Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/2/2022		2	Time in:		License/Permit # FOOD5013							Est. Type Risk Category Page 1 of	2			
					tion: 17 1-Routine	3:14 2-Follow 1		mplaint	_	_		stiga	tion	_	5-CO/Construction 6-Other TOTAL/SCO	
Establishment Name: Contact/Owner Na Napoli Italian Restaurant Zikri Nasufi							vner Nam		* Number of Repeat Violations: ✓ Number of Violations COS:					* Number of Repeat Violations: ✓ Number of Violations COS:		
Ph 40	ysic 7 S	al A G	Addro olia	ess: d R	ockwall, TX	Fi	est control : rst Strike/m	onthly		Hoo Mille		no	Gr IM(ease C/3	e trap : Follow-up: Yes 14/86/	/B
Ma					Status: Out = not in core points in the OUT box for Price	or each numbered			a chec	ckma	rk in	appro	opriat	e bo	policable COS = corrected on site R = repeat violation W-Wat ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	ch
O U	Compliance Status D I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety				R		Co O U	mpli I N	ance N O							
T W				S	1. Proper cooling time	degrees Fahrenhe and temperature	-			Т	/			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
VV					Proper Cold Holding	g temperature(4)	1°F/ 45°F)				•				Proper use of restriction and exclusion; No discharge from	+
	~				3. Proper Hot Holding		50E)				•				eyes, nose, and mouth	_
	~	_			Proper Hot Holding A. Proper cooking time						,				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		•			5. Proper reheating pro	ocedure for hot h	nolding (165°F i	n 2			V			-	15. No bare hand contact with ready to eat foods or approved	+
		•			Hours) 6. Time as a Public He	ealth Control: pro	ocedures & reco	ords			•				alternate method properly followed (APPROVED Y N)	
	6. Time as a Public Health Control; procedures & records			, Tub			I				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
						pproved Source				Ш	′				Pasteurized eggs used when required for baking only	
	>	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Lisanti/Roma				in							Chemicals			
	~				8. Food Received at pr		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
			<u> </u>			n from Contam	nination				~				18. Toxic substances properly identified, stored and used	-
	~				9. Food Separated & p preparation, storage, d	isplay, and tastir	ng								Water/ Plumbing	
3					10. Food contact surface Sanitized at			nd			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition reconditioned disc	of returned, prev	viously served o	r			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
			L							- 1 4:		_		~		
				_	FI	lority Found	lation Items (_		_		_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstratio	on of Knowledge	e/ Personnel	R		Otati O U T	I N	Requ N O	N	Cor. C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		О		on of Knowledge oresent, demonstr	e/ Personnel	R		O U	I	N	N	C O	·	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

E-4-LU-L	ment Name:	Dl 1 A		C:t/	/C+-+-		Liama /Damit # Da	0 -f 0						
	li Italian Restaurant	Physical Address: 407 S Goliad			^{'State:} OCKWA	ıll, TX	FOOD5013	ge <u>2</u> of <u>2</u>						
T. 6			TEMPERATURE OBSERVA	ATIO	NS									
Item/Loc		Temp F	Item/Location		Temp F	Item/Loca	4	Temp F						
WIC/I	WIC/lasagna		Pizza cold top/sausage		41		pasta	41						
	lasagna	41 beef			41	back	reach in freezer	6						
	pasta	41	41 cheese				freezer	-9						
	chicken		dessert cooler/cheesecak	е	41									
	meatballs		salad cold top/har	n	41									
chic	chicken on counter		cut lettuce		41									
saus	sausage on counter		reach in freeze		14									
	wells/meat sauce	162	reach in cooler/past		42									
			SERVATIONS AND CORRECT			NS								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERV													
	Hank sink 128 F													
	3 comp sink 131 F													
10	· ·	sanitizin	anitizing 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 inche	s off of	floor to clean											
45	Clean around hand	sink												
32/36/40	Avoid using wiping	cloths a	nd strings on shelves/r	not c	cleana	able								
42	Clean fans guards u	ın WIC												
40														
40			for storage. Use clea											
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													
	2/45 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														
34	Avoid leaving back door propped open to avoid pests													
32	32 Seal exposed wood/front cabinet where cups are stored													
39														
10	Sani bucket setup to 50ppm. Needs to be 100 ppm chlorine sanitizer													
Received	l by:		Print:				Title: Person In Charge/ Own	er						
(signature)	Zana Nasufi		Zana N	<u>la</u> s	<u>suf</u>									
Inspected (signature)	Zana Nasufi d by: Chvisty Cov	ten 1	RS Christy C	`ort	t07	RS								
	Cros Cor	- y, I	Chilisty C	יטי	ισ∠,	1 10	Samples: Y N # colle	cted						