Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da	Date: Time in: Time out: License/F					Permit	nit #					Est. Type Risk Category	2	
					2 3:15 4:44 FOOD5013						Page 1 of	<u> </u>		
		se o i ishm			tion: 1-Routine 2-Follow Up 3-Compl			-Inve	stiga	atior	ı	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE	
					ne: Contact/Owner Zikri Nasut							✓ Number of Violations COS:	/ D	
		al A			Pest control : ockwall, TX First Strike/mont	hlv	Ho Mill	od ler/3	mο	G	rease C/2	e trap : Follow-up: Yes 20/80/	В	
70					IN = in commission co	NO = not	-			4		pplicable COS = corrected on site R = repeat violation W-Wat	ch	
Ma	ark t	he ap	prop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation							ox for IN , NO , NA , COS Mark an X in appropriate box for R		
	mpli	iance	_		Friority Items (3 Fomts) violation		C	Compl	iance	e Stat	tus	tve Action not to exceed 5 days		
U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	U	J N	N O	N A	C O S	Employee Health	R	
				3	1. Proper cooling time and temperature		_1				3	12. Management, food employees and conditional employees;	T	
W						Ш		~				knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temperature(41°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
F					3. Proper Hot Holding temperature(135°F)	+		<u> </u>				D. C. C. L. C. L. W. L.	+	
	~				4. Proper cooking time and temperature	+		1				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
	~						3						1	
		~			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 Health Control; procedures & records	+						Highly Susceptible Populations		
								Τ				16. Pasteurized foods used; prohibited food not offered	-	
	Approved Source							~				Pasteurized eggs used when required no eqgs		
		7. Food and ice obtained from approved source; Food in												
	~		good condition, safe, and unadulterated; parasite destruction									Chemicals		
					8. Food Received at proper temperature	+		Τ				17. Food additives; approved and properly stored; Washing Fruits		
	'				check at receipt			~				& Vegetables water only		
					Protection from Contamination			~				18. Toxic substances properly identified, stored and used		
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting	\prod						Water/ Plumbing		
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature	H		V			ì	19. Water from approved source; Plumbing installed; proper backflow device		
Ľ					11. Proper disposition of returned, previously served or	+						20. Approved Sewage/Wastewater Disposal System, proper	+	
	~				reconditioned			~				disposal		
					Priority Foundation Items (2 P						Cor	rrective Action within 10 days		
		3.7	N T	-		R								
U	I N	N O	N A	COS	Demonstration of Knowledge/ Personnel		U	J N	N O	N A	О	Food Temperature Control/ Identification	"	
2		N O			Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			N				Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	K	
T		N O		О	21. Person in charge present, demonstration of knowledge,		T	N			О	27. Proper cooling method used; Equipment Adequate to	K	
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1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) Zana Nasufi	Zana Nasufi	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

B . 12.1			11	G': (G: .	11: /p :://	0 60			
Establishment Name: Napoli Italian Restaurant				City/State: Rockw	all, TX License/Permit # FOOD5013 Pag	e <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS	· · · · · · · · · · · · · · · · · · ·	T			
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp F			
WIC/cooked eggplant		41	beef	41	pasta	41			
	lasagna	41	glass front reach in/cheesecak	41	pasta/pizza	41			
COC	ked chicken	54	salad cold top/cut tomatoes	48	cold wells/shrimp	41			
cc	ooked pasta	48	shredded cheese	51	tomatoes	41			
CC	ooked pasta	51	under tomatoes	41	hot wells/meatballs	156			
	meatballs	34	cut tomatoes	41	meat sauce	177			
Pizza	cold top/shredded cheese	41	reach in freezer ambien	10	white freezer in back/ambient	6			
	sausage	41	reach in cooler/pasta	41	white freezer in back/ambient	-12			
	- J -		SERVATIONS AND CORRECT		DNS				
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO THE CONDITIONS OBSERVED A	ND			
	Hand sink 135 F wit	th soap	and paper towels. Wa	ch tem	as very hot.				
	Post employee hea				,				
33	1 2		p for sanitizing at 50-10	mag 00	chlorine sanitizer				
10			to repair. use 3 comp						
14	Must use gloves to								
36			buckets/not on counters	s or on a	aprons				
W					2 hours to 70F then 4 hours to 41F or below	-			
<u> </u>					uncovering and use shallow metal pa				
2			-		Will use within 4 hours or discard.				
36	Avoid lining coolers								
45	Clean floors in kitch								
45	Maintenance to wal		<u> </u>						
42	Clean in/around/on								
32			lves/some rusty shelve	s under	r prep counters				
36	1		ths to hold together she		•				
45			gaping/water damage	<u> </u>	buok				
39	Clean dough mixer		<u> </u>						
32	Some Rusty shelve								
35	•		and separate in kitchen	not ove	r prep area				
W						<u> </u>			
45	Organize storage areas. Separate personal items and store low/especially around microwave Clean walls around hand sink								
32									
45									
21	5.1								
W									
			0 ppm. Need test strip						
Received	l hv		Print:		Title: Person In Charge/ Owne	₂ ,			
(signature)	•			asut					
Inspected	d by:		Print:		9				
Zana Nasufi Zana Nasufi Zana Nasufi Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected									
Form FIL O	6 (Revised 09-2015)								