Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Date: 6/11/2024 | | 24 | Time in: 1:30 | Time out: 2:30 | | icense/Pe leed | | | rrent/to po | | | | ost Est. Type | Risk Category | Page 1 | of <u>2</u> | | |
|-----------------|--|--|--|-----------------------|--|--|--|---|-------------|------------------|---------------------|---|---|--------------------|--|--|---|--------|
| Pu | ırpo | se of | f Ins | spec | tion: 1-Routine | 2-Follow U | | Complai | | 4-] | Inve | stiga | ation | 1 | 5-CO/Construction | 6-Other | TOTAL/S | CORE |
| Na | apo | | Ital | iar | n Restaurant | | Zikri N | | lame: | ** | 1 | | | | ★ Number of Repeat Vio ✓ Number of Violations | COS: | 13/8 | 7/B |
| 40 | 1981C 7 S | al A | olia | ess: d R | ockwall, TX | Fir | est control : rst Strike/ | /6-2024 | ļ | Hoo JC/1 | od 11-20 | 023 | IM | rease C/6 | e trap : 6-11-2024 | Follow-up: Yes V | . 0, 0 | |
| Ma | | | | | points in the OUT box for | | item | Mark ' | | eckma | ark in | appı | opria | ite bo | ox for IN, NO, NA, COS M | n site $\mathbf{R} = \text{repeat vio}$ Iark an in appropriat | lation W-V e box for R | Vatch |
| Co | mpli | iance | e Sta | tus | Prio | rity Items (3 | 8 Points) vi | iolations | Requi | _ | <i>imed</i> ompl | | | | ive Action not to exceed 3 d | lays | | |
| O U T | Marcon M | | | | | | R | O U | O Î N N C | | | C | Employee Health | | | R | | |
| | 7 | | | | 1. Proper cooling time a | and temperature | 2 | | | | ~ | | | | 12. Management, food empl knowledge, responsibilities, | | employees; | |
| | ~ | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | | ~ | | | | 13. Proper use of restriction eyes, nose, and mouth | and exclusion; No disc | charge from | |
| | ~ | 3. Proper Hot Holding temperature(135°F) | | | | | | | | | | Preventing C | ontamination by Han | ıds | | | | |
| | ~ | 4. Proper cooking time and temperature | | | | | | ~ | | | | 14. Hands cleaned and prop | perly washed/ Gloves u | sed properly | | | | |
| | ~ | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | °F in 2 | | | ~ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_ N_ | | | | | |
| | ~ | | | | 6. Time as a Public Health Control; procedure | | | records | | | | | | | Highly Sus | sceptible Populations | | |
| | | | proved Source | : | | | | ~ | | | | 16. Pasteurized foods used; Pasteurized eggs used when | prohibited food not off | fered | | | | |
| | good | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite | | | | | | | | | | Chemicals | | | |
| | | | | | destruction Lisanti 8. Food Received at proper temperature | | | | | | | | | | 17. Food additives; approved | d and properly stored; | Washing Frui | its |
| | • | | | | check at rece | ipt | | | | | ~ | | | | & Vegetables Water 18. Toxic substances proper | ly identified stored on | d usad | |
| | | | | | Protection 9. Food Separated & pr | ofected prevent | | nod | | | ~ | | | | 16. Toxic substances proper | ly identified, stored an | u useu | |
| | ~ | | | | preparation, storage, dis | splay, and tasting | ng | | | | | | | | | ter/ Plumbing | | |
| 3 | | | | | 10. Food contact surfact Sanitized at | ppm/temperatur | re | | | | ~ | | | | 19. Water from approved so backflow device | | | |
| | ~ | | | | 11. Proper disposition of reconditioned check | of returned, prev | viously serve ceipt | ed or | | | ~ | | | | 20. Approved Sewage/Wastedisposal | ewater Disposal System | m, proper | |
| | | | | _ | | | | | | | | | | | | | | |
| 0 | ī | N | N | С | Pri | ority Founda | ation Item | ns (2 Poi | | | | | | | rective Action within 10 da | ys | | R |
| O U T | I N | N O | N A | C O S | Demonstration | n of Knowledge | e/ Personnel | | nts) v | o U T | | Req N O | N A | Cor C O S | | ys ure Control/ Identific | ation | R |
| | | | | О | | n of Knowledge | e/ Personnel | owledge, | | O U | I | N | N | C O | | ure Control/ Identific | | R |
| | N | | | О | Demonstration 21. Person in charge pr and perform duties/ Ce | esent, demonstratified Food Man | e/ Personnel ration of kno nnager/ Poste | owledge, | | O U T | I | N | N | C O | Food Temperate 27. Proper cooling method u Maintain Product Temperate 28. Proper Date Marking and | ure Control/ Identific used; Equipment Adec ure d disposition | quate to | |
| | N V | | | О | Demonstration 21. Person in charge pr and perform duties/ Ce. 3 | n of Knowledge, resent, demonstratified Food Man nauthorized pers | e/ Personnel ration of kno anager/ Poste rsons/ person | owledge, ed | | O U T | I N | N | N | C O | Food Temperate 27. Proper cooling method u Maintain Product Temperate | ure Control/ Identific used; Equipment Adec ure d disposition | quate to | |
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| Received by: (signature) Zana Nasufi | Print: 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)

| _ | . (| | | | | | | |
|--|---------------------------------------|------------|---------------------------------|------------------------------|-----------------------|--|----------------------|--|
| | ment Name: li Italian Restaurant | Physical A | | ity/State: Rockw a | all. TX | License/Permit # Page need current/to post | <u>2</u> of <u>2</u> | |
| • | | | TEMPERATURE OBSERVAT | IONS | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F | Item/Loca | | Temp F | |
| WIC/la | asagna | 41 | cut tomatoes | 41 | steam wells/meatballs | | 168 | |
| | pasta | 74 | cut lettuce | 41 | meatballs | | 171 | |
| | chicken | 63 | under/tomatoes | 41 | white | freezer in back | 5 | |
| C | cannelloni | 41 | upright cooler/pasta | 41 | white | e freezer in back | 4 | |
| Pizza | a cold top/cheese | 41 | pasta | 41 | | | | |
| | sausage | 41 | pasta | 41 | | | | |
| | beef | 41 | upright freezer | 3 | | | | |
| col | d top/cheese | 41 | cold wells/cut tomatoes | 41 | | | | |
| | | OF | SERVATIONS AND CORRECTIV | E ACTION | NS | | L | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: | TABLISHME | ENT HAS BEEN MADE. YOUR ATTENTI | ON IS DIRE | CTED TO TI | HE CONDITIONS OBSERVED A | ND | |
| | Hand sink 100+F ed | quipped | | | | | | |
| | 3 comp sink 110F | | | | | | | |
| 10/33 | Dishwasher not sar | nitizing/v | vill use 3 comp sink until | repaire | ed | | | |
| | Soda/tea nozzles V | | | | | | | |
| 39 | | | ups/use drainable bar m | atting ir | nstead | | | |
| | Quats spray at 400 | opm | | | | | | |
| 07 | Test strips on site | | 1 1 14/10/ | | | | | |
| 27 | | | oday in WIC/use aggress | | | | | |
| 45 | • | | sta made less than 2 hours prev | lous so s | still Witnin | cooling down requirement | IS | |
| 45 | Maintenance to wal | | s, replace with cleanable | tiles/no | nt acous | etic | | |
| 32 | | | to hold together shelves | | | | | |
| - | · · · | | s floor/to be made cleana | | | | | |
| 37 | | | d dough on floor/store 6 | | | | | |
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| Received | | | Print: | | | Title: Person In Charge/ Owner | | |
| Inspected by: (signature) Christy Cortez, | | | Zana Nasufi | | | Manager | | |
| Inspected (signature) | 1 by: Christy Cov | ten 1 | RS Christy Co | rtez | RS | | | |
| | 2. 4. 000y COT | 50 g, 1 | | | | Samples: Y N # collecte | ed | |