Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/14/2023			Time in: 12:20	FOC	License/Permit # FOOD5013 3-Complaint 4-Investigation						Est. Type Risk Category Page 1 of 2				
Es N a	tabli apc	ishm	nent Ital	_{Nam} ian	tion: 1-Routine Lac: a Restaurant	2-Follow Up	Contact/Owner Zikri Nasuf	Name:	4 -		stiga			* Number of Repeat Violations: 'Number of Violations COS: e trap: TOTAL/SCO	
40	7 S	Go	olia	d R	ockwall, TX	owr	ner to email	IO	JC/1	1-13-2		IM	C/2	25gal/11-18-2023 No ☑	
	ark t	he ap	prop	riate	tatus: Out = not in corpoints in the OUT box for Prior	each numbered ite	em Mark		ire In	ark in nme a	appr liate	opria <i>Cor</i>	te bo	plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	:h
O U	mpli I N	iance N O	N A	C		perature for Fo	•	R	O U	N	N O	Stat N A	C O	Employee Health	R
Т				S	1. Proper cooling time a	egrees Fahrenheit and temperature	t)		Т				S	12. Management, food employees and conditional employees;	
	'				2. Proper Cold Holding	temperature(41°)	F/ 45°F)			_				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	
	~				2. Proper Cold Holding	temperature(+1 1	17 43 1)			~				eyes, nose, and mouth	
	'				3. Proper Hot Holding to		F)							Preventing Contamination by Hands	
		~			4. Proper cooking time a	*	H: (1650E: 2			~				14. Hands cleaned and properly washed/ Gloves used properly GlOVES USEC	_
		~			5. Proper reheating proc Hours)	cedure for hot hol	lding (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Hea	lth Control; proce	edures & records							Highly Susceptible Populations	
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	/				7. Food and ice obtained good condition, safe, an destruction Lisanti	d unadulterated;		П						Chemicals	
	/				8. Food Received at pro					1				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	from Contamin	nation			~				Water only 18. Toxic substances properly identified, stored and used	-
	~				9. Food Separated & propreparation, storage, dis		0							Water/ Plumbing	
3				~	10. Food contact surface Sanitized at _200_ j	es and Returnable ppm/temperature	es; Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition o reconditioned	f returned, previo	ously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Prio	ority Foundat	tion Items (2 P	oints) 1	violai	tions	Req	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
	>				21. Person in charge pre and perform duties/ Cer					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22 Food Hondley/no un									28. Proper Date Marking and disposition	
	~				22. Food Handler/ no ur	nauthorized perso	ons/ personnel			~				26. Froper Date Warking and disposition	
	'				Safe Water, Recon					✓ ✓				29. Thermometers provided, accurate, and calibrated; Chemical/	
	\ \ \					rdkeeping and F Labeling	Cood Package							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation	
					Safe Water, Recon	rdkeeping and F Labeling available; adequallable (shellstoc	Cood Package nate pressure, safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
	✓				Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I	rdkeeping and F Labeling available; adequ ailable (shellstoc Food labeled with Approved P ariance, Specializ obtained for spec	rood Package nate pressure, safe ek tags; parasite Procedures ted Process, and cialized			•				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	
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Retail Food Establishment Inspection Report

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: Ii Italian Restaurant	Physical A		City/State: Rockwa	all, TX	License/Permit # Pag	e <u>2</u> of <u>2</u>				
-			TEMPERATURE OBSERVAT								
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat		Temp I				
Pizza	cold top/sausage	41	meat sauce	162	cannellloni chicken cooked		41				
	beef	41	cold wells/cut tomatoes	41			41				
	sausage	41	cut lettuce	41	back	white freezer	5				
	cheese	41	reach in freezer ambient	11	back	white freezer	-3				
sala	d cold top/lettuce	41	reach in cooler/pasta	41							
CL	ut tomatoes	41	pasta	41							
desse	ert cooler/cheesecake	41	WIC/pasta	41							
stea	m wells/meatballs	181	pasta/lasagna	41/41							
		OH	SERVATIONS AND CORRECTIV	VE ACTION	NS		1				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Soda/tea nozzles W	/RS dai	ly								
	Hand sink 100+F ed		•								
10/33	Dishwasher not sanitizing. Will use 3 comp sink. COS, primed and sanitizing at 100 ppm chlorine										
	3 comp sink 110+F										
		les at 2	00 ppm quata								
36	Spray sanitizer bottles at 200 ppm quata Store wiping cloths in sani buckets										
	Quats and chlorine Test strips on site										
	Digital thermo on site										
	Walls, floors and shelves are cleaner. Improved cleaning Noted.										
36 Remove old wiping cloth tied to shelf above mixer/not cleanable 32 Back storage room needs a lot of work/shelves, floors, walls to be made clean											
W	Strong smell in back storage/grease trap to be pumped on Monday										
	<u> </u>		s, replace with cleanable	•							
45	Clean air return ver		· •								
45	Seal gaps in walls,	around	electrical plugs								
42	<u> </u>										
42	To clean cabinets/ir		•								
45	Maintenance to floors, walls, ceilings where needed/to be made cleanable										
	The state of the s										
Received			Print:			Title: Person In Charge/ Owne	r				
(signature)	Zana Nasufi		Zana Na	<u>asuf</u>	<u> </u>	Manager					
Inspected (signature)		ton 1	RS Christy Co	ortez	RS						
	6 (Revised 09-2015)	<i>Ley</i> , 1	Commisty Of	· · · · · · · ·	1 (0	Samples: Y N # collec	ted				