## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/14/2025 2:30 Time out: 3:38		3:38	License/Permit # FS2024-12					Est. Type	Risk Category	Page 1	of <u>2</u>							
Pu	rpos abli	se o	f Ins	spec Nan	tion: 1-Routine	2-Follow U		<b>Complai</b> Owner N	_	4-I	nves	tiga	tion		5-CO/Construction  * Number of Repeat Violati	6-Other	TOTAL/SO	ORE
Q	Qdoba Mexican Eats											✓ Number of Violations COS:		3/97	/Α			
	Physical Address:  2224 Ridge Rd Rockwall, TX  Compliance Status:  Out = not in compliance  IN = in compliance  NO					Hood Grease to email refer to			refe	ease er t	e trap : F o city/to email N	0/01//						
Ma					Status: Out = not in co	ompliance IN = in reach numbered it	compliance tem	NO Mark 'v	not o						plicable COS = corrected on sit x for IN, NO, NA, COS Mark	te $\mathbf{R}$ = repeat vio	lation W-W	7atch
					•					re Imi	medi	iate	Corr	ecti	ve Action not to exceed 3 days			
O U	I N O A O I I I I I I I I I I I I I I I I I					R	O I N U N O			N C		Employee Health			R			
Т				S	1. Proper cooling time	legrees Fahrenhei and temperature	-			Т				S	12. Management, food employe		employees;	
	~										~				knowledge, responsibilities, and			
	~				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				/				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
	<b>/</b>				3. Proper Hot Holding	temperature(135°	°F)								Preventing Conta	amination by Han	ıds	
	·				4. Proper cooking time	and temperature	;			П	<u> </u>				14. Hands cleaned and properly			
					5. Proper reheating pro	cedure for hot ho	olding (165°	°F in 2		H					15. No bare hand contact with r			
	~				Hours)	14.0 . 1	1 0			Ш					alternate method properly follow	wed (APPROVED	YN)	
	•				6. Time as a Public He	alth Control; prod	cedures & i	records							• • •	otible Populations	2 1	
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtaine good condition, safe, at			ood in			_				no eggs			
	<b>-</b>				destruction Benek		, parasite								Che	emicals		
	7				8. Food Received at pro		;			П					17. Food additives; approved an & Vegetables	nd properly stored;	Washing Fruit	.s
															18. Toxic substances properly in	dentified stored an	d used	_
					9. Food Separated & pr	n from Contamin		boc			<u> </u>				To. Toxic substances properly it	dentified, stored air	a usea	
	~				preparation, storage, di										Water/	Plumbing		
	~				10. Food contact surface Sanitized at 200	ces and Returnable ppm/temperature	les ; Cleane e	ed and			~				19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	<u>,                                    </u>				11. Proper disposition	of returned, previ	iously serve	ed or			7				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	m, proper	
	_				reconditioned disc	arded												
					D.,.	owitz Founda	tion Itom	ag (2 Dai	mta)	: - 1 4:	1	D		C				
O	I N	N O	N A	C					nts) v	0	I	N	N	C	rective Action within 10 days  Food Temperature	Control/ Identific	ation	R
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS  Item/Location   Temp F   Item/Location   Temp		ment Name: Da Mexican Eats	Physical A 2224		City/State: Rockwa	ıll, TX	License/Permit # Page FS2024-12	<u>2</u> of <u>2</u>			
steam well next to grill/beef 155					TIONS	,					
grill drawers/shrimp	Item/Loc	cation				Item/Loca	tion	Temp F			
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 serving line cold table/pico 41 guacamole 40 back up steam table/pico 41 shredded cheese 41 under counter cooler/cliantro 41 corn/cheese/salsa 37/41/41 under/salsa 41 hot holding reach in/rice 154 front steam table/ rice 154 service cold top/shredded cheese 41 rice/rice 163/1 front steam table/ rice 154 service cold top/shredded cheese 41 rice/rice 163/1 Cookline hand sink 110F equipped  Cookline hand sink 110F equipped Soda/tea nozzles WRS daily Hand sink by back up hot holding at 100+F equipped 15 coleran floors, some food debris 2 sani buckets setup to 200ppm quats 3 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  Received by: Guadalupe Gonzalez Frint: Christy Cortez, RS Christy Cortez, RS	steam	well next to grill/beef			+			34			
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under counter cooler/shredded cheese 41 guacamole back up steam table/pico 41 shredded cheese 41 under counter cooler/citantro 41 corn/cheese/salsa 37/41/41 under/salsa 41 hot holding reach in/rice 155 front steam table/ rice 154 service cold top/shredded cheese 41 rice/rice 153/    Italian	hot ho	olding reach in/queso	159	ground beef	152	ch	nicken bags	37			
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Frint:  Corn/cheese/salsa   37/41/41   Under/salsa   41   hot holding reach in/rice   15/4   service cold top/shredded cheese   41   rice/rice   163/1    Frint:   Gundalupe   Gonzalez   Frint:   Guadalupe   Gonzalez   RS   Frint:   Guadalupe   Gonzalez   RS   Frint:   Guadalupe   Gonzalez   RS   Frint:   Christy Cortez, RS   Frint:   Christy Cortex   Christy Cortex   Christy Cortex   Christy Cortex   Christy Cortex   Christy Cortex   Christy	under co	ounter cooler/shredded cheese	41	serving line cold table/picc	41	g	uacamole	40			
Front steam table/ rice    154	back	up steam table/pico	41	shredded cheese	41	under	counter cooler/cilantro	41			
Cookline hand sink 110F equipped   Soda/tea nozzles WRS daily   Hand sink by back up hot holding at 100+F equipped	corr	n/cheese/salsa	37/41/41	under/salsa	41	hot ho	olding reach in/rice	156			
Item   AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Nombro Bellow:    Cookline hand sink 110F equipped	front	steam table/ rice	154	service cold top/shredded cheese	41		rice/rice	163/152			
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