

# Retail Food Establishment Inspection Report

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

Date: <b>5/21/2026</b>	Time in: <b>12:55</b>	Time out: <b>2:35</b>	License/Permit # <b>FS-9460</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: <b>Giovanni</b>	Contact/Owner Name: <b>Agron Dika</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2091 Summer Lee Dr Rockwall, TX</b>	Pest control : <b>Xpert/5-4-2026</b>	Hood <b>L Gonzalez/3-9-2026</b>	Grease trap : <b>Trimble/city has info</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓				W					
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						W					
W						<b>Water/ Plumbing</b>					
3							✓				
	✓						✓				

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>							✓				
	✓						✓				

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
1						<b>Physical Facilities</b>					
1						1					
	✓					1					
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$75 fee.

### Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Giovanni</b>	Physical Address: <b>2091 Summer Lee Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9460</b>	Page <u>2</u> of <u>2</u>
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
white chest freezer ambient	-10	right side cold top/mushrooms	38	under counter cooler/creme brule	41
left cold top/cut tomatoes	41	under/shrimp	37	under counter cooler/tiramisu	43
mozzarella cheese	40	WIC/chicken	41		
under/calamari	41	pasta/pimento	41/41		
grill drawers/salmon	41	meatballs	41		
chicken	41	cheese	41		
pasta	41	salmon cooked	146		
steak	41	2 door freezer ambient	7		

#### 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:
	Kitchen hand sink 115F equipped
36	Need to store wiping cloths in sani buckets/not in counters on in pockets
36	Avoid using wiping cloths to line shelves/dirty/ can attract pests
35	Watch employee eating in kitchen/remove gloves after using phone, etc
45	Need to clean under all equipment/ food debris
	3 comp sink 120F
10	Dishwasher not sanitizing/ empty/COS by replacing sani jug
W	Need to label all spray bottles/1 bottle under dishwasher
43	Need to repair lights in WIC/to see to clean and to check food and dates
W	Watch prepped food/to be kept separate from washing dishes and dirty dishes
42	Need to clean shelves under prep tables/food debris
	Cookline hand sink 118F equipped
34	Need air curtain on at back door/especially during deliveries
34	Some flies
W	Watch placement of raw shelled eggs and raw chicken in WIC/to be low and separate
	Sani bucket setup to 100ppm chlorine
	To replace moldy caulking behind 3 comp sink
39	DO NOT store cutting boards on the floor/COS
W	Do not store chemicals, sprays, etc on prep counters, or on dry storage racks with food
	Drink hand sink 100F equipped
	Soda/tea nozzles WRS daily
W	Bar hand sink 115F/need to keep accessible/ do not use as a dump sink
	Need to have soap available at hand sink
	Bar dishwasher sanitizing at 100ppm chlorine

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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