Retail Food Establishment Inspectio										tion Report	<u>र</u> ारार	d kit policy ean up ee health				
Date: Time in: Time out: License/P 1/22/2025 9:20 11:00 FS-9]	Est. Type	Risk Category	$Page \underline{1} of \underline{2}$	
Purpose of Inspection: 🗸 1-Routine 🗌 2-Follow Up 🔲 3-Compla								4-I	nves	tigati	on	5-CO/Constr	uction	6-Other	TOTAL/SCORE	
Establishment Name: Contact/Owner Not Contact/Ow												★ Number of I✓ Number of Y				
Physical Address: 2245 Goliad Rockwall, TX Ecolab/1-15-2025								100 vis Ben	d 111-2			se trap : Springs/2000gal/1-	-3-2025	Follow-up: Yes 🗸 No 🗌	17/83/B	
Compliance Status: Out = not in compliance IN = in compliance NC								serve		NA =	not a	applicable $COS = c$	corrected on s	ite \mathbf{R} = repeat via	olation W- Watch	
M	ark t	he ap	pprop	oriate			(* a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate Require Immediate Corrective Action not to exceed 3 days						te box for R			
0	ompli I	Ν	Ν	С	Time and Temperature for Food Safety	R	_	Compliance Status O I N N C					R			
U T	N	0	A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		U N O A O Employee Health T V S 12. Management, food employees and conditional						employees			
	~				1. Proper cooling time and temperature				~			knowledge, responsibilities, and reporting				
	~		2. Proper Cold Holding temperature(41°F/ 45°F)						~			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
_					3. Proper Hot Holding temperature(135°F)				<u> </u>			•				
	~				4. Proper cooking time and temperature			Preventing Contamination by Hands 3 14. Hands cleaned and properly washed/ Gloves used								
-		~			5. Proper reheating procedure for hot holding (165°F in 2	+			-		+-	15. No bare hand	contact with	ready to eat foods o	or approved	
		~			Hours)				~			alternate method p	YN)			
	~				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populat 16. Pasteurized foods used; prohibited food n									
					Approved Source				~			Pasteurized eggs u	ised when re	quired	fered	
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										pasteurized eggs only Chemicals					
Ľ					destruction 8. Food Received at proper temperature		17. Food additives; approved and properly						Washing Fruits			
	~				check at receipt				~			& Vegetables				
	1	1	r –	1	Protection from Contamination				~			18. Toxic substand	ces properly	identified, stored an	nd used	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water	-/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				~			19. Water from ap backflow device	pproved source	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~			20. Approved Sew disposal	vage/Wastew	vater Disposal Syste	m, proper	
0	Priority Foundation Items (2 Po					oints)	viol	latio		Requi			hin 10 days			
		N	N	I N N C N O A O S Demonstration of Knowledge/ Personnel				Ŭ		O A			Cemperature		R	
U T	I N	N O		0				Ť		U P	s			e Control/ Identific	cation	
	I N	N O		0	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			T	~					d; Equipment Ade	cation	
		N O		0	21. Person in charge present, demonstration of knowledge,			T	~ ~			27. Proper cooling	Temperature	d; Equipment Ade	cation	
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Received by: (signature) Jasmine Hartley	^{Print:} Jasmine Hartley	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	^{Print:} Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rosa's Cafe and Tortilla Factory	Physical A 2245		City/State: License/Permit # Part Rockwall, TX FS-9298			Page	<u>2</u> of <u>2</u>				
Them /T a setting	Town	TEMPERATURE OBSERVA		Item /I a set	•		T.m. F				
Item/Location	Temp F	Item/Location	Temp F	Item/Location			Temp F				
steam table/egg	156	beans/potatoes	155/152	9		en	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	8 80					39				
cold top/sour cream	38	egg	158	Milk	cooler ambie	nt	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	a 40								
	OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	'ED Al	ND				
Serving line hand s		•									
14/31 Tortilla hand sink 5											
14/31 To go hand sink 90											
14/31 Warewash hand sin											
3 comp sink 150F/h											
Back hand sink by											
		r to all hand sinks by adjusting r									
32/45 Need to repair under counter h						line					
		or to ice machine and to	address	s ceiling	to ice machine						
Using gloves and u											
Gloves used for all											
Sani buckets at 200											
29 Need quat test strip 45 To clean floors and			obrio								
		equipment/ some food c	leons								
Dishwasher sanitizi 32/45 To repair leak unde			not nin	ina							
· · · ·		p sink/leaking from sink ip to 200ppm quats	, not pip	ing							
7 One dented can/rer											
45 To clean wall behin		cooker									
45 To clean floors drai											
42 To clean in/around/											
10 Need to clean soda											
Received by: Print: Title: Person In Charge/ Owner											
(signature) (signature) (signature)	ı		Hart	ley	Manager	Jwner					
(signature) Jasmine Hartley Inspected by: (signature) Christy Cor	to - A	Print: Christy C									
Form EH-06 (Revised 09-2015)	rez, 1	RS Christy Co	JILEZ,	КЭ	Samples: Y N #	collect	ed				