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					
	1/13/2021 11:15 1:20 FOOE Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain									_								
Establishment Name: Luigi's Italian Cafe Contact/Owner Naming Mario Smajli							Name:	: *					* Number of Repeat Violations: ✓ Number of Violations COS:	TOTAL/SCORE				
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			
Co	Priority Items (3 Points) violations Is Compliance Status O I N N C Time and Temperature for Food Safety							R	C	ompl		Stati	_	we Action not to exceed 5 days	R			
U T	N	O	A	C O S	(F = d)	nperature for Foo legrees Fahrenheit)		K	O I N N U N O A T				o s	F - V				
	~				Proper cooling time			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
	~				2. Proper Cold Holding		13. Proper use of restriction and exclusion; No discharges, nose, and mouth											
3					3. Proper Hot Holding	temperature(135°F	F)						Preventing Contamination by Hands					
	~			4. 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 a alternate method properly followed (APPROVED										
	6. 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 receipt						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	Priority Foundation Items (2 Poin						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	Š		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)

	ment Name: 's Italian Cafe	Physical A 2002	Goliad	R	ty/State: Rockwa	ıll, TX	FOOD5040	Page	<u>2</u> of <u>2</u>		
7. 7			TEMPERATURE OBSERV	ATI							
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Loca			Temp F		
	asagna/lasagna	41/41	middle cold top/cooked chick		41	beer cooler ambient			41		
	aw chicken	37	chicken breas		41	dessert cooler/cream sauce			40		
	pasta/pasta	39/40			41	chick	cen on count	er	117		
W	/IF ambient	7.9	hot wells/meat saud	се	117						
sala	d cold top/lettuce	41	sausage		157						
rea	ch in/lettuce	40	Pizza cold top/chees	se	42						
colo	l top/pasta/ham	41/41	sausage		41						
un	ider/lasagna	41	under/ricotta		41						
T ₄			SERVATIONS AND CORREC								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	ENTIC	ON IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	ED Al	1D		
	Prep hand sink 112	F									
	3 comp sink 117 F										
	Dishwasher 100 pp	m blead	h								
	Sani bucket 100 pp	m blead	h								
33	Must wash, rinse, sa	anitize w	hen using 3 comp sink	. S	ani sink	must h	ave sanitizer setu	Jр.			
32	Rusty under shelves/	WIC she	ves. Sand/bleach cuttin	g bo	oards (e	especiall	y salad cutting bo	ard)			
5	Must have reheated	d foods	reach 165 within 2 ho	urs.							
	Meat sauce out for	.									
21	Must have food ma	nager o	n duty at all times								
W	Avoid storing cheese for pizza under soap dispenser										
34	Gaps at all back do	ors									
45	Maintenance to wal	ls, miss	ing grout, baseboards								
38	Must thaw under ru										
W	MUST prep all food	ls at res	taurant. No prep at h	ome	e (brea	d pudd	ing)				
W			steurized eggs for dres	ssin	ng						
	Line hand sink 100										
36	Store wiping cloths										
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	3 1										
3	Chicken cooked at 10:30. Out for 2.5 hours. Will be reheated to 165 and used first										
45	45 Clean walls, under equipment, food debris										
						-					
(signature)	· ·		Donik	Sr	mail	i	Title: Person In Charge/ Company Manager	Jwner			
Inspecte	d by:		Print:				anagor				
(signature)	Donik Smajli d by: CWisty C	orte		C	Corte	ez	Samples: Y N # c	ollecte	ed		
Form FH O	6 (Revised 09-2015)										