

# Retail Food Establishment Inspection Report

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

Date: <b>12/8/2021</b>	Time in: <b>12:25</b>	Time out: <b>1:45</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>
Physical Address: <b>407 Goliad Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : <b>First Strike/monthly</b>	Hood <b>Miller/3mo</b>	Grease trap : <b>IMC/80gal/monthly</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>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							3			✓	
3						<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							✓				
	✓						✓				
<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					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
1							✓				

## 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 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
soup	171	reach in cooler/pasta	41		
meatballs hot holding	169	pasta	41		
cheese on ice	40	salad cold top/cut tomatoes	41		
WIC/lasagna	40	cut lettuce	41		
pasta	40	glass front cooler/cheesecake	42		
chicken	41	Pizza cold top/sausage	41		
eggplant	41	shredded cheese	41		
reach in freezer ambient	11	back reach in freezer	-6/-8		

### 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:
	Back hand sink 121 F
	3 comp sink 131 F
10/33	Must Wash, rinse and Sanitize when warewashing. Dishwasher not sanitizing so must use sani sink when washing dishes.
	Discussed with manager.
36	Avoid use of wiping cloths tied on shelves
36	Store wiping cloths in sani buckets
45	Clean cabinets, center island/lots of food debris
40	Avoid use of Walmart bags to store food in. Store in clear NSF bags instead
32/40	Avoid use of cardboard as storage/not cleanable
32	Seal exposed wood on shelves under prep tables
32	Use NSF storage containers
10	Need sani bucket setup in kitchen during prep and service.
32	Rust on dough mixer
45	Maintenance to walls in back near ice machine
45	Replace broken gaskets on reach in coolers
45	Clean inside reach in coolers
36	Avoid use of wiping cloths inside coolers
42/45	Clean in/around/ on equipment, floors, walls, clean air return vents
35	Store personal items low and separate in kitchen, not on middle island
40	Avoid re-use of single use containers. Use a cleanable container for storage instead
9	Store raw meats low and separate in WIC. Raw chicken low and separate
18	Store sugar under drink cabinet separate from spray bottles/chemicals
32	Seal exposed wood shelves in back storage
45	Seal gaps in walls in back storage.
45	Dishwasher needs to be de-limed
	Quats Sani spray bottle for tables 200 ppm quats
21	Must have certified food manager on duty at all times

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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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