Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

| Date: 8/17/24 | | 1 | Time in: 10:36 | Time out: 11:34 | | FS20 | | | | | | | 3 CPFM | Food handlers 4 | Page 1 | $_{\rm of}\underline{\ 2\ }$ | |
|--|--|--------|--|--|--|--|--|--------|-----------------------|---------------------------------------|---|--|--|--|--|--|-------|
| Purpose of Inspe | | | tion: 1-Routine | 2-Follow U _I | | Complai | | | Inve | stiga | tion | | 5-CO/Construction | 6-Other | TOTAL/S | CORE | |
| Establishment Name: Contact/Owner Madios Fajitas Richard & He | | | | | | | | | | | | Number of Repeat Violations: 1 Number of Violations COS: | | 1/99/A | | | |
| Physical Address: 445 E I30 Rockwall, Tx Pest control: Massey 7/30/24 | | | | | 4 | | | | | e trap :/ waste oil 6/26/24 75g | Follow-up: Yes No | 1/98 | 11 A | | | | |
| Mark | | | | points in the OUT box for | | em | Mark 'v | ' a cl | | ark in | appr | opriat | te bo | ox for IN, NO, NA, COS M | n site \mathbf{R} = repeat vio | plation W= | Watch |
| Comp | | | | | | | olations . | | C | ompl | iance | Stat | us | ive Action not to exceed 3 d | lays | | R |
| O I U N T | U N O A O S (F = degrees Fahrenheit) | | | | R | U T | N | | N C A O S | 0 | Employee Health | | | | | | |
| | 1. Proper cooling time and temperature | | | | | | ~ | | | | 12. Management, food empl knowledge, responsibilities, | | employees; | | | | |
| ~ | | | 2. Proper Cold Holding temperature(41°F/ 45°F) See | | | | | | ~ | | | | 13. Proper use of restriction eyes, nose, and mouth State hand sink form | | charge from | | |
| V | • | | | 3. Proper Hot Holding temperature(135°F) See | | | | | | 1 | | | | | ontamination by Han | nds | |
| V | | | | 4. Proper cooking time See | and temperature | | | | | / | | | | 14. Hands cleaned and prop | perly washed/ Gloves to | ised properly | |
| | / | , | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | F in 2 | | | / | | | | 15. No bare hand contact wire alternate method properly for Gloves | | | .) |
| V | | | 6. Time as a Public Health Control; procedures & records | | | ecords | | | | | | | | sceptible Populations | | | |
| | | | | Approved Source | | | | | | / | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | |
| | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK | | | od in | | | | | | | | | | |
| • | | | | 8. Food Received at proper temperature Checking | | | | | | / | | | | 17. Food additives; approve & Vegetables Water | d and properly stored; | Washing Fru | iits |
| | | | | | n from Contamin | | | | | / | | | | 18. Toxic substances proper Stored low and seper | | d used | |
| V | | | | 9. Food Separated & pr preparation, storage, di | splay, and tasting | 7 | | | | | | | | | ter/ Plumbing | | |
| V | | | | 10. Food contact surfact Sanitized at 200 | | | l and | | | / | | | | 19. Water from approved so backflow device City approved | | | |
| 11. Proper disposition of returned, previously served or reconditioned Discard | | | | | l or | | | / | | | | 20. Approved Sewage/Wast disposal | ewater Disposal System | m, proper | | | |
| | | - | - | | | | | | | tions | D | | ~ | | | | - |
| | | | - | FII | iority Foundat | tion Items | s (2 Poi | | _ | | _ | | | rective Action within 10 da | ys | | |
| O I N T | N O | N A | C O S | Demonstration | n of Knowledge/ | Personnel | | nts) · | violat O U T | I N | N O | N | Cor. C O S | | ys ure Control/ Identific | eation | R |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Nick Gambill | Print: Nick Gambill | Title: Person In Charge/ Owner MOD |
|--|---------------------|------------------------------------|
| Inspected by: Richard Hill (signature) | Print: Richard Hill | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishmer Adios F | | Physical A | | City/State: Rockwal | I. Tx | License/Permit # FS2023-16 | age <u>1</u> of <u>2</u> | | | | |
|-------------------------|---|------------|-----------------------------|------------------------|---------------------|-----------------------------|--------------------------|--|--|--|--|
| 7 (0.00) | ajitao | 1102 | TEMPERATURE OBSERVAT | | ., ., | . 62626 . 6 | | | | | |
| Item/Location | | Temp | Item/Location | Temp | Item/Locat | · · | Temp | | | | |
| Lobby c | ooler 1 | 41 | Hot holding R | | Lettuce/pico | | 38/38 | | | | |
| Lob | by cooler 2 | 40 | Beans/Rice | 168/171 | Whip | | 40 | | | | |
| Fron | t Bev cooler | 40 | WIC amb | 35 | Dredge cooler | | | | | | |
| Rita UC cooler | | 38 | Sirloin flap/skirt | 38/38 | Buttermilk/chx | | 38/38 | | | | |
| Uprig | Upright freezer htt | | Raw chz/mar chix | 38/39 | Grill drawer stk | | 38 | | | | |
| Up | Upright fridge | | Pico/butter | 39/38 | Grill drawer shrimp | | p 34 | | | | |
| Ho | Hot holding L | | Whole tomato | 39 | Cooking | | - | | | | |
| | Queso | 141 | Prep cooler | | | Stk/chix | 132/16 | | | | |
| | • | OF | SERVATIONS AND CORRECTIVE | E ACTION | NS | | | | | | |
| N.Y 1 | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | |
| F | Restrooms equipped, temp greater than 110 | | | | | | | | | | |
| H | Hand sinks equipped, temp greater than 105 throughout kitchen | | | | | | | | | | |
| 3 | comp sink set up, 12 | 4, using | quat sani 200ppm, strips ar | e current | · · | | | | | | |
| F | Red sani buckets filled | at 3 cor | mp sink | | | | | | | | |
| F | Rita frozen / bubbler coolers are cleaned nightly | | | | | | | | | | |
| H | Hanging mop to drip dry is the best practice | | | | | | | | | | |
| F | Rear service door look | ks great, | air curtain confirmed opera | tional | | | | | | | |
| . | Chemicals stored separately and low | | | | | | | | | | |
| | Date labels look great as well as WIC, very clean | | | | | | | | | | |
| | Using digital thermo, gloves to touch rte foods | | | | | | | | | | |
| | 2 lights burned out under hood above grill and flat top grill | | | | | | | | | | |
| | Service line equipment very clean, attention to detail is obvious underneath, behind, in between UC Freezer service line 16, all items htt | | | | | | | | | | |
| | | • | | | | | | | | | |
| | UC expo cooler 38, only sauces, 38, 38,39 | | | | | | | | | | |
| | Steam table, refried beans 170, rice 178, salsa 165 | | | | | | | | | | |
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| | | | | | | | | | | | |
| Received by (signature) | See abov | 'e | See abo | ove | | Title: Person In Charge/ Ow | ner | | | | |
| Inspected (signature) | | <u></u> | Richard Richard | Hill | | Samples: V. N. # 1 | loated | | | | |
| Form EH 06 (P | evised 09-2015) | سارك | | | | Samples: Y N # col | lected | | | | |