

Retail Food Establishment Inspection Report

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

Date: 2/4/2026	Time in: 11:30	Time out: 12:45	License/Permit # FS-9298	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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: Rosa's Cafe and Tortilla Factory			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		17/83/B
Physical Address: 2245 S Goliad Rockwall, TX			Pest control : Ecoclab/1-30-2026	Hood Bennett/12-2025	Grease trap : Cold Springs/2000gal/1-29-2026	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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
3				✓		Chemicals					
	✓						✓				
Protection from Contamination							✓				
3				✓		Water/ Plumbing					
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory							✓				
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee. **Retail Food Establishment Inspection Report**

Received by: (signature) <i>Axel Perea</i>	Print: Axel Perea	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: Rosa's Cafe and Tortilla Factory	Physical Address: 2245 S Goliad	City/State: Rockwall, TX	License/Permit # FS-9298	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
dining steam well/enchiladas	163	to go steam wells/refried beans	187	to go salsa cooler/ salsa	38
beans/rice	171/163	ground beef	188	WIC/cut tomatoes	39
chile verde	168	fajita chicken	178	ham	38
under/ rice/ground beef	168/170	beef	187	salsa bar/pico	40
cold table/cut tomatoes	41	under steam well hot holding/beans	146	salsa	41
shredded cheese	41	refried beans	144	front line reach in cooler ambient	35
under/shredded cheese	41	to go cold top/cut tomatoes/cheese	40/38		
overstock hot holding reach in/chile/beans	164/165	under/cut tomatoes	38		

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:
	Line hand sink 111F equipped
36	Need to store wiping cloths in sani buckets- not on prep counters
	Tortilla hand sink 118F equipped
39	Need to invert ice buckets
	Dining room service line sani bucket @ 200ppm quats
	Tortilla prep room sani bucket @ 200ppm quats
	Quat test strips current exp 10/2026 and chlorine test strips current exp 11/2026
	Grill line sani bucket at 200ppm quats
	Reminder to change every 2 hours or as often as needed to keep at required ppm
W	Grill drawers/not cold holding however, foods are cooked eithin the hour/batch cooking for lunch rush, etc
	To go hand sink 112F equipped
42	To clean in/around/on equipment and prep areas
7	Removed one can of jalepenos with a hatchet mark on lid
9	Need lid for bulk salt/to protect and cover when not in use/COS
42	Need to clean bulk spice containers/food debris and splatters
31	Hand sink by WIC 125F/need hand soap and need to keep accessible/ no storage of buckets, etc
	Using Atkins probe thermo
	3 comp sink 125F
45	Need to repair lifted flooring in front of 3 comp sink
	3 comp sink dispenser dispensing at 200ppm quats
10/33	Dishwasher not sanitizing/ will need to repair
	will use 3 comp sink until repaired /need to test dishwasher daily
45	3 comp sink leaking/under wash basin/to repair
	Soda/tea nozzles WRS daily
45	To clean floors and under equipment/some food and grease buildup
45	Need to clean walls, fill any gaps and around any pipe penetrations
31	Warewash hand sink 103F equipped/ to keep accessible/ no utensils to be placed in sink

Received by: (signature) <i>Axel Perea</i>	Print: Axel Perea	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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