

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

Date: 2/22/25	Time in: 10:55	Time out: 12:10	License/Permit # FS2023-16	CPFM 3	Food handlers 7	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 <input checked="" type="checkbox"/> TOTAL/SCORE							
Establishment Name: Adios Fajitas			Contact/Owner Name: Richard & Heather Torres			<input checked="" type="checkbox"/> Number of Repeat Violations: <u>1</u> <input checked="" type="checkbox"/> Number of Violations COS: <u> </u>	
Physical Address: 445 E I30 Rockwall, Tx		Pest control : Massey 2/13/25	Hood Ideal 1/2025	Grease trap / waste oil Fatboy will provide		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	13/87/B

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 in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status					Compliance Status						
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health						
		✓								1. Proper cooling time and temperature	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓					✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted
	✓				Preventing Contamination by Hands						
	✓					✓				3. Proper Hot Holding temperature(135°F) See	14. Hands cleaned and properly washed/ Gloves used properly
	✓					✓				4. Proper cooking time and temperature See	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves
		✓			Highly Susceptible Populations						
	✓					✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	✓				Chemicals						
						✓				6. Time as a Public Health Control; procedures & records	17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water
	✓					✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK	18. Toxic substances properly identified, stored and used Stored low and seperately
	✓				Water/ Plumbing						
						✓				8. Food Received at proper temperature Checking	19. Water from approved source; Plumbing installed; proper backflow device City approved
3						✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See	20. Approved Sewage/Wastewater Disposal System, proper disposal
3					Demonstration of Knowledge/ Personnel						
	✓					✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3
	✓					✓				11. Proper disposition of returned, previously served or reconditioned Discard	22. Food Handler/ no unauthorized persons/ personnel 7 before first shift
					Safe Water, Recordkeeping and Food Package Labeling						
	✓					✓				23. Hot and Cold Water available; adequate pressure, safe 130, good pressure	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	28. Proper Date Marking and disposition Good date labels
						✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current
					Permit Requirement, Prerequisite for Operation						
						✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	30. Food Establishment Permit/Inspection Current/ insp posted Posted and current
					Utensils, Equipment, and Vending						
	✓					2				31. Adequate handwashing facilities: Accessible and properly supplied, used See	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	✓					2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status					Compliance Status						
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification						
	✓					✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					✓				22. Food Handler/ no unauthorized persons/ personnel 7 before first shift	28. Proper Date Marking and disposition Good date labels
						✓				Safe Water, Recordkeeping and Food Package Labeling	
	✓					✓				23. Hot and Cold Water available; adequate pressure, safe 130, good pressure	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current
	✓				Permit Requirement, Prerequisite for Operation						
	✓					✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	30. Food Establishment Permit/Inspection Current/ insp posted Posted and current
					Utensils, Equipment, and Vending						
	✓					2				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	31. Adequate handwashing facilities: Accessible and properly supplied, used See
						2				Consumer Advisory	
	✓					✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					Food Identification						
	✓					✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	41. Original container labeling (Bulk Food)

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status					Compliance Status						
O	I	N	NA	COS	R	O	I	N	NA	COS	R
Prevention of Food Contamination					Food Identification						
	✓					✓				34. No Evidence of Insect contamination, rodent/other animals	41. Original container labeling (Bulk Food)
	✓				Physical Facilities						
	✓					✓				35. Personal Cleanliness/eating, drinking or tobacco use	42. Non-Food Contact surfaces clean
	✓					1				36. Wiping Cloths; properly used and stored Stored in solution	43. Adequate ventilation and lighting; designated areas used Bulbs burned out under hood ★
	✓					✓				37. Environmental contamination	44. Garbage and Refuse properly disposed; facilities maintained
	✓					1				38. Approved thawing method Refrigerator	45. Physical facilities installed, maintained, and clean
					Proper Use of Utensils						
1						✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean
	✓					✓				40. Single-service & single-use articles; properly stored and used	47. Other Violations

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jennifer Kakos	Print: Nick Gambill	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Adios Fajitas	Physical Address: 445 E I30	City/State: Rockwall, Tx	License/Permit # FS2023-16	Page <u>1</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lobby cooler 1	42	Hot holding R		Cooked beef	41
Lobby cooler 2	39	Beans/rice	155/154	Cooked chix cooling	59
Front Bev cooler		WIC amb	35	Dredge cooler shred chz	38
Rita UC cooler	54	Sirloin flap/skirt	38	Buttermilk/chx	39/38
Upright freezer htt	14.1	Raw chz/mar chix	38	Grill drawer stk/chx	36/36
Upright fridge	39	Pico/butter	40/39	Grill drawer shrimp	34
Hot holding L		Whole tomato/queso	41/40	Cooking	
Amb	138	Buttermilk/shred asadero	38/40		

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: all temperatures are taken in F
	Restrooms equipped, temp greater than 115
	Hand sinks equipped, temp greater than throughout kitchen
	3 comp sink set up, 130, using quat sani 200ppm, strips are current
31	Observed front handsink, soap dispenser broken, to replace, expo handsink faucet leaking when on
	Rita frozen / bubbler coolers are cleaned nightly
	Hanging mop to drip dry is the best practice
	Rear service door looks great, air curtain confirmed operational
45	Observed mop sink detached from wall, to reattach and seal top sink to wall with silicone caulk and smooth
	Date labels look great as well as WIC, very clean
	Using digital thermo, gloves to touch rte foods
43	Observed 1 light burned out under grill hood
	Service line equipment very clean, attention to detail is obvious underneath, behind, in between
	UC Freezer service line 21, all items htt
	UC expo cooler pico 38, sc 37, asadero chz 40
	Steam table, refried beans 196, rice 194, salsa 194
	Chemicals are stored separately and low
	Red sani buckets filled at 3 comp sink, 200ppm, cloths stored in solution
9	Observed shelled eggs stored above butter, cooked beef, should be stored low, remember hiarchy
	if it flies store on bottom, walks on land store in middle and swims store on top
	Prep cooler top, pico 38, slice tomatoes 38, lettuce 40
32/39	Observed desert baskets showing signs of age, white protective coating rubbing off, replace with stainless steel asap
32	Observed grill cutting boards rough, cold require smooth, options include resurfacing or replacement
	Observed cooked chix cooking in wic, temp 59, achieved first drop within 1 hr, must confirm second drop
	41 or below within 5 hours
10	Observed black mold in ice machine, burn ice, w/r/s entire hopper, air dry before ice accumulates

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

Form EH-06 (Revised 09-2015)