Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date:		24	Time in:	Time out:		License/Permit # FOOD5013						Est. Type Risk Category Page 1 of 2	2	
	12/8/2021 12:25 1:45 FOC Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp									5-CO/Construction 6-Other TOTAL/SCO					
Establishment Name: Napoli Italian Restaurant Contact/Owner Na Zikri Nasufi							er Name						* Number of Repeat Violations: ✓ Number of Violations COS:		
Ph 40	Physical Address: 407 Goliad Rockwall, TX Pest control: First Strike/monthly						nthly	Hood Grease trap : Follow-up: Yes Miller/3mo IMC/80gal/monthly No						В	
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered			heckn	nark i	n appi	ropria	ite bo	pplicable 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	Compliance Status O I N N C Time and Temperature for Food Safety					R	Compliance Stat				tus C		R		
T	N	0	A	o S	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature	•			U N O A O Employee Health 12. Management, food employees and conditional emp					
	~				2 B		105/4505			~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41	1°F/ 43°F)			13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth					
	~				3. Proper Hot Holding to					Preventing Contamination by Han					
		~			4. Proper cooking time a			,		~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating proc Hours)	cedure for hot h	olding (165°F in 1	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; pro	ocedures & record	is						Highly Susceptible Populations	
					Арр	proved Source				~			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required for cooking only/in bread		
	'				7. Food and ice obtained good condition, safe, and destruction Lisanti.	d unadulterated								Chemicals	
	\				8. Food Received at pro		re			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Г
					Check at receipt Protection from Contamination				3	3			v	water only 18. Toxic substances properly identified, stored and used	H
3					9. Food Separated & propreparation, storage, dis									Water/ Plumbing	
3					10. Food contact surface Sanitized at 200 p	es and Returnat ppm/temperatur	bles; Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, prevarded	viously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	-
				ш		ai ao a									
					Pric	ority Found	ation Items (2	Points)	viola	ations	Req	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Prio Demonstration	•		Points)	ī	ations O I U N T	Req N O	_	Cor C O S	Food Temperature Control/ Identification	R
		N O		О		of Knowledge	e/ Personnel	R	ī	O I U N	N	N	C 0		R
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Retail Food Establishment Inspection Report

Received by: (signature) Zana Nasufi	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)

Property Address Property Ad	.		T =		T			1		
Temp F Hemp Location Temp F Hemp F Hem										
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 Back hand sink 121 F 3 comp sink 131 F 10/33 Must Wash, rinse and Santize when warewashing. Dishwasher not santizing so must use sant sink when washing dishes. Discussed with manager. 36 Avoid use of wiping cloths tied on shelves 37 Store wiping cloths in sant buckets 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 sant 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 46 Avoid use of wiping cloths inside coolers 47 Clean inside reach in coolers 48 Avoid use of wiping cloths inside coolers 49 Store wiping cloths in sant buckets 50 Seal exposed wood on shelves under prep tables 51 Seal exposed wood on shelves in kitchen during prep and service. 52 Seal exposed wood on shelves in kitchen during prep and service. 53 Store preparate in witchen during prep and service. 54 Scale in in/around/ on equipment, floors, walls, clean air return vents 55 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 56 Seal gaps in walls in back storage. 57 Seal seposed wood shelves in back storage 58 Seal seposed wood shelves in back storage. 59 Seal gaps in walls in back storage. 50 Seal seposed wood shelves in back storage. 50 Seal sant spray bottle for tables 200 ppm quats 60 Must have certified food manager on duty at all times			·			T = =				
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