

# Retail Food Establishment Inspection Report

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

Date: <b>3/14/2025</b>	Time in: <b>2:30</b>	Time out: <b>3:38</b>	License/Permit # <b>FS2024-12</b>	Est. Type	Risk Category	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Qdoba Mexican Eats</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>3/97/A</b>
Physical Address: <b>2224 Ridge Rd Rockwall, TX</b>	Pest control : <b>Rentokil/3-6-2025</b>	Hood to email: <b>refer to city/to email</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 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
	✓					<b>Chemicals</b>					
	✓						✓				
	✓						✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
	✓						✓				
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Qdoba Mexican Eats</b>	Physical Address: <b>2224 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS2024-12</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam well next to grill/beef	155	chicken	147	under counter drink cooler	34
grill drawers/shrimp	41	shredded beef	156	WIC/beef bags	36
hot holding reach in/queso	159	ground beef	152	chicken bags	37
under counter cooler/sauce	41	shredded pork	137	cut tomatoes	41
under counter cooler/shredded cheese	41	servicing line cold table/pico	41	guacamole	40
back up steam table/pico	41	shredded cheese	41	under counter cooler/cilantro	41
corn/cheese/salsa	37/41/41	under/salsa	41	hot holding reach in/rice	156
front steam table/ rice	154	service cold top/shredded cheese	41	rice/rice	163/152

**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:
	Cookline hand sink 110F equipped
	Soda/tea nozzles WRS daily
	Hand sink by back up hot holding at 100+F equipped
45	To clean floors, some food debris
	Sani buckets setup to 200ppm quats
	Sani buckets changed every 2 hours
42/37	Some minor cleaning needed on vent hood/ some hanging debris from ancillary system
	Warewash hand sink 110F equipped
	Very little leftovers because batch cooking based on demand/preference is always fresh daily
	Discussed cooling down methods and reheating to 165+F within 2 hours if applicable
	3 comp sink 125+F
	Sani sink setup to 200ppm quats
	Sani dispenser at 3 comp sink at 200-400ppm quats
	Test strips on site/current
	Employee drink shelf/good
	Self serve utensils commercially prepacked/disposable
	Sleeved straws

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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