	Samples: Y N #	collected			