

Retail Food Establishment Inspection Report

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

Date: 12/30/2025	Time in: 10:30	Time out: 11:45	License/Permit # FS-0001980	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: ____	
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						
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	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
3					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	
W				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ 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	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	R	
	✓				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	
1					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	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>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>			
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 surfscs 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			

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