

Retail Food Establishment Inspection Report

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

Date: 1/22/2025	Time in: 9:20	Time out: 11:00	License/Permit # FS-9298	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	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: Rosa's Cafe and Tortilla Factory	Contact/Owner Name:	* Number of Repeat Violations: _____	17/83/B
Physical Address: 2245 Goliad Rockwall, TX	Pest control : Ecolab/1-15-2025	Grease trap : Cold Springs/2000gal/1-3-2025	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓				3					
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
3					✓	Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Jasmine Hartley</i>	Print: Jasmine Hartley	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rosa's Cafe and Tortilla Factory	Physical Address: 2245 Goliad	City/State: Rockwall, TX	License/Permit # FS-9298	Page 2 of 2
---	----------------------------------	-----------------------------	-----------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam table/egg	156	beans/potatoes	155/152	grill drawers/chicken	41/41
beans/potatoes	155/152	cold wells/cut tomatoes	41	WIC/salsa	40
under/beans	138	sour cream	41	pico	40
chicken	154/155	under hot holding/ egg	159	queso	39
cold top/sour cream	38	egg	158	Milk cooler ambient	31
cut tomatoes/ cheese	40/40	beans/ground beef	138/139	salsa bar/pico	40
under/cheese	40	under cooler/sour cream	40	pico	40
to go steam wells/egg	156/158	to go cooler/salsa	40		

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:
	Serving line hand sink 56F/required 100F
14/31	Tortilla hand sink 55F/required 100F
14/31	To go hand sink 90F/required to be 100F
14/31	Warewash hand sink 88F/required to be 100F
	3 comp sink 150F/hot water in building
	Back hand sink by WIC/107F equipped
	During inspection, changed hot water to all hand sinks by adjusting mixer valves/all 100+F before end of inspection
32/45	Need to repair under counter hot holding door to seal and remain shut/ see pics attached to email/dine in serving line and in to go line
42/32	To clean around sliding door to ice machine and to address ceiling to ice machine
	Using gloves and utensils to handle tortillas
	Gloves used for all prep and RTE
	Sani buckets at 200ppm quats
29	Need quat test strips/expired 2021
45	To clean floors and under equipment/ some food debris
	Dishwasher sanitizing at 100ppm chlorine
32/45	To repair leak under 3 comp sink/leaking from sink, not piping
	Sani sink in warewash setup to 200ppm quats
7	One dented can/removed
45	To clean wall behind bean cooker
45	To clean floors drains/food debris
42	To clean in/around/on equipment
10	Need to clean soda nozzles/some buildup

Received by: (signature) <i>Jasmine Hartley</i>	Print: Jasmine Hartley	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)