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: 3/27/25 Purpose of Inspec			Time in: 8:50	Time out: 9:36 2-Follow U	FS	FS-8874							5-CO/Construct		Food handlers All 6-Other	Page <u>1</u> of <u>2</u> TOTAL/SCORE		
Estab	lishı	nent	Nan	ne:	2-Follow U	Contact/Ov	_		4-	mve	suga	luon		XNumber of Rep	peat Violat	tions: 4	TOTAL/S	CORE
Taco Physi				3	Dag	John st control :		I	Нос	od		Gr	2005/	e trap :/ waste oil		OS: Follow-up: Yes	5/95	5/A
2008 (Golia	ad St	Roc	kwall, TX	Arro	ow Pest Contr	ol 3/25/	25		away 7	/2024			o Teddy		No		
Mark	Cor the a	mplia approj	nce S priate	points in the OUT box for		em I	Mark '✓		eckma	ark in	appr	opria	te bo	plicable COS = corn ox for IN, NO, NA, COS ive Action not to exce	S Mark	ite \mathbf{R} = repeat vio	lation W= Te box for R	Watch
Comp	liano N		tus		`			R	_	ompl					ceu s uuy			R
U N	O	A	o s		nperature for Fo legrees Fahrenhei	•		K	U	N	0	A	o s		Emplo	yee Health		K
	~	•		1. Proper cooling time	and temperature					/				12. Management, foo knowledge, responsib			employees;	
•	,			2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				/				13. Proper use of rest eyes, nose, and mout Employee heal	th		charge from	
V	•			3. Proper Hot Holding See	temperature(135°	°F)										tamination by Han	ds	
V	•			4. Proper cooking time See	and temperature					/				14. Hands cleaned as	nd properl	y washed/ Gloves u	sed properly	
~	•			5. Proper reheating pro Hours) See	cedure for hot ho	olding (165°F i	n 2			/				15. No bare hand con alternate method pro Gloves & utens	r approved YN)		
	_			6. Time as a Public He	alth Control; proc	cedures & reco	ords									ptible Populations		
				An	oproved Source					_				16. Pasteurized foods Pasteurized eggs used	s used; pro	phibited food not off	ered	
	1	1	1	7. Food and ice obtained		source Food	in							r asteurized eggs used	d when red	quireu		
•	•			good condition, safe, and destruction Bassha	nd unadulterated;										Ch	emicals		
V	•			8. Food Received at pro Checking	oper temperature					/				17. Food additives; a & Vegetables Water	pproved a	nd properly stored;	Washing Fru	its
				Protection	n from Contamii	nation				/				18. Toxic substances Stored low and			d used	
•	,			9. Food Separated & pr preparation, storage, di							II			Glorod low dila	·	/ Plumbing		
3				10. Food contact surfact Sanitized at _200_	ces and Returnabl ppm/temperature	les ; Cleaned ar	nd			/			-	19. Water from approbackflow device City Approve	_	ee; Plumbing installe	ed; proper	
<i>-</i>	,			11. Proper disposition of reconditioned Disc			or			/				20. Approved Sewag disposal	ge/Wastew	ater Disposal Syster	n, proper	
							(2 Poin							rective Action within	ı 10 days			-
O I U N T	N O	N A	C O S	Pri Demonstration	iority Founda n of Knowledge/	tion Items (nts) v	iolat O U T	I N	Req	n N A	Cor C O S			: Control/ Identific	ation	R
O I N T	N O	N A	О	Pri	n of Knowledge/	Personnel tion of knowle			O U	I N	N	N	C O	Food Ten 27. Proper cooling m Maintain Product Ten	nperature nethod used mperature	d; Equipment Adec		R
O I U N	N O	N A	О	Pri Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstrat rtified Food Man	Personnel tion of knowle ager (CFM)	edge,		O U	I N	N	N	C O	27. Proper cooling m Maintain Product Ter 28. Proper Date Marl Using day dots	nperature nethod used mperature king and d	d; Equipment Adec	quate to	
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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)

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	ment Name: Casa #38	Physical A		ity/State: Rockwal	l. Tx	License/Permit # FS-8874	Page	<u>2</u> of <u>2</u>	
1400		2000	TEMPERATURE OBSERVAT		i, i X	1 0 007 1			
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion		Temp	
WIC a		35	Hot cheese	174				178	
	nredded chz	40/40	Beans	180/184	1100 0000			169	
	ole / dice tom	38/38	Red sauce	173			38		
Sal	sa/hot cheese	39/38	Lettuce /Dice Tom	38/36	Lettuce/dice tom		38/37		
	Beans 41	40/40	Shredded cheese	38	Chips/shell warmer amb		148		
Sour	r cream / lettuce	37/38	Lobby Service Side		Cooking beans		167		
Dı	rive thru line		Beef	184	Tortillas steamer		128		
	Beef	187/185	Hot cheese	177					
Ti			SERVATIONS AND CORRECTIV						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TI	HE CONDITIONS OBSE	RVED A	ND	
	Restrooms equipped of	greater th	an 100 in each room						
	Hand sinks equipped,	greater t	han 100 throughout kitchen						
	3comp sink setup, 122	2, quat sa	ni 200ppm						
35	To store employee dri	nk low ar	nd separate from food on pre	ep table					
	Cleaning soda and tea		<u> </u>						
	Using sani wipes 200p	opm for a	reas around front counter, d	rive thru,	door ha	ndles, can be us	ed for	FCS	
45	Address broken cove	base tile	next to office and door lead	ing to lob	oby				
	Staff using gloves to to	ouch RTE	foods, hair restraints are us	sed					
	Digital thermo onsite,		· ·						
			st on door or around handle,		the clea	aning efforts			
45			e left of front service counte	r					
45	Using day dots, great								
45		•	ng above lobby service line,						
10			of ice machine. Burn ice w/r/s			w to dry before ice	accur	nulates	
			np sink, 200ppm towels store						
	Green cutting board is	in good	shape, continue to resurface	as need	aea				
Received (signature)			Print:			Title: Person In Charge	e/ Owner		
	See abov	<u>/e</u>	See abo	ove					
Inspected (signature)		SR	S Richard	Hill		Samples: Y N	# collecte	ad	
Form EU 0	6 (Revised 09-2015)					Samples: Y N	ir conecti	M	