

Retail Food Establishment Inspection Report

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

Date: 6/11/2025	Time in: 11:15	Time out: 12:45	License/Permit # need current/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 type="checkbox"/> TOTAL/SCORE						
Establishment Name: Casa Mama			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		16/84/B
Physical Address: 108 S Goliad Rockwall, TX		Pest control : Texas Extreme/6-10-2025	Hood CJ/4-8-2025	Grease trap : Southwaste/ 4-1-2025/500gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
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 <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 30	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Casa Mama</b>		Physical Address: <b>108 S Goliad</b>		City/State: <b>Rockwall, TX</b>		License/Permit # need current/to post		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
steam well/beans		167	under/shredded chicken		40	cheese/beans		41/41	
rice/ground beef		165/154	shrimp/beef		37/38	white freezer ambient		-2	
hot holding reach in/rice		172	cold top/pico		41	reach in freezer		4	
rice/beans		173/169	cheese		41	white freezer		6	
pico		51	under/Mexican lasagna		40	beer/veggie WIC		38	
cold top/shredded beef		41	WIC/beef		40				
beef fajita/ chicken fajita		41/41	chicken		41				
corn/beef		40/41	stuffed chicken		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:								
31	No soap or paper towels at line sink, warewash hand sink blocked with bowl, prep hand sink blocked by buckets/COS								
14/31	Need to have hand sinks equipped and accessible/ COS								
34	Dead roach in mop sink/ pest control was out yesterday								
37	Cans to be stored inside/not outside/need to be sanitized before opening								
36	Wiping cloths to be stored in sani buckets/not dirty on prep counters								
	Gloves used for prep and RTE								
	Sani bucket at 100ppm chlorine								
	Dishwasher sanitizing at 100ppm chlorine								
	Line hand sink 116F, warewash hand sink 125F, prep hand sink 114F								
	3 comp sink 129+F								
	Test strips current/chlorine								
39/37	Do not store hanging clean utensils, etc right over hand sink/touching soap dispenser								
32	To address cutting boards where badly scored								
42	To clean shelves in WIC/some food debris under equipment (to clean)								
45	To clean floors in kitchen, address missing grout (water and some food debris)								
45	To clean walls, fill holes in walls								
18	To store first aid chemicals (hydrogen peroxide) low and separate and not over RTE foods (onions)								
34	Some flies/fruit flies/to address								
39	Need new fryer scoop/frayed, metal pieces								
31	Bar hand sink 108F/needs soap and paper towels/keep accessible/ dont block with trash can								
	Bar 3 comp sink 118F								
	Using Steramine tabs								
	Ice burned off nightly								
42	To clean under grates in glass cooler								
	Alcohol bottles covered nightly								
32	Need to re-seal wood bar over ice bin								
Received by: (signature) <i>Alan Reyes</i>			Print: <b>Alan Reyes</b>			Title: Person In Charge/ Owner <b>Manager</b>			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>			Samples: Y    N    # collected			

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