Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health														
	ate: / 1 1	12	<u>ک</u>	25	Time in:Time out:License/P11:1512:45need			·rc	n	t/1	0	n	Est. Type Risk Category	2
6/11/2025 11:15 12:45 need Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							-	_	ווכ Inve:				5-CO/Construction 6-Other TOTAL/SCOR	
E	Establishment Name: Contact/Owner N									Ittesuguion			* Number of Repeat Violations:	
Pl	ysic	al A	ddre	ess:	Pest control : DCkwall, TX Texas Extreme/6-10-	2025		Hoc	od -8-2	025	G	reas	e trap : waste/ 4-1-2025/500gal No□ 16/84/I	В
	(Com	plia	nce S	tatus: Out = not in compliance IN = in compliance N	$\mathbf{O} = \mathbf{n}$	ot oł	oserv	/ed	N	\ = n	iot ap	plicable $COS = corrected on site R = repeat violation W- Watch$	h
М	ark tl	ne ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations						-		Dox for IN, NO, NA, COS Mark an X in appropriate box for R	
Compliance Status Time and Temperature for Food Safety 0 I N C						R		0	Ι	Ν		С		R
U T	N	0	A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	N	0	A	O S	Employee Health 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 eyes, nose, and mouth						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands				
	~	4 Proper cooking time and temperature						3					14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~			-	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)	
				6. Time as a Public Health Control; procedures & records										
_	~				•								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source				~				Pasteurized eggs used when required eggs cooked	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals	
	~	8. Food Received at proper temperature							~				17. Food additives; approved and properly stored; Washing Fruits& Vegetables	
	Check at receipt Protection from Contamination						3				~	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 <u>100</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	Priority Foundation Items (2 Point							s) violations Require Corrective Action within 10 days						R
U T	N	0	A	o s	Demonstration of Knowledge/Personnel	R		O U T	N	0	A	o s	Food Temperature Control/ Identification	ĸ
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~	✓ 3 22. Food Handler/ no unauthorized persons/ personnel 30							~				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package							W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	Labeling 23. Hot and Cold Water available; adequate pressure, safe											digital/needs new batteries Permit Requirement, Prerequisite for Operation		
_		24. Required records available (shellstock tags; parasite				30. Food Establishment Permit (Current/ins						30. Food Establishment Permit (Current/insp report sign posted)		
	~				destruction); Packaged Food labeled			W					need current/to post	
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
	Consumer Advisory						2					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								~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
_		N ¹	NT		Core Items (1 Point) Violations Require Corrective	Acti	ion i		to E	xcee N	ed 9 N	0 Da C	ys or Next Inspection , Whichever Comes First	P
U U T	I N	N O	N A	C O S	Prevention of Food Contamination	ĸ		O U T	I N	N O	N A	C O S	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities 42. Non-Food Contact surfaces clean	
1					36. Wiping Cloths; properly used and stored37. Environmental contamination			1					42. Non-Pood Contact surfaces clean43. Adequate ventilation and lighting; designated areas used	
1		-			38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained	
	~							1	~				45. Physical facilities installed, maintained, and clean	
1		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,					1							
													46. Toilet Facilities; properly constructed, supplied, and clean	
1					 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 				~				46. Toilet Facilities; properly constructed, supplied, and clean47. Other Violations	

Received by: (signature) Alan Reyes	Print: Alan Reyes	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	^{Print:} Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Mama	Physical A 108 S	ddress: Goliad TEMPERATURE OBSERVA	City/State: Rockwa	III, TX	License/Permit # Pag need current/to post	ge <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locati	on	Temp F				
steam	well/beans	167	under/shredded chicker	10	che	ese/beans	41/41				
rice	/ground beef	165/154	shrimp/beef	37/38	white	freezer ambient	-2				
hot h	olding reach in/rice	172	cold top/pico	41	reac	h in freezer	4				
r	rice/beans	173/169	cheese	41	wh	nite freezer	6				
	pico	51	under/Mexican lasagna	40	beer	/veggie WIC	38				
cold t	op/shredded beef	41	WIC/beef	40							
beef	ajita/ chicken fajita	41/41	chicken	41							
	corn/beef	40/41	stuffed chicken 40								
Item	AN INCRECTION OF VOUD FO		SERVATIONS AND CORRECT								
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
31 14/31	No soap or paper towels at line sink, warewash hand sink blocked with bowl, prep hand sink blocked by buckets/COS										
34	Need to have hand sinks equipped and accessible/ COS Dead roach in mop sink/ pest control was out yesterday										
37		-			oforo o	ooning					
36	Cans to be stored inside/not outside/need to be sanitized before opening Wiping cloths to be stored in sani buckets/not dirty on prep counters										
- 50			•	onpiep	counter	5					
	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/	hlorine									
39/37			utensils, etc right over	hand sin	k/touchi	na soan dispense	-				
32		<u> </u>	where badly scored								
42	•		me food debris under	equipme	nt (to cle	an)					
45			address missing grout (-					
45				mator an							
18	To clean walls, fill holes in walls 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	hv•		Print:			Title: Person In Charge/ Own	r				
(signature)				eyes		Manager	~-				
Inspected (signature)	Alan Reyes ^{(by:} Chrísty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N # colle	cted				
Form EH-06	(Revised 09-2015)		-								