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: 9/13/24			24	ļ.	Time in: 9:15	Time (				S-8874							CPF <b>4</b>	FM	Food handlers	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner I						- 1		4-I	nves	tiga	tior	ı	5-CO/Construct		6-Other	TOTAL/	SCORE				
Та	со	Cas	sa #	#38				John		Vame					-		Number of Rep Number of Viol	lations CO	OS:	7/9:	3/A
		al A oliac			kwall, TX		Arrov		Control 8/28	8/24		Hoo oray a	u away	7/24			e trap :/ waste oil 10/24 1000g	1	Follow-up: Yes ☐ No 🖊	.,,,,	
M	ark t	Com he ap	<b>plia</b> i prop	ice S riate	Status: Out = not in compoints in the OUT box for	each nun	mbered iter	m	Mark '		check	cmar	k in	appro	pria	ite bo	ox for IN, NO, NA, COS	S Marl	ite $\mathbf{R}$ = repeat vio	lation W=	Watch
Compliance Status Priority Items (3 Points) violations										Keq	uire	Compliance State					tive Action not to exceed 3 days				
O U T	I N	N O	N A	C O S	Time and Tem		re for Foo ahrenheit)		ty	R		O U T	I N	N O	N A	C O S		Emplo	yee Health		R
		/			1. Proper cooling time a	and temp	perature						/				12. Management, food knowledge, responsib			employees;	
	/				2. Proper Cold Holding <b>See</b>	tempera	ature(41°F	7 45°F)			F		/				13. Proper use of restreyes, nose, and mout	h		charge from	
	_				3. Proper Hot Holding t	H							state hand sink		tamination by Han	de					
	•				4. Proper cooking time	and temp	perature				-	٦,	. /				14. Hands cleaned an				7
	•				5. Proper reheating prod	cedure fo	or hot hold	ling (16	55°F in 2		_	-	/				15. No bare hand con	tact with	ready to eat foods or	r approved	
	<b>'</b>				Hours) <b>See</b> 6. Time as a Public Hea				(	<b>'</b>				alternate method properly followed (APPROVED Y. N. Gloves							
	•				o. Time us a rabile ried	ann com	iroi, proce	- Cares									High 16. Pasteurized foods		ptible Populations	1	
						Approved Source						•	~				Pasteurized eggs used			ered	
	ン				7. Food and ice obtained good condition, safe, and destruction Bass Ha										Ch	emicals					
	/				8. Food Received at proper temperature Checking								/				17. Food additives; ap & Vegetables Water	•			uits
					Protection from Contamination								/				18. Toxic substances Stored low and			d used	
	/				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												Ciorca low aria	-	/ Plumbing		
3				~	10. Food contact surface Sanitized at 200			s ; Clea	ned and	*	Ī		/			+	19. Water from approbackflow device City Approve		ce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned Disc	of returne ard	ed, previo	usly ser	ved or				/			İ	20. Approved Sewage disposal	e/Wastew	ater Disposal Syster	n, proper	
									ems (2 Po	ints)	) vio	latio	ons i	Requ	uire	Cor	rective Action within	10 days			
O U T	I N	N O	N A	C O S	Demonstration	n of Kno	wledge/ P	Personn	iel	R		O U T	I N	N O	N A	C O S			· Control/ Identifica	ation	R
	/			ì	21. Person in charge pro and perform duties/ Cer 4							(	/				27. Proper cooling me Maintain Product Ten			quate to	
	/				22. Food Handler/ no un All within 30 days	nauthoriz	zed persor	ns/ pers	onnel			(	/				28. Proper Date Mark Using day dots	cing and d	isposition		
					Safe Water, Reco	rdkeepii Labelii		ood Pac	ckage		F	(	/				29. Thermometers pro Thermal test strips Digital blue th				1/
	/				23. Hot and Cold Water available; adequate pressure, safe 120,												-		Prerequisite for O		
	·				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Ī						30. Food Establishm Posted and		_	ent/ insp po	sted
					Commercial Conformance with Approved Procedures						_								oment, and Vending	g	
	/				25. Compliance with Variance Plan; Variance Processing methods; mathematical Temps taken 4x	ariance, le obtained	Specialize d for speci rer instruc	ed Proce					/				31. Adequate handwa supplied, used Equipped				
						sumer A					-	2					32. Food and Non-foodesigned, constructed			, properly	*
	/				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Bu	ories; raw ffet Plate)	or unde // Allerg	er cooked gen Label			(	~				33. Warewashing Fac Service sink or curb of Equipped			used/	
0	I	N	N	С	Core Items (1 Poin	nt) Viol	lations Re	equire	Corrective	Actio	on N	ot t	io Ex		d 90 N	Dag C	ys or Next Inspection	ı, Which	ever Comes First		R
O U T	N	0	A	o s	Prevention of 34. No Evidence of Inse				/other			U T	N	0	A	o s	41.Original container		(Bulk Food)		
	<b>V</b>				animals 35. Personal Cleanlines								<b>/</b>								
	<b>'</b>			=		_	_			$\vdash$			1				42. Non-Food Contac	•	al Facilities		
	~			$\dashv$	36. Wiping Cloths; prop Stored in solut					Щ	-	1		_						rese use 1	*
37. Environmental contamination						Щ		_	/				43. Adequate ventilat								
38. Approved thawing method								_	~				44. Garbage and Refu		• •		eu .				
Proper Use of Utensils								1					45. Physical facilities				*				
	/				39. Utensils, equipment dried, & handled/ In us	se utensil	ls; properl	ly used					~			]	46. Toilet Facilities; p	properly c	onstructed, supplied	, and clean	
	/				40. Single-service & sir and used	ngle-use	articles; p	roperly	stored					/		Ī	47. Other Violations <b>N/A</b>				

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Crystal Brown	Print: Crystal Brown	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Casa #38	Physical A		City/State: Rockwal	I. Tx	License/Permit # FS-8874	Page	<u>2</u> of <u>2</u>				
1400		2000	TEMPERATURE OBSERVAT		.,	1 0 007 1						
Item/Loc		Temp	Item/Location	Temp	Item/Locat	ion		Temp				
WIC a		36	Hot cheese	168				177				
	shredded chz	37/38	Beans	172				164				
	ole / dice tom	38/38	Red sauce	160				39				
Sals	sa/hot cheese	38/37	Lettuce /Dice Tom	38/39	Lett	tuce/dice tom		40/40				
	Beans	40/40	Shredded cheese	38	Chips/shell warmer amb		mb	377				
Shre	edded cheese	38/39	Lobby Service Side	)	Cooking beef			167				
Dr	rive thru line		Beef	191								
	Beef	187/190	Hot cheese	165								
OBSERVATIONS AND CORRECTIVE ACTIONS  Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			ION IS DIRE	CTED TO TE	HE CONDITIONS OBSERV	ED AI	ND				
	Restrooms equipped greater than 100 in each room											
			nan 100 throughout kitchen									
	3comp sink setup, 124											
42	Prep hand sink, resea	•										
	Cleaning soda and tea											
	<u> </u>	•	reas around front counter, d			ndles, can be used	d for	FCS				
45 Address broken cove base tile next to office and door leading to lobby  Staff using gloves to touch RTE foods, hair restraints are used												
										Digital thermo onsite,		•
WIC door looks great this visit, no signs of rust on door or around handle  45 Need to address broken wall tile left of front service counter												
45	Using day dots, great			<del>5</del> 1								
45			ng above lobby service line	under m	nenu hoa	rde						
10cos		•	lirty, needs to be cleaned, b									
10003	· · · · · · · · · · · · · · · · · · ·		•			od snape						
Red sani buckets filled at 3 comp sink, 200ppm towels stored in solution  32 Time to sand or replace green cutting board												
	Time to daria or replace green duting board											
Descriped how												
Received (signature)		e	See abo	ove		Title: Person In Charge/	Jwner					
Inspected (signature)	d ly:	<u> </u>	Print:									
Form EU 06	6 (Revised 09-2015)	27	Richard			Samples: Y N #	collecte	ed				