

Retail Food Establishment Inspection Report

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

Date: 6/24/2025	Time in: 9:50	Time out: 11:34	License/Permit # need to post current	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: Olive Garden Italian Restaurant #4425			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		9/91/A
Physical Address: 1043 E I-30 Rockwall, TX		Pest control : Orkin/6-12-2025	Hood Cintas/6-17-2025	Grease trap : Southwaste/2000gal/3-18-2025	Follow-up: Yes <input checked="" 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 corporate	
	✓				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>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
		Employee Health			R	
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
	✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		Highly Susceptible Populations				
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs	
		Chemicals				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
		Water/ Plumbing				
3					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
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 153	
		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				
	✓				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 in menu	
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted)	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
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
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				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	

Received by: (signature) <i>Nic Scorcia</i>	Print: Nic Scorcia	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: Olive Garden Italian Restaurant #4425		Physical Address: 1043 I-30		City/State: Rockwall, TX		License/Permit # FS-9158		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
pasta cooker/water		208/210	WIF		-19	under counter cooler/sauce		41	
lasagna/ROP/in ice slurry		37	grill drawers/pasta		50	under counter freezer		11	
WIC/beef		37	pasta		49	dessert cooler/ambient		31	
shrimp		37	shrimp		48	salad cooler		39	
cooked veggies		36	pasta drawers/pasta		41	salad cold top/tomatoes		41	
pasta/pasta		37/37	pasta		41	bar cooler ambient		36	
tomatoes		38	hot holding unit/lasagna		186	under counter cooler/creamer		40	
WIC veggie		28	small grill drawers/calamari		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:								
	Prep hand sink 126F equipped								
	Prep hand sink 110+F equipped								
	warewashing hand sink 120F equipped								
19	Warewash hand sink leaking a lot under /need to repair to be usable								
	Dishwasher sanitizing per temp strips								
29	Need plate thermo or high temp strips to test dishwasher								
	3 comp sink 130F								
19	One faucet at 3 comp sink turned off because it is leaking/ to repair as this is state minimum requirement								
	Line hand sink 130F equipped								
2	Large grill drawer unit/breaker was tripped/unit was off/ all food loaded within an hour previous/all removed and iced until unit cools								
	All line coolers emptied at night								
	Line hand sink 126F equipped								
	To go hand sink 128F equipped								
	Prep hand sink 120F equipped								
	Drink hand sink 110+F equipped								
34	Some fruit flies in tea counter area								
	Soda/tea nozzles WRS daily								
	Sani buckets at 200ppm quats								
	Test strips on site/current								
	Digital thermo								
	Bar hand sink 130F equipped								
	Bar 3 comp sink 126F								
	Sani sink setup to 200ppm quats								
34	Fruit flies in bar/to address								
	Drink hand sink 120F equipped								
W	Some maintenance needed/some broken baseboard tiles, replace caulking behind sinks where moldy								
	HACCP temp logs current/ROPs								
Received by: (signature) <i>Nic Scorcia</i>			Print: Nic Scorcia				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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