

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 6/2/2022	Time in: 2:15	Time out: 3:14	License/Permit # FOOD5013	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: Napoli Italian Restaurant	Contact/Owner Name: Zikri Nasufi	* Number of Repeat Violations: _____	14/86/B
		✓ Number of Violations COS: _____	

Physical Address: 407 S Goliad Rockwall, TX	Pest control : First Strike/monthly	Hood Miller/3mo	Grease trap : IMC/3mo	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					W					

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
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/lasagna	41	Pizza cold top/sausage	41	pasta	41
lasagna	41	beef	41	back reach in freezer	6
pasta	41	cheese	41	freezer	-9
chicken	41	dessert cooler/cheesecake	41		
meatballs	32	salad cold top/ham	41		
chicken on counter	121	cut lettuce	41		
sausage on counter	93	reach in freezer	14		
hot wells/meat sauce	162	reach in cooler/pasta	42		

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:
	Hank sink 128 F
	3 comp sink 131 F
10	New dishwasher /NOT sanitizing at 100 ppm chlorine sanitizer. Will use 3 comp sink until repaired
36	Store wiping cloths in sani buckets
42/45	Clean walls, floors
37	Store items 6 inches off of floor to clean
45	Clean around hand sink
32/36/40	Avoid using wiping cloths and strings on shelves/not cleanable
42	Clean fans guards un WIC
40	Small disposable cup catching condensation held together by string in WIC
40	Avoid use of WalMart bags for storage. Use clear NSF bags instead
27	Chicken and sausage in deep pan at 121/cooked hour previous. MUST aggressively cool, 2 hours to 70 then 4 hours to 41F
	Use shallow metal pans and use freezers if necessary/ice baths, etc
32	Avoid using exposed wood to line shelves
40	Avoid use of single use foil pans for storage
42/45	Clean air return vents and ceiling tiles where broken
32	Rusty shelves where clean dishes are stored
34	Avoid leaving back door propped open to avoid pests
32	Seal exposed wood/front cabinet where cups are stored
39	Avoid storing spatulas between equipment/ not cleanable
10	Sani bucket setup to 50ppm. Needs to be 100 ppm chlorine sanitizer

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

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