Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

Date: 7/12/2022		22	Time in: Time out: 12:20			FOOD5040/need cu					Cl	urrent	Est. Type	Risk Category	Page 1 of 2			
Pu	rpo	se of	Ins	spec	tion: 1-Routine	2-Follow Up	3-Compla		4-	Inve	stiga	ation		5-CO/Cons		6-Other	TOTAL/SCO	ORE
Establishment Name: Luigi's Italian Cafe Physical Address: Contact/Owner Namio Smajes Mario Smajes Pest control:										* Number of Repeat Violations: ✓ Number of Violations COS: etrap: Follow-up: Yes			10/90	/Δ				
20	5 R	lock	wa	ss: II, 1	ГХ	Latin/	monthly/			od ncia's	/3mo	Ga	rcia	e trap : a/3mo		No V	10,00	
Ma	ırk tl	Comp he app	pliai prop	riate	tatus: Out = not in compoints in the OUT box for e	each numbered item	Mark		eckm	ark in	appr	opria	te bo	ox for IN, NO, NA,	, COS Mai	site \mathbf{R} = repeat violate \mathbf{R} in appropriate	lation W- Wat e box for R	tch
_	Priority Items (3 Points) violations						C	Complian		ce Status		The Henon not to exceed a units			Ţ			
O U T	N O A O Time and Temperature for Food Safety					R		O		Employee Health				R				
	1. Proper cooling time and temperature							_				12. Managemen knowledge, resp		yees and conditional and reporting	employees;			
	2. Proper Cold Holding temperature(41°F/ 45°F)							~				13. Proper use o eyes, nose, and	charge from					
	3 Proper Hot Holding temperature(135°F)					+		Preventing Contamination by Ha					de					
	4. Proper cooking time and temperature							14. Hands c					Preventing Contamination by Hands leaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2									_	15. No bare hand							
	~		Hours)										alternate method	l properly foll	owed (APPROVED	YN)		
	6. Time as a Public Health Control; procedures & records							Highly Susceptible Popula										
	Approved Source							~				Pasteurized eggs	s used when re	rohibited food not off equired used for dro				
	,				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals				
					destruction Lisanti/			Ш		1				17 7 1 11::	1		XX 1 2 2	
	•				8. Food Received at prop check at recei	•				~				& Vegetables water or		and properly stored;	wasning Fruits	
						from Contaminati	ion			~				18. Toxic substa	inces properly	identified, stored and	d used	
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting					1-					Wate	r/ Plumbing		
3				~	10. Food contact surface Sanitized at _100_ p		; Cleaned and		W				+	19. Water from backflow device	, ,	rce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	f returned, previous arded	sly served or			~				20. Approved Se	ewage/Wastev	water Disposal Syster	m, proper	
	T	N	N	C	Prio	ority Foundatio	on Items (2 Po	ints) ı	violat O		Req	uire N	Cor	rective Action w	ithin 10 days	S		R
U T	N N	N O	A	C O S		of Knowledge/ Pe		K	U T	N	O	A	o s	Food	Temperatur	re Control/ Identifica	ation	K
	~				21. Person in charge pre- and perform duties/ Cert					~				27. Proper cooli Maintain Produc		ed; Equipment Adec	nuate to	
																e	1	
	~				22. Food Handler/ no un	authorized persons	/ personnel			~				28. Proper Date	Marking and			
	~				Safe Water, Record		•			✓ ✓					ers provided, a		-	
	✓ ✓				Safe Water, Record	dkeeping and Foo Labeling	od Package			H.				29. Thermomete Thermal test str	ers provided, a	disposition	ed; Chemical/	
					Safe Water, Record	dkeeping and Foo Labeling available; adequate	d Package e pressure, safe		W	✓				29. Thermomete Thermal test str Permit 1 30. Food Estab	ers provided, a rips Requirement, lishment Per	disposition	ed; Chemical/ peration port sign posted	
	'				Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F	dkeeping and Foo Labeling available; adequate ailable (shellstock to Food labeled	e pressure, safe ags; parasite		V	✓				29. Thermometer Thermal test str Permit 1 30. Food Estable need cur	ers provided, a rips Requirement, lishment Perront/202 Jtensils, Equi	disposition accurate, and calibrate Prerequisite for Opmit (Current/insp re	peration port sign posted	
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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		City/State: Rockwa	all TX	License/Permit # FOOD 5040	Page	<u>2</u> of <u>2</u>	
a.g.	o italian Gara	2002	TEMPERATURE OBSERVAT		,				
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F	
Pizza cold top/sausage		41	pasta	41	dessert cooler/bread puddi		ing	41	
beef/cheese		41/41 176	under/calamari	41					
hot	hot well/meatballs		glass front cooler/cheese	41					
col	cold wells/pasta		WIC/pasta/pasta	41					
middl	le cold top/chicken	42	sausage/cheese	41/41					
	chicken	42	lasagna/pasta	41/41					
ur	under/shrimp		salad cold top/cut lettuce	42					
pasta	cold top/ cut tomatoes	41	WIF ambient	-9					
		OF	SERVATIONS AND CORRECTIV	VE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO T	HE CONDITIONS OBSERV	ED AN	√D	
	Cook line hand sink	100+F							
40/45	Replace frayed duc	t tape o	n bread drawers. Repa	ir drawe	rs				
	3 comp sink 112F								
	Dishwasher 100 pp	m chlor	ine sanitizer						
36	Store wiping cloths	in sani	ouckets, not on aprons o	or on co	unters				
10	Always have sani b	ucket se	etup during prep and ser	vice. Co	OS				
	Back hand sink 100)F							
34	Flies								
34	Gap at back door								
			bris, clean throughout in	n/around	l/on equ	uipment			
	Degrease around o								
			ed drywall/ to be made o	leanabl	e				
	Missing grout in bac								
	•		ust be setup to 100 ppn	n chlorir	ne sanit	izer . COS			
32	Rusty shelves in W								
32			plored cutting boards						
W			floor in dry storage/back	storage	e room				
45	Large gaps in walls where brooms are stored								
45 36	Missing tiles/exposed drywall near salad station/near pizza cold top								
40	Avoid using wiping cloths to line shelves/under oil Discard cardboard boxes after initial use								
40									
	Margarita machine cleaned nightly								
Received			Print:		_	Title: Person In Charge/ (Owner		
(signature)	Mario Smajli Haby: Chvisty Cov		Mario S	<u>maj</u> l	<u>i</u>	Owner			
Inspected (signature)	d by:	#a = 0	Print:	t-					
	6 (Revised 09-2015)	rez, 1	RS Christy Co	oriez,	K5	Samples: Y N # 6	collecte	ed	