

# Retail Food Establishment Inspection Report

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

Date: <b>1/13/2021</b>	Time in: <b>11:15</b>	Time out: <b>1:20</b>	License/Permit # <b>FOOD5040</b>	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: <b>Luigi's Italian Cafe</b>	Contact/Owner Name: <b>Mario Smajli</b>	* Number of Repeat Violations: _____	<b>20/80/B</b>
Physical Address: <b>2002 Goliad Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : <b>Latin/monthly</b>	Hood <b>Valencia/4mo</b>	Grease trap : <b>Garcia/1000mo/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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>					
	✓						✓				
	✓						✓				
3						<b>Preventing Contamination by Hands</b>					
	✓						✓				
3							✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
W						3					
	✓						✓				

**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>					
2							✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						1					
	✓					<b>Physical Facilities</b>					
1							✓				
W							✓				
1							✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Luigi's Italian Cafe</b>	Physical Address: <b>2002 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
WIC/lasagna/lasagna	41/41	middle cold top/cooked chicken	41	beer cooler ambient	41
raw chicken	37	chicken breast	41	dessert cooler/cream sauce	40
pasta/pasta	39/40	under/scallops	41	chicken on counter	117
WIF ambient	7.9	hot wells/meat sauce	117		
salad cold top/lettuce	41	sausage	157		
reach in/lettuce	40	Pizza cold top/cheese	42		
cold top/pasta/ham	41/41	sausage	41		
under/lasagna	41	under/ricotta	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:
	Prep hand sink 112 F
	3 comp sink 117 F
	Dishwasher 100 ppm bleach
	Sani bucket 100 ppm bleach
33	Must wash, rinse, sanitize when using 3 comp sink. No sani in Sani sink/ must have sanitizer
32	Rusty under shelves/WIC shelves. Sand/bleach cutting boards (especially salad cutting board) setup.
5	Must have reheated foods reach 165 within 2 hours.
	Meat sauce out for 1.5 hours. Will place on stove to reheat ton165.
21	Must have food manager on duty at all times
W	Avoid storing cheese for pizza under soap dispenser
34	Gaps at all back doors
45	Maintenance to walls, missing grout, baseboards
38	Must thaw under running cool water or in WIC
W	MUST prep all foods at restaurant. No prep at home (bread pudding)
W	Discussed again to use pasteurized eggs for dressing
	Line hand sink 100 F
36	Store wiping cloths in sani buckets
W	Reminder to wear gloves when prepping ready to eat foods/salad
41	Bulk spices must be stored in original containers and be labeled properly
19	Need air gaps under ice bins at drink counter
3	Chicken cooked at 10:30. Out for 2.5 hours. Will be reheated to 165 and used first
45	Clean walls, under equipment, food debris
	Meat sauce had been placed on top of oven to heat for 1 hr
	Then was placed onto steam table never checking reheat temp .
	Meat sauce never reached 165f / reheating much be done
	aggressively and must be done on cooking equipment

Received by: (signature) <i>Donik Smajli</i>	Print: <b>Donik Smajli</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez</i>	Print: <b>Christy Cortez</b>	Samples: Y N # collected

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