

Retail Food Establishment Inspection Report

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

| | | | | | | |
|---|-------------------|--|--|---------------------------|--|---|
| Date: 7/29/2025 | Time in: 11:30 | Time out: 1:15 | License/Permit # FOOD5040 | 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: Luigi's Italian Cafe | | | Contact/Owner Name: Mario Smajli | | * Number of Repeat Violations: ____ ✓ Number of Violations COS: ____ | |
| Physical Address: 2002 S Goliad Rockwall, TX | | | Pest control : Latin/owner to email current | Hood Valencia/6-2-2025 | Grease trap : GWS/1000gal/7-3-2025 | 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 Lisanti/Roma | |
| | ✓ | | | | 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 | R | |
| | ✓ | | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 | |
| 2 | | | | | 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 | | | | |
| | ✓ | | | | 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 | |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First | | | | | | |
| OUT | IN | NO | NA | COS | R | |
| 1 | | | | | 34. No Evidence of Insect contamination, rodent/other animals | |
| 1 | | | | | 35. Personal Cleanliness/eating, drinking or tobacco use | |
| 1 | | | | | 36. Wiping Cloths; properly used and stored | |
| 1 | | | | | 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 | |
| Food Identification | | | | | | |
| OUT | IN | NO | NA | COS | R | |
| | ✓ | | | | 41.Original container labeling (Bulk Food) | |
| | | Physical Facilities | | | | |
| 1 | | | | | 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**

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|--|----------------------------|--|
| Received by: (signature) <i>Mario Smajli</i> | Print: Mario Smajli | Title: Person In Charge/ Owner Owner |
| Inspected by: (signature) <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

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|--|---|---|----------------------------|------------------------------------|--------|--|--|---------------|--|
| Establishment Name: Luigi's Italian Cafe | | Physical Address: 2002 S Goliad | | City/State: Rockwall, TX | | License/Permit # | | Page __ of __ | |
| TEMPERATURE OBSERVATIONS | | | | | | | | | |
| Item/Location | | Temp F | Item/Location | | Temp F | Item/Location | | Temp F | |
| Pizza cold table/sausage | | 39 | under/shrimp | | 45 | hot holding chicken cutlet | | 157 | |
| beef | | 39 | calamari | | 46 | salad reach in cooler/chicken | | 41 | |
| shredded cheese | | 41 | left cold top/pico | | 41 | salad cold top/cut lettuce | | 40 | |
| under/peppers | | 41 | pasta | | 41 | WIC/lasagna | | 40/38/37 | |
| ice wells/pasta | | 41 | shredded cheese | | 41 | ground beef | | 41/41 | |
| pasta/pasta | | 41/41 | under/pasta | | 41 | diced tomatoes/pasta | | 40/41 | |
| middle cold table/chicken | | 45 | steam wells/sausage | | 167 | WIF ambient | | 8 | |
| cut tomatoes | | 45 | steam well/sauce | | 177 | | | | |
| 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: | | | | | | | | |
| | Line hand sink 117F equipped | | | | | | | | |
| 42 | Need to clean in/around/on equipment/food debris and grease buildup | | | | | | | | |
| 45 | To clean floors and under equipment in cookline/food debris | | | | | | | | |
| 36 | To store wiping cloths in sani buckets/not on prep counters | | | | | | | | |
| 37 | Do not store pots of sauce on floor/need to store up/off of floor | | | | | | | | |
| | Dishwasher sanitizing at 100ppm chlorine | | | | | | | | |
| | 3 comp sink 118F | | | | | | | | |
| | warewash hand sink 113F | | | | | | | | |
| 45 | Need to address maintenance to walls, behind warewash hand sink/need to affix to wall/seal cracks and gaps | | | | | | | | |
| 37 | Need to clean inside ice machine/mold and slime buildup (internal) | | | | | | | | |
| 14 | Need to use gloves or utensils when making salads/no bare hand contact | | | | | | | | |
| 2 | Need to store individual creamers (requiring refrigeration) at 41F or below/not out on counter at room temp | | | | | | | | |
| 34 | Some flies/to address | | | | | | | | |
| 37 | To discard unused equipment in storage area/to better see and clean | | | | | | | | |
| 37 | Need to clean spent grease container outside/ very heavy grease buildup | | | | | | | | |
| | CTT renewables picks up and disposes of spent grease | | | | | | | | |
| 45 | Missing grout in back/food debris | | | | | | | | |
| 42 | To clean back hand sink/handles, heavy grease buildup | | | | | | | | |
| 45 | Floor/landing into WIF/exposed Styrofoam | | | | | | | | |
| 45 | To clean walls in back behind bread warmer | | | | | | | | |
| | Cookline sani bucket 100ppm chlorine | | | | | | | | |
| 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 by: (signature) <i>Mario Smajli</i> | | | Print: Mario Smajli | | | Title: Person In Charge/ Owner Owner | | | |
| Inspected by: (signature) <i>Christy Cortez, RS</i> | | | Print: Christy Cortez, RS | | | Samples: Y N # collected | | | |

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