Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

14	Date: Time in: Time out: License/Per										Est. Type Risk Category Page 1 of	2					
	/13/2021 11:15 1:20 FOO[urpose of Inspection: 1-Routine 2-Follow Up 3-Complain								_								
Establishment Name: Contact/Owner Na Luigi's Italian Cafe Mario Smajli						Name:	:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: 2002 Goliad Rockwall, TX Pest control: Latin/monthly						,	Hood Grease Valencia/4mo Garcia				ease rcia	e trap : Follow-up: Yes 7	/B				
Ma					Status: Out = not in co	r each numbered iter	m Mark		eckm	ark in	appr	opriat	e bo	plicable COS = corrected on site R = repeat violation W-Way ox for IN, NO, NA, COS Mark an in appropriate box for R	tch		
	Priority Items (3 Points) violations & Compliance Status						R	C	Compliance			ıs					
U T	N	O A O S (F = degrees Fahrenheit)					K	O I N N C U N O A O S				o	F 10 11 11 11				
	~				1. Proper cooling time and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					~	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
3					3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands			
	~				Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly			
3		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.)						
				6. Time as a Public Hea	i. Time as a Public Health Control; procedures & records								Highly Susceptible Populations				
Approved Source								~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked					
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals						
		Lisanti/ Roma 8. Food Received at proper temperature					Τ		Т		17. Food additives; approved and properly stored; Washing Fruits						
	′				check at rece		-4 :			V				& Vegetables Water only 18. Toxic substances properly identified, stored and used			
		Protection from Contamination 9. Food Separated & protected, prevented during food															
	~				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 100	ppm/temperature			3					backflow device			
	~				11. Proper disposition of reconditioned disc		usly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
О	ī	N	N	С	Pri	iority Foundati	ion Items (2 Po	ints)	violai O	_	Req N		Cor	rective Action within 10 days	R		
Ŭ T	N	o		ŏ	Demonstration	- of W			Ŭ		o		ŏ	Food Temperature Control/ Identification			
			A	s		n of Knowledge/ P			T		U		S				
2		V	A		21. Person in charge pr and perform duties/ Ce	resent, demonstrati ertified Food Mana	ion of knowledge, ger/ Posted				U			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
2	~		A		21. Person in charge pr	resent, demonstrati ertified Food Mana	ion of knowledge, ger/ Posted				0			Maintain Product Temperature 28. Proper Date Marking and disposition			
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State		ı TV	License/Permit #	Page	<u>2</u> of <u>2</u>	
Luigi	s Italian Cafe	2002	Goliad	Rock	wai	I, IX	FOOD5040			
Item/Loca	ntion	Temp F	TEMPERATURE OBSERVA Item/Location	Temp	p F	Item/Locat	tion		Temp F	
WIC/la	sagna/lasagna	41/41	middle cold top/cooked chicker	1 4	1	beer	cooler ambie	nt	41	
ra	aw chicken	37	chicken breast	4	1	dessert	t cooler/cream sa	uce	40	
pa	asta/pasta	39/40	under/scallops	4	1	chick	cen on coun	ter	117	
W	IF ambient	7.9	hot wells/meat sauce	11	17					
salad	d cold top/lettuce	41	sausage	15	57					
read	ch in/lettuce	40	Pizza cold top/cheese	42	2					
cold	top/pasta/ham	41/41	sausage	4	1					
und	der/lasagna	41	under/ricotta	nder/ricotta 41						
_		OB	SERVATIONS AND CORRECT	IVE ACT	ΓIONS	S				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS I	DIREC	TED TO TH	IE CONDITIONS OBSER	VED A	۷D	
	Prep hand sink 112	F								
	3 comp sink 117 F									
	Dishwasher 100 pp	m bleac	<u>h</u>							
	Sani bucket 100 pp									
3 Must										
	Rusty under shelves/WIC shelves. Sand/bleach cutting boards (especially salad cutting board) setup.									
-	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						j				
			ing 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)						ina)				
				•	reac	a puddi	irig)			
	Discussed again to use pasteurized eggs for dressing									
-	Line hand sink 100 F Store wiping cloths in sani buckets									
	Reminder to wear gloves when prepping ready to eat foods/salad									
	Bulk spices must be stored in original containers and be labeled properly									
	Need air gaps under ice bins at drink counter									
	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 h	bv:		Print:				Title: Person In Charge/	Owner		
				Smajli			Manager Manager			
Inspected (signature)	Donik Smajli Donik Smajli Manager Inspected by: Christy Cortez Christy Cortez Christy Cortez Christy Cortez Samples: Y N # collected						ed			