

# Retail Food Establishment Inspection Report

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

Date: <b>12/8/2022</b>	Time in: <b>3:15</b>	Time out: <b>4:44</b>	License/Permit # <b>FOOD5013</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>Napoli Italian Restaurant</b>	Contact/Owner Name: <b>Zikri Nasufi</b>	* Number of Repeat Violations: _____	<b>20/80/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>407 S Goliad Rockwall, TX</b>	Pest control : <b>First Strike/monthly</b>	Hood <b>Miller/3mo</b>	Grease trap : <b>IMC/2mo</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>					
W						✓					
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>					
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						W					
W						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
✓						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
<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						<b>Physical Facilities</b>					
1						1					
W						✓					
✓						✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
✓						✓					

1st followup is free. Any additional followups will result in a \$50 fee.

### Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Napoli Italian Restaurant</b>	Physical Address: <b>407 S Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5013</b>	Page <b>2</b> of <b>2</b>
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/cooked eggplant	41	beef	41	pasta	41
lasagna	41	glass front reach in/cheesecake	41	pasta/pizza	41
cooked chicken	54	salad cold top/cut tomatoes	48	cold wells/shrimp	41
cooked pasta	48	shredded cheese	51	tomatoes	41
cooked 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 ambient	10	white freezer in back/ambient	6
sausage	41	reach in cooler/pasta	41	white freezer in back/ambient	-12

#### 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:
	Hand sink 135 F with soap and paper towels. Watch temp as very hot.
	Post employee health poster at hand sink.
33	3 comp sink 136 F not setup for sanitizing at 50-100 ppm chlorine sanitizer
10	Dishwasher not sanitizing. to repair. use 3 comp sink to warewash
14	Must use gloves to prep Salads, etc
36	Store wiping cloths in sani buckets/not on counters or on aprons
W	Must aggressively cool chicken and pasta in WIC. Use shallow metals pans, don't cover tightly. 2 hours to 70F then 4 hours to 41F or below.
	Pasta and chicken made at 11am/still within cooling down time limits. COS by uncovering and use shallow metal pans
2	Salad cold top had been left open/small amounts of food less than 4 hours. Will use within 4 hours or discard.
36	Avoid lining coolers with wiping cloths
45	Clean floors in kitchen and under equipment
45	Maintenance to walls, broken baseboards
42	Clean in/around/on equipment
32	Seal exposed wood on shelves/some rusty shelves under prep counters
36	Avoid using dirty wiping cloths to hold together shelves in back
45	Replace ceiling tiles where gaping/water damage
39	Clean dough mixer and store clean
32	Some Rusty shelves in WIC
35	Store employee items low and separate in kitchen/not over prep area
W	Organize storage areas. Separate personal items and store low/especially around microwave
45	Clean walls around hand sink
32	Exposed wood to be sealed in back dry storage
45	Seal gaps in walls and around baseboards
21	Need certified food manager on duty at all times during prep and service
W	All employees serving and prepping/cooking food must have food handlers licenses within 30 days of hire
	Quats spray sanitizer at 200 ppm. Need test strips to test.

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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