Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/29/2025				Time out: 1:15	FOO	D5	04					Est. Type	Risk Category	Page 1			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Legis 14-blish Contact/Owner Na Maria Contact/Owner Na							Vame:	4-Investigation 5-CO/Construction 6-Other * Number of Repeat Violations:					ions:	TOTAL/S	CORE		
Luigi's Italian Cafe Mario Smajli Physical Address: Pest control :							Hood Grease trap: Follow-up: Yes			16/8	4/B						
20	2002 S Goliad Rockwall, TX Latin/owner to email current Valencia/6-2-2025 GWS/1000gal/7-3-2025 No Compliance Status: Out = not in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark '\s' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R										Watch						
Ma	ırk t	he ap	prop	riate	points in the OUT box for	each numbered item					appr	opria	te bo	ive Action not to exceed 3 days		e box for R	
Compliance Status						R	Compliance Status O I N N C						R				
T	N	U	A	s	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			U N O A O Employee Health T 12. Management, food employees and conditional					employees;			
	•													knowledge, responsibilities, and			
3					2. Proper Cold Holding	temperature(41°F/ 45	5°F)			~				13. Proper use of restriction and eyes, nose, and mouth	l exclusion; No disc	charge from	
	~				3. Proper Hot Holding to	emperature(135°F)								Preventing Contamination by Hands			
		~			4. Proper cooking time	and temperature			3					14. Hands cleaned and properly	•		
		~			5. Proper reheating proc Hours)	cedure for hot holding	(165°F in 2			~				15. No bare hand contact with ralternate method properly follows:)
		~			6. Time as a Public Hea	alth Control; procedure	es & records							Highly Suscep	otible Populations		
			ļ		Apr	proved Source				16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required						ered	
					7. Food and ice obtained from approved source; Food in									eggs cooked			
	good condition, safe, and unadulterated; parasite destruction Lisanti/Roma										Cho	emicals					
	~				8. Food Received at pro	oper temperature				_				17. Food additives; approved as & Vegetables	nd properly stored;	Washing Fru	its
					check at rece	eipt n from Contamination				~				water only 18. Toxic substances properly is	dentified, stored an	d used	
					9. Food Separated & pro	otected, prevented dur											
	_				preparation, storage, dis		Tlannad and							Water/ 19. Water from approved source	Plumbing	di propor	
	~				Sanitized at 100	ppm/temperature	Jeaned and			~				backflow device	e, Flumbing instanc	ed, proper	
	~				11. Proper disposition or reconditioned disca		served or			~				20. Approved Sewage/Wastewa disposal	nter Disposal System	n, proper	
							Items (2 Po	-	_	_			_	rective Action within 10 days			
O U T	I N	N O	N A	C O S		of Knowledge/ Pers		R	U T	N	N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
	~				21. Person in charge pro and perform duties/ Cer 3	esent, demonstration or rtified Food Manager/	of knowledge, Posted			~				27. Proper cooling method used Maintain Product Temperature	l; Equipment Adeo	quate to	
2					22. Food Handler/ no ur	nauthorized persons/ p	personnel			~				28. Proper Date Marking and di	isposition		
					Safe Water, Recor	rdkeeping and Food Labeling	Package		2					29. Thermometers provided, ac Thermal test strips	curate, and calibrate	ed; Chemical	/
	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation						
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					~				30. Food Establishment Perm	it (Current/insp re	port sign pos	ted)			
					Conformance w	with Annuavad Duag								12/31/2025			
				ĺ	25 Commission on suith W.										ment, and Vendin		
	-				HACCP plan; Variance processing methods; ma	ariance, Specialized P obtained for specialized	rocess, and zed			~				Utensils, Equip 31. Adequate handwashing faci supplied, used			
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	ν ν				HACCP plan; Variance processing methods; ma	ariance, Specialized P e obtained for specializ anufacturer instruction sumer Advisory er Advisories; raw or u	rocess, and zed as							31. Adequate handwashing faci supplied, used 32. Food and Non-food Contact	t surfaces cleanable	nd properly	
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Received by: (signature) Mario Smajli	Print: Mario Smajli	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: 's Italian Cafe	Physical A		City/State:	JI TY	License/Permit #	Page	of			
Luigi's Italian Cafe 2002 S Goliad Rockwall, TX TEMPERATURE OBSERVATIONS											
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	tion		Temp F			
Pizza	cold table/sausage	39	under/shrimp					157			
	beef	39	calamari	46				41			
shre	edded cheese	41	left cold top/pico	41	salad cold top/cut lettuce			40			
un	der/peppers	41	pasta	41	WIC/lasagna			40/38/37			
ice	e wells/pasta	41	shredded chees	e 41	ground beef			41/41			
р	pasta/pasta	41/41	under/pasta	41	diced tomatoes/pasta			40/41			
middl	le cold table/chicken	45	steam wells/sausag	e 167	WIF ambient			8			
CL	ut tomatoes	45	steam well/sauce 177								
Item	AN INSPECTION OF VOLID ES		SERVATIONS AND CORREC' NT HAS BEEN MADE. YOUR ATTE			IE CONDITIONS ORSED	VED A	ND			
Number	NOTED BELOW:	TABLISTIME	IVI HAS BEEN MADE. TOOK ATTE	IVIIOIVIS DIKE	CILD IO II	IL CONDITIONS OBSER	VLD AI	ND			
	Line hand sink 117										
42			equipment/food debri			dup					
45			quipment in cookline/								
36	· · ·		ni buckets/not on pre								
37	Do not store pots of	f sauce	on floor/need to store	up/off of f	loor						
	Dishwasher sanitizi	ng at 10	Oppm chlorine								
	3 comp sink 118F										
	warewash hand sin	k 113F									
45			alls, behind warewash hand				gaps				
37			achine/mold and slime								
14			sils when making sala								
2			(requiring refrigeration) at	41F or belo	w/not out	on counter at roon	n tem	р			
34	Some flies/to addre										
37			ent in storage area/to								
37	·		container outside/ ve		grease l	ouildup					
	•		nd disposes of spent	grease							
45	Missing grout in ba										
42			indles, heavy grease b	ouildup							
45	Floor/landing into V		•								
45	To clean walls in ba										
147	Cookline sani buck										
W	Prep sani bucket setup too strong/COS										
42	To clean gaskets in coolers (wine cooler in bar)										
22	All employees to have food handlers within 30 days of hire										
29	Need chemical test	strips									
Received	·		Print:	<u> </u>		Title: Person In Charge/	Owner				
(signature)	Mario Smajli		Mario S	smajl		Owner					
Inspected (signature)		tez, 1	Christy C	Cortez,	RS	Samples: Y N #	collecte	ed.			
Farms FIL O	6 (Pavisad 09 2015)	-	ı				Concell				