

Retail Food Establishment Inspection Report

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

Date: 7/17/2020	Time in: 10:28	Time out: 11:48	License/Permit # FOOD5040	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
Establishment Name: Luigi's Italian Cafe			Contact/Owner Name: Mario Smajli		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 2002 S Goliad Rockwall, TX			Pest control : Latin/monthly	Hood Valencia's/6mo	Grease trap : Marco's/1200gal/4mo	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					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
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. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
4. Proper cooking time and temperature						W					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						14. Hands cleaned and properly washed/ Gloves used properly					
6. Time as a Public Health Control; procedures & records						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
Approved Source						Highly Susceptible Populations					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Lisanti/Roma						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required pasteurized eggs for Ceasar dressing only					
8. Food Received at proper temperature check at receipt						Chemicals					
Protection from Contamination						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						18. Toxic substances properly identified, stored and used					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature						Water/ Plumbing					
11. Proper disposition of returned, previously served or reconditioned discarded						19. Water from approved source; Plumbing installed; proper backflow device					
						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
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 need all within 60 days of hire						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
23. Hot and Cold Water available; adequate pressure, safe						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) 12/31/2020					
Conformance with Approved Procedures						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					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination						Food Identification					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities					
36. Wiping Cloths; properly used and stored						42. Non-Food Contact surfaces clean					
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/lasagna/lasagna	38/38	middle grill cold unit/cooked chicken	41/41		
chicken/beef	37/39	tomatoes			
pasta	40	under/scallops/shrimp	47/47		
WIF ambient	-2.7	ham	50		
salad cold top grill/ham	41	pizza cold top/sausage	41		
eggplant/cheese	41/41	hamburger	41		
under/chicken parm	41	meatballs on stove	189		
pasta	41	dessert cooler/ambient	32.4		

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 125
37	Watch condensation in WIF, protect foods underneath
W	Avoid use of single use containers as scoops. Use a cleanable scoop with handle instead
45	Missing grout, food debris
34	Gap at back door
	3 comp sink 124
W	Store employee items low and separate, not over prep areas
	Dishwasher 100 ppm bleach
45/32	Dry storage walls need to be made cleanable
45	Missing tiles, baseboards
2	Discarded TCS foods in middle cold top as had been there all night. Turned down thermostat. To monitor. Must cold hold at 41 or below
39	Store plates clean. Avoid storing cake utensils in standing water
	Grill hand sink 100+
32	Sand/bleach cutting boards
42	Clean in/around/on equipment
	RR sinks 100
	Cesar dressing made with pasteurized eggs
	Sani bucket 100 ppm bleach
	Covid-19 Response
	Front of house wearing masks, gloves use for prep of ready to eat
	Monitoring employee health
	Sanitizing contact surfaces frequently
	Social distancing seating in dining room
	Sanitizing tables, menus after each customer
	Hand sanitizer at front for customers

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

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