	Retail Food Establishment Inspection Report																
Date: Time in: Time out: License/Permit # 6/2/2021 12:55 1:44 FOOD501								3				Est. Type	Risk Category	Page $\underline{1}$ of $\underline{2}$	2		
Purpose of Inspection: 12.000 1.77 1.77 1.000 Jacobi Jacob								_	Inve	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCOP	RE	
	Establishment Name: Contact/Owner N Napoli Italian Restaurant Zikri Nasufi												 ★ Number of Repeat Vi ✓ Number of Violation 				
Pł	Physical Address: Pest control :							Ho			G	reas	e trap :	Follow-up: Yes	19/81/	В	
40	407 Goliad Rockwall, TX First Strike/month Compliance Status: Out = not in compliance IN = in compliance							nly Miller/3mo IMC/80ga					* / /			•h	
М	ark t	ne ap	prop	riate	points in the OUT box for each numbered item M Priority Items (3 Points) violat	ark '√'	a che	ckma	ark in	appi	ropria	ate bo	ox for IN, NO, NA, COS	Mark an 🗙 in appropria	te box for R		
_	mpli	ance N			• ` ` ` `			С	ompl	lianc	e Sta	tus	ive Action not to exceed 5	uays		R	
O U T	I N	0	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	F		O U T		N O	N A	C O S		nployee Health		ĸ	
	~				1. Proper cooling time and temperature				~				 Management, food emp knowledge, responsibilities 		employees;		
					2. Proper Cold Holding temperature(41°F/ 45°F)		-						13. Proper use of restriction and exclusion; No discharge from				
	~								~				eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)							_)	Contamination by Ha			
		~			4. Proper cooking time and temperature				~				14. Hands cleaned and pro				
		~			5. Proper reheating procedure for hot holding (165°F in Hours)	2			~				15. No bare hand contact w alternate method properly f				
	~				6. Time as a Public Health Control; procedures & record	ds	-		<u> </u>	L			Highly Su	sceptible Populations			
_	•								Ι.				16. Pasteurized foods used;	prohibited food not of			
					Approved Source				~				Pasteurized eggs used when NO EGGS	n required			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Lisanti								Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approve & Vegetables	ed and properly stored;	Washing Fruits		
_	Ľ				check at receipt	_	-		-				Water only 18. Toxic substances prope	rlv identified, stored a	nd used		
		Protection from Contamination 9. Food Separated & protected, prevented during food				_	4		~								
W					preparation, storage, display, and tasting									ater/ Plumbing			
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	i			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded	-			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
O U	I N	N O	N A	C O	Priority Foundation Items (2 Demonstration of Knowledge/ Personnel	FOINT		Olat U	Ι	Req N O	N A	Cor C C		<i>ays</i> ture Control/ Identifie	notion	R	
T	1	0	А	s	21. Person in charge present, demonstration of knowledge	ge,	-	T			A	s	•				
2					and perform duties/ Certified Food Manager/ Posted				~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22. Food Handler/ no unauthorized persons/ personnel						W					28. Proper Date Marking an	nd disposition			
	Safe Water, Recordkeeping and Food Package							~				29. Thermometers provided Thermal test strips	l, accurate, and calibra	ted; Chemical/			
	Labeling 23. Hot and Cold Water available; adequate pressure, safe				fe	-						dial calibrated					
	~		24. Required records available (shellstock tags; parasite			+	_		1				30. Food Establishment P	ent, Prerequisite for O Permit (Current/insp ro	-		
	~								~				12/31/2021	` `	/		
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and				1	1			Utensils, Ed 31. Adequate handwashing	quipment, and Vendir facilities: Accessible a	0		
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					supplied, used				
					Consumer Advisory			2					32. Food and Non-food Co designed, constructed, and		e, properly		
	~				26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lat meats to required temps				~					ashing Facilities; installed, maintained, used/ k or curb cleaning facility provided			
0	т	N	N	C	Core Items (1 Point) Violations Require Correct	tive Ac		Not 0		Exce N		0 Da C	ys or Next Inspection , Wh	iichever Comes First		R	
U T	I N	N O	N A	C O S	Prevention of Food Contamination	F		U T	Ν	0 N	A A	o s		d Identification		ĸ	
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeli	ing (Bulk Food)			
1					35. Personal Cleanliness/eating, drinking or tobacco use									ysical Facilities			
1					36. Wiping Cloths; properly used and stored			1					42. Non-Food Contact surf				
	~				37. Environmental contamination			1					43. Adequate ventilation an				
1				_	38. Approved thawing method				~				44. Garbage and Refuse pro				
								1	<u> </u>				45. Physical facilities instal	lled, maintained, and ci	ean	[
L					Proper Use of Utensils			L'					-			L	
1					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				r				46. Toilet Facilities; proper47. Other Violations	ly constructed, supplie			

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Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Napoli Italian Restaurant	Physical A	Goliad	City/State: Rockwa	III, TX	License/Permit # FOOD5013	Page <u>2</u> of <u>2</u>					
Item/Location	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	ocation						
WIC/meatballs	41	Pizza cold top/sausag				Temp F					
lasagna/ lasagna	41/41	beef	41								
manicotti	41	cheese	41								
reach in cooler/pasta	41	salad cold top/cut tomato	es 41								
pasta/pasta	41/41	cheese	41								
reach in freezer ambient	11	glass front cooler/cheescal	^{ke} 41								
hot wells/beef broth	171	back freezer ambier	nt -2								
meatballs	190	back freezer ambier	nt 11								
Itom	OBSERVATIONS AND CORRECTIVE ACTIONS										
Item AN INSPECTION OF YOUR E Number NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
hand sink 122 F											
	3 comp sink 124 F										
	Must have sani bucket setup during prep and service										
	Dishwasher 100 ppm bleach										
· · · · ·	Store wiping cloths in sani buckets										
	Lots of debris on walls in WIC above food/clean										
	Discard cardboard boxes after initial use. Can attract pests										
	Store employee drinks low and separate, not over prep areas										
	Seal exposed wood under prep table where slicer is stored Maintenance to walls in back										
		lough mixer/remove									
42 Clean air return ve											
38 Thaw in cooler or u											
		vith pans, etc. Use onl	y for hand	d washir	ng						
39 Avoid using dispos	able alu	minum pans for storag	е								
42 Clean in/around/or	Clean in/around/on equipment especially middle island/lots of food debris										
45 Clean floors, unde	Clean floors, under equipment, walls										
47 Organize, discard	Organize, discard unused equipment, items to better clean										
	Clean inside glass front cooler										
	Avoid use of string in kitchen for shelving, lights. Use a cleanable material instead										
	Need working light in back storage to clean										
	Do not prop back door open. Could allow pests to enter.										
	Seal exposed wood in back shelving area										
	Avoid use of cardboard to line shelves										
	Must have certified food manager on duty during prep and service										
	All Cooks, servers must have a food handler within 60 days of hire										
	Tea/nozzles WRS daily Date mark food if not used within 24 hours										
W Date mark rood if not used within 24 hours Received by: Print: Title: Person In Charge/ Owner											
(signature) Zikwi Nasufi		Zikri N	asufi		Owner						
(signature) Zikri Nasufi Owner Inspected by: Christy Cortez, RS Print: (signature) Christy Cortez, RS Christy Cortez, RS											