Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Da 8 /		6/2	25		Time in: 3:04	Time out: 3:58		FS2023-16 CPFM Food handlers 20 Page 1 of 2										
Pu	rpo	se o	f Ins	spec	tion: 1-Routine	2-Follow Up		3-Complai	int	4	-Inve	estiga	ation		5-CO/Construction	6-Other	TOTAL/S	CORE
			ent: ijita		ne:			act/Owner Nard & He			rres	i			Number of Repeat Viol Number of Violations (ations:1_ COS:	3/97	7 / A
Ph 445	ysic:	al A 30 R	ddre lock	ess: wall,		Mass	t contro sey 8/2	0/25			ood al 1/2	025			e trap :/ waste oil 8/12/25 75g	Follow-up: Yes No	3/9/	//
Ma					Status: Out = not in co points in the OUT box for	ompliance IN = in correct reach numbered ite	complian em	ce No Mark '		t obse					plicable COS = corrected on x for IN , NO , NA , COS Ma	site \mathbf{R} = repeat vio	lation W= Verbox for R	Watch
Co	mpli	ance	Sta	tus	Prio	rity Items (3 I	Points)) violations	Requ		mme Comp				ve Action not to exceed 3 da	tys		
O U T	I N	N O	N A	C O S		nperature for Foo		ty	R	t 1) I J N	N	N A	C O S	Emp	loyee Health		R
1		~		· ·	1. Proper cooling time a	•	,			-	~			3	12. Management, food emplo knowledge, responsibilities, a		employees;	
	~				2. Proper Cold Holding See	temperature(41°F	F/ 45°F))			~	,			13. Proper use of restriction a eyes, nose, and mouth Employee health form		charge from	
	~				3. Proper Hot Holding t See	temperature(135°I	F)									ntamination by Han	ıds	
	/				4. Proper cooking time See						/				14. Hands cleaned and prope	erly washed/ Gloves u	ised properly	
		~			5. Proper reheating prod Hours)						•	,			15. No bare hand contact with alternate method properly fol Gloves)
	/				6. Time as a Public Hea	alth Control; proce	edures	& records								ceptible Populations		
					Ар	proved Source					/				16. Pasteurized foods used; p Pasteurized eggs used when r		fered	
	•				7. Food and ice obtaine good condition, safe, ar destruction BEK	nd unaduÎterated; p					_					Chemicals		
	~				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved & Vegetables Water			its
						n from Contamin					/				18. Toxic substances properly Stored low and sepera		d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting										er/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_	ppm/temperature					•				19. Water from approved sou backflow device City approved			
	~				11. Proper disposition of reconditioned Disc	of returned, previo	ously se	rved or			/				20. Approved Sewage/Waste disposal	water Disposal Syster	m, proper	
0	T	N	N	C	Pri			ems (2 Po	, <u> </u>			_			rective Action within 10 day	S		n
O U T	I N	N O	N A	C O S	Demonstration	iority Foundat n of Knowledge/ I	tion Ito Person	nel	ints)	viola	I J N	Req N O	uire N A	Corr C O S	i	s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: S Fajitas	Physical A		tity/State:	l Tx	License/Permit # P	age <u>1</u> of <u>2</u>				
710100	, r ajitao	1 110 L	TEMPERATURE OBSERVAT		i, i X	1 02020 10					
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp				
	cooler 1 non tcs	42	Hot holding R		Coolii	le 137					
Lobby	y cooler 2 non tcs	38	Beans/rice	148/160	יוכ						
Front	Bev cooler on tcs	46	WIC amb		Bu	39/40					
Rit	ta UC cooler	50	Sirloin flap/skirt	40	Grill	X 38/38					
Upri	ght freezer htt	11.8	Raw Chx/mar chix	40/40	Grill drawer Shrim		p 38				
Ul	pright fridge	40	Pico/lettuce	54/45	S						
H	ot holding L	queso coolin		123	Rice/Refried bns		162/177				
	Queso	141	Shredded Colby/pepper Jack	40/40		182					
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS		•				
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED	AND				
	Restrooms equipped,										
		<u> </u>	ater than 104 throughout ki	tchen							
			quat sani 200ppm, strips are								
	Rita frozen / bubbler c		•	3 04110111							
			<u> </u>								
	Good practice to hand mop head to drip dry over mop sink Hanging mop to drip dry is the best practice										
34/45		•	address gap bottom left sid	e of door	r to not a	llow passage way fo	nr nest				
04/40	•			C OI GOOI	to not a	mow passage way it	n post				
	Ice machine look great today, no mold										
	Date labels look great as well as WIC, very clean										
	Using digital thermo, gloves to touch rte foods Grill lights all apprational today										
		Grill lights all operational today									
	Service line equipment very clean, attention to detail is obvious underneath, behind, in between										
	UC Freezer service line 21, all items htt										
	UC expo cooler pico 38, sc 37, asadero chz 40										
	Prep cooler top - pico 40, lettuce 41, dice tomatoes 40 Chamierla are stored congretaly and law										
	Chemicals are stored separately and low										
00	Red sani buckets filled at 3 comp sink, 200ppm, cloths stored in solution Tongs stored in steak containers, to store with handle out of container										
39											
W			kitchen a/c down. Food pro	<u>'</u>	•		in C E hro				
W	•		ust prepped 30 mins earlier. Ac		•	•					
W	Beef crumble 97 and queso 103 cooling down in wic prepped 1hr. To confirm first drop to 70 within 2 hrs prepped and second										
	drop to 41 or colder within 4 additional hours from prep time										
Densi1	by		Drints		П	Title: Dancon In Charact C	non				
Received (signature)		'e	See abo	ove		Title: Person In Charge/ Ow	uer				
Inspected (signature	1bv: , ,	\	Richard	Hill							
Form FU 06	6 (Revised 09-2015)	N (2				Samples: Y N # col	lected				