

Retail Food Establishment Inspection Report

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

Date: 5/15/2025	Time in: 2:45	Time out: 4:28	License/Permit # need current/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Giovanni			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 2091 Summer Lee Dr Rockwall, TX			Pest control : Tech Force/4-21-2025	Hood 5-7-2025	Grease trap : Trimble/1500gal/1-21-2025	
Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/>						
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Lisanti	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
2					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label on menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
W					35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
W					37. Environmental contamination	
1					38. Approved thawing method	
		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 and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Giovanni		Physical Address: 2091 Summer Lee Dr		City/State: Rockwall, TX		License/Permit # need current/to post		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
bar cooler		38	polenta		70	under/crab		41	
bar cooler		40	stock		43	steam well/mashed potatoes		156	
bar cooler		40	beef		44	lobster bisque		160	
under counter cooler/tiramisu		42	grill drawers/fish		41	ice well/roasted carrots		72	
under counter cooler/ambient		39	steak		41	cold top/mushrooms		38	
reach in freezer ambient		8	shrimp		41	cut tomatoes		36	
WIC/chicken		44	cold tip/cut tomatoes		41	white freezer ambient		-9	
pasta		44	cheese		41				
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:								
31	Need designated hand sink in bar								
	There is one hand sink being used for storage next to ice bin used on weekends/need barrier to use sink								
	Bar dishwasher sanitizing at 100ppm chlorine								
W	Need to protect cheese and red chili pepper flakes in dining room								
	3 comp sink 120+F								
	Dishwasher sanitizing at 100ppm chlorine								
W	Need to label all spray bottles and store low/separate								
	Hand sink 110F equipped								
36	Need to store wiping cloths in sani buckets, not on prep counters								
2	WIC had been cleaned today and door open a lot/ polenta prepped today, pasta prepped today								
	Will check to make sure WIC is cold holding/ambient blowing is 35F								
25/38	Need to follow manufacter's guidelines and remove vacuum sealed fish from packaging PRIOR to thawing								
35	Need to use a cup with a lid and straw/no screw tops and store low/separately								
	Prep hand sink 122F equipped								
2	Need more ice in ice well on cookline/COS								
45	Need to clean floors and under equipment								
W	All employees to have food handlers within 30 days of hire								
	Drink hand sink 100F equipped								
	Soda/tea nozzles WRS daily								
	Sani bucket setup to 100ppm chlorine								
45	To replace moldy caulking behind 3 comp sink								
Received by: (signature) <i>Agron Dika</i>			Print: Agron Dika				Title: Person In Charge/ Owner Manager		
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS				Samples: Y N # collected		

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