	Retail Food Establishment Inspection Report ビ First aid kit ビ Allergy policy ビ Vomit clean up															
	Employee health															
	Date: 7/25/2023Time in: 10:25Time out: 12:00License/Permit # FOOD5040Est. TypeRisk CategoryPage 1 of 2									2						
P	irpo	se of	f Ins	spec	tion: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compl			-	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCOI	RE		
		ishm 's I			i Cafe Contact/Owner Mario Sma		e:						* Number of Repeat Violations:      ✓ Number of Violations COS:	^		
Pł	Physical Address:     Pest control :     Hood     Grease trap :     Follow-up: Yes     10/90//       2002 S Goliad Rockwall, TX     Latin/6-26-2023     Valencia/4-3-2023     Garcia/     No     10/90//										A					
	<b>Compliance Status:</b> Out = not in compliance $IN$ = in compliance $NO$ = not observed $NA$ = not applicable $COS$ = corrected on site $R$ = repeat violation $W$ - Watch										h					
М	ark t	he ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation											
Co O U	mpli I N	ance N O	Star N A	tus C O	Time and Temperature for Food Safety	R	Compliance Status           0         I         N         N         C           U         N         O         A         O						Employee Health	R		
T				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T				S	12. Management, food employees and conditional employees;			
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from			
	~				2. Hoper Cold Holding temperature(+1 17 +5 1)				~				eyes, nose, and mouth			
	~				3. Proper Hot Holding temperature(135°F)				<u> </u>				Preventing Contamination by Hands			
	~				4. Proper cooking time and temperature			3					14. Hands cleaned and properly washed/ Gloves used 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 $N_{12}$ )			
	~				6. Time as a Public Health Control; procedures & records				I			l	Highly Susceptible Populations			
	<u> </u>	1			Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained from approved source; Food in								pasteurized eggs for dressing only			
	~				good condition, safe, and unadulterated; parasite destruction Lisanti/Roma							Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
_					Check at receipt Protection from Contamination			3					Water only           18. Toxic substances properly identified, stored and used			
_					9. Food Separated & protected, prevented during food			-	<u> </u>							
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and								Water/ Plumbing           19. Water from approved source; Plumbing installed; proper			
W					Sanitized at <u>100</u> ppm/temperature				~				backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	Ι	N	N	С	Priority Foundation Items (2 P	oints R		olat 0		Req N	uire N	Con		R		
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U T		0	A	O S				
	~				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted 2	,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition			
			Safe Water, Recordkeeping and Food Package Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	~				23. Hot and Cold Water available; adequate pressure, safe				1			L	Permit Requirement, Prerequisite for Operation			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)			
_					Conformance with Approved Procedures								12/31/2023 Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	T	N	N	С	Core Items (1 Point) Violations Require Correction	ve Acta		Not 0		xcee N		) Da C	ays or Next Inspection , Whichever Comes First	R		
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification			
	•				34. No Evidence of Insect contamination, rodent/other animals	_			~				41.Original container labeling (Bulk Food)			
	~				<ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li></ul>								Physical Facilities 42. Non-Food Contact surfaces clean			
W					37. Environmental contamination		-	1			_		42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used			
┡	•				38. Approved thawing method		-		~		_		44. Garbage and Refuse properly disposed; facilities maintained			
	~								~				45. Physical facilities installed, maintained, and clean			
-					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					46. Toilet Facilities; properly constructed, supplied, and clean	-		
	~				dried, & handled/ In use utensils; properly used				~							
-			_		40. Single-service & single-use articles; properly stored	_							47. Other Violations			

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

Form EH-06 (Revised 09-2015)

	nent Name: 's Italian Cafe	Physical A 2002	S Goliad	City/State: Rockwa	all, TX	License/Permit # Page	e <u>2</u> of <u>2</u>					
Item/Loc	-4	Temp F	TEMPERATURE OBSERVA		T4/T	·	Town					
		•	-	Temp F	Item/Loca		Temp F 39/38					
Pizza	cold top/sausage	41	beef	42		WIC/lasagna						
ham/	/shredded cheese	41/41	left cold top/ham	41	grou	nd beef cooked	41/41					
unde	er/cut tomatoes	41	eggplant	42	ра	sta/cheese	41/41					
cold	wells/pasta/pasta	41/41	pasta	41	W	IF ambient	-7					
middle	cold top/cooked chicken	41	under/lasagna	41	salad	cold top/cut lettuce	42					
coc	oked chicken	41	pasta	42								
	sausage	41	steam well/chicken									
l lir	nder/shrimp	36	salad reach in/cheesesticks									
u					NC							
Item Number	A THIS ECTION OF TOOR ESTABLISHMENT IN S DELIVINIDE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
TNUIIDEF	<ul> <li>NOTED BELOW:</li> <li>Back hand sink 100+F equipped</li> </ul>											
			0 ppm chlorine sanitize	r								
	Line hand sink 109		• •	1								
45			equipment/food debris	through	out and	l in missing arout						
18			COS to 100 ppm chlorir			in mooning grout						
	3 comp sink 120F	ouong.		lo ournu	201							
W	•	m chlorine.	COS and also all dishes are run	through dis	hwasher a	fter washing in 3 comp sink						
W	Store wiping cloths					J J J J J J J J J J J J J J J J J J J						
32			where scored/discolored	1								
			out to walls, broken tiles, e		rywall/to	be made cleanable						
			/sharp metal raised/door land				ed					
45	To clean floors in W	/IC			-	-						
32	Rusty shelves in W	IC										
42	Plastic strip curtains	to walk	in cooler to be cleaned/	eplaced	where b	proken or as needed						
32	Rusty shelves unde	er coffee	e station									
45	Multiples corners w	here tile	is missing and expose	d drywal	l/to be r	epaired						
14	MUST use gloves or tongs wher	e touching re	ady to eat foods such as salad, cooked	salmon, etc.	Do not use	bare hands for ready to eat food	s					
45/34	Need to address gaps a	t back do	or and in back storage room/	oizza boxe	es and bu	lk sugar are stored here	9					
32/45	Back storage room wa	alls are ir	n horrible condition/need to	be addr	ressed/ t	o be made cleanable						
	Soda/tea nozzles c	ea nozzles cleaned daily										
	Margarita machines broken down/cleaned weekly											
18	Store chemicals low and separate/not over 3 comp sink/label all spray bottles											
42	To clean in/around/	iners, e	tc									
Darris	hu		Duint			Titles Denser In Change (A)						
Received (signature)			Mario S	mail	i	Title: Person In Charge/ Owner	r					
T	IMAMO SMAJEI			maji	1	Manager						
Inspected (signature)	Mario Smajli Iby: Chrísty Cov	ton 1	RS Christy C	rta7	RS							
		iey, I			INO I	Samples: Y N # collect	ted					
orm EH-06	5 (Revised 09-2015)											