

# Retail Food Establishment Inspection Report

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

Date: <b>7/25/2023</b>	Time in: <b>10:25</b>	Time out: <b>12:00</b>	License/Permit # <b>FOOD5040</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Luigi's Italian Cafe</b>			Contact/Owner Name: <b>Mario Smajli</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>10/90/A</b>
Physical Address: <b>2002 S Goliad Rockwall, TX</b>			Pest control : <b>Latin/6-26-2023</b>	Hood <b>Valencia/4-3-2023</b>	Grease trap : <b>Garcia/</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓					3					
			✓				✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						3					
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						2					
	✓					W					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
W						1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

## Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Luigi's Italian Cafe</b>	Physical Address: <b>2002 S Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5040</b>	Page <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pizza cold top/sausage	41	beef	42	WIC/lasagna	39/38
ham/shredded cheese	41/41	left cold top/ham	41	ground beef cooked	41/41
under/cut tomatoes	41	eggplant	42	pasta/cheese	41/41
cold wells/pasta/pasta	41/41	pasta	41	WIF ambient	-7
middle cold top/cooked chicken	41	under/lasagna	41	salad cold top/cut lettuce	42
cooked chicken	41	pasta	42		
sausage	41	steam well/chicken	158		
under/shrimp	36	salad reach in/cheesesticks	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:
	Back hand sink 100+F equipped
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
	Line hand sink 109F equipped
45	Need to clean floors, under equipment/food debris throughout and in missing grout
18	Sani bucket far too strong. COS to 100 ppm chlorine sanitizer
	3 comp sink 120F
W	Sani sink not setup to 50ppm chlorine. COS and also all dishes are run through dishwasher after washing in 3 comp sink
W	Store wiping cloths in sani buckets
32	To address cutting boards where scored/discolored
45/32	Maintenance needed throughout to walls, broken tiles, exposed drywall/to be made cleanable
45	Back side of door to walk in freezer/sharp metal raised/door landing to be repaired/also WIC door to be repaired
45	To clean floors in WIC
32	Rusty shelves in WIC
42	Plastic strip curtains to walk in cooler to be cleaned/replaced where broken or as needed
32	Rusty shelves under coffee station
45	Multiples corners where tile is missing and exposed drywall/to be repaired
14	MUST use gloves or tongs where touching ready to eat foods such as salad, cooked salmon, etc. Do not use bare hands for ready to eat foods
45/34	Need to address gaps at back door and in back storage room/pizza boxes and bulk sugar are stored here
32/45	Back storage room walls are in horrible condition/need to be addressed/ to be made cleanable
	Soda/tea 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/on equipment and mixers, spice containers, etc

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

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