

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 12/30/2025	Time in: 10:30	Time out: 11:45	License/Permit # FS-0001980	Est. Type	Risk Category	Page 1 of 2																																																																																																																				
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	TOTAL/SCORE																																																																																																																					
Establishment Name: Casa Mama		Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B																																																																																																																				
Physical Address: 108 S Goliad Rockwall, TX		Pest control : Texas Extreme/email recent		Hood CJ/11-3-2025	Grease trap : Southwaste/ 12-16-2025/500gal	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 X in appropriate box for R																																																																																																																										
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Received by: (signature) <i>Candido Morales</i>	Print: Candido Morales	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Casa Mama	Physical Address: 108 S Goliad	City/State: Rockwall, TX	License/Permit # FS-0001980	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding reach in/enchiladas	91/101	on stove/beans	198	black chest freezer	1
consume/queso	117/108	ground beef	202	reach in glass from cooler/salsa	40
steam wells/ground beef/sauce	108/112	cold top/pico	41	WIC/brisket	41-51
beans/rice	146/192	sour cream/shredded cheese	41/41	cooked chicken	40
pico on ice	41	under/Mexican lasagna	41	rice	54
cold top/beef fajita	41	flautas	41	cooked beef	41
chicken fajita/corn	41/41	reach in freezer	7	veggie WIC ambient	41
under/raw chicken/ground beef	41	white chest freezer	1		

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:
W	Line hand sink 121F equipped but VERY slow draining/ need to snake, after running awhile, drained properly
36	Avoid use of wiping cloths in hot holding unit on top of enchiladas
5	Need to reheat foods on stove or flat top prior to placing in steam wells/2 hours to 165+F
32	Cutting boards need to be replaced/ very badly scored!
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
31	Prep hand sink turned off at inspection/ pipe under leaking/to be repaired
	3 comp sink 120+F/warewash hand sink 126F
	Test strips current/chlorine exp 9/2026/keep the paper and plastic holder to check the date
W	Need sani bucket setup where prepping raw shrimp/sanitize.surfaces before moving to next species/ cooked chicken
28	Need to date mark all foods once cooked or opened/discard at day 7
42	To clean shelves in WIC/some food debris under equipment (to clean)
2	Various foods brought out to portion and reheat (rice and brisket) /need to return to WIC quickly to keep temps at 41F or below
45	To clean walls, fill holes in walls
45	To clean floors in kitchen, address missing grout (water and some food debris)
39	Need new fryer scoop/frayed, metal pieces/to avoid physical contamination
37	To store bags of onions and carrots off of WIC floor
40	Avoid use of foil to line shelves/use drainable bar matting instead
31	Bar hand sink 108F/needs paper towels/keep accessible/ dont block with trash can
	Bar 3 comp sink 111F /using quats tabs in sani sink
	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
29	Need quat test strips for bar
	Digital thermo used

Received by: (signature) <i>Candido Morales</i>	Print: Candido Morales	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)