Follov \$50.0 First f	0 af	ter	Retail Food Est	ablish	ıme	ent	In	spo	ecti	ion Report First aid kit Allergy policy Vomit clean up Formelause backto
-				City		f R	0	ck	Wa	Employee nealth
Date: 12/1	8/2	24	Time in:Time out:License/3:204:28FS2							$\begin{array}{c} \begin{array}{c} \text{CPFM} \\ \textbf{2} \\ \end{array} \begin{array}{c} \text{Food handlers} \\ \textbf{15} \end{array} \begin{array}{c} \text{Page } \frac{1}{2} & \text{of } \frac{2}{2} \end{array}$
	e of Ir	ispec	tion: 🖌 1-Routine 📃 2-Follow Up 📃 3-Compl	aint	_	Inves	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE
Los M	arqu	ez T	acos Luis Marque					1		Number of Repeat Violations: Number of Violations COS: te trap :/ waste oil Follow.up: Ves
Physica 3045 N 0			Rockwall, Tx Pest control : Wise choice 11/9/24		Hoo Krame	od er 10/2	2024			se trap :/ waste oil 11/2024 1000g Follow-up: Yes
				NO = not c						pplicable $COS = corrected on site R = repeat violation W= Watch ox for IN, NO, NA, COS Mark an \checkmark in appropriate box for R$
Complia	nce St	atus	Priority Items (3 Points) violation	ıs Requir	_	<i>imed</i> ompli				
0 Î	N N O A	С	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	O U T	I N	N O	N A	C O S	Employee Health F
3			1. Proper cooling time and temperature Barbacoa			~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
			2. Proper Cold Holding temperature(41°F/ 45°F)			-				13. Proper use of restriction and exclusion; No discharge from
			See			~				eyes, nose, and mouth
~			 3. Proper Hot Holding temperature(135°F) See 4. Proper cooking time and temperature 						1	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly
~			 Froper_reheating procedure for hot holding (165°F in 2 			~				15. No bare hand contact with ready to eat foods or approved
			Hours) See			~				alternate method properly followed (APPROVED Y_N_) Gloves available
~			6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations
			Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
~		Γ	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	T.						Chemicals
~			8. Food Received at proper temperature Checking			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
		_	Protection from Contamination		_					Water 18. Toxic substances properly identified, stored and used
~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing
~			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device
~		t	11. Proper disposition of returned, previously served or reconditioned Discard			~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal
	N N	C	Priority Foundation Items (2 P	oints) vi	iolati 0	ions . I	Req N	uire N	e Cor	rrective Action within 10 days
U N T	N N O A		Demonstration of Knowledge/ Personnel		U T	N	0	A	o s	Food Temperature Control/ Identification
			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2		W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Barbacoa
			22. Food Handler/ no unauthorized persons/ personnel 15			~				28. Proper Date Marking and disposition Great date marking
		1	Safe Water, Recordkeeping and Food Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
•/		T	Labeling 23. Hot and Cold Water available; adequate pressure, safe			–				Digital thermos onsite, strips current Permit Requirement, Prerequisite for Operation
			130, Good pressure 24. Required records available (shellstock tags; parasite							30. Food Establishment Permit/Inspection Current/ insp posted
			destruction); Packaged Food labeled Commercial Conformance with Approved Procedures							Posted and current
			25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used
			processing methods; manufacturer instructions			~				Equipped
			Consumer Advisory			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
~			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 50-100ppm
0 1	N N		Core Items (1 Point) Violations Require Correctiv	ve Action R	0	Ι	Ν	Ν	С	[F
U N T	0 A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)
			animals 35. Personal Cleanliness/eating, drinking or tobacco use	+		~				
			36. Wiping Cloths; properly used and stored Stored in solution	+		~				Physical Facilities 42. Non-Food Contact surfaces clean
┝ <mark>╷</mark> ┻┤			37. Environmental contamination	++	\mid	~				43. Adequate ventilation and lighting; designated areas used
			Front chest freezer 38. Approved thawing method Refrigerator	+	\mid	- -				44. Garbage and Refuse properly disposed; facilities maintained
		1	Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean
			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	+	\mid		_			47. Other Violations
			and used				~			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Damian Perez	Print: Damian Perez	Title: Person In Charge/ Owner Kitchen MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

NumberNOTED BIRestrooHand si3comp si33DishwasiComparUsing dRed sar1Observerand starOven no	e tortilla or fridge omato or fridge juac 40 eat fridge clow: all temperature ms equipped g hks equipped g sink not set up her not confirm tment of 3 con	OB TABLISHME es are taken in greater th greater th 122, usir	^F an 100 in each room	Temp 38/39 38/38 38/38 40/30 36/38 36/38 38/36	Rice/Refried buns Birria broth/queso Corn/tortilla soup Cooking Barbacoa										
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33DishwasComparUsing dRed sar1Observeand starOven no	her not confirn tment of 3 con		Hand sinks equipped greater than 100 throughout the kitchen												
Compar Using d Red sar 1 Observe and star Oven no	tment of 3 con	ad may	3comp sink not set up 122, using quat sani, 200ppm												
Using d Red sar 1 Observe and star Oven no		Dishwasher not confirmed, may continue to use but will need to sanitize by spray bottle or dipping in sanitize													
Red sar 1 Observe and star Oven no		Compartment of 3 comp sink, allow to air dry													
1 Observe and star Oven no	Using digital thermo, test strips current														
and star Oven no	Red sani buckets filled at 3 comp sink, stored in solution														
Oven no	Observed barbacoa in fridge, 57, never reached second drop within 4 hours, reheating to 165														
	and starting the cooling process over again, use shallow pans and freezer if possible														
Povere	Oven not in operation during insp, very clean inside														
Deveraç	Beverage cooler in lobby amb temp 38														
	UC dessert fridge 38, salsa cooler 37														
	Dessert display case amb 37, flan 38, tres eschews 39														
	Using shelf stable Carmel and choc syrups														
	Need to seal or paint wooden supports in rear kitchen wall shelves														
	Bar														
	Using SS pour spouts on all alcohol bottles														
	Beetr Bottle Cooler amb 43														
-	Chest freezer-1.3														
	Observed frozen condensation inside walls of chest freezer														
			ers/frozen margaritas into g												
	To store beer cases 4-6inches above grade in order to clean properly														
Handsir	Handsink located within 20 ft of bar, equipped, temp greater than 112														