

Retail Food Establishment Inspection Report

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First aid kit
Allergy policy
Vomit clean up
Employee health

Date:
7/7/2026

Time in:
12:20

Time out:
1:35

License/Permit #
FS-0001980

Est. Type

Risk Category

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Purpose of Inspection:☒ 1-Routine☐ 2-Follow Up☐ 3-Complaint☐ 4-Investigation☐ 5-CO/Construction☐ 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/6-5-2026

Hood
CJ/6-2026

Grease trap :
Southwaste/6-23-2026/500gal

Follow-up: Yes☒
No☐

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						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature			✓				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						
Approved Source								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
W				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination								✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ 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	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2026	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					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/Buffer Plate)/ Allergen Label		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				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						
1					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean	
W					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				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		118/120		codl top/pico		41		white chest freezer		-2	
rice/veggies/queso		155/118/132		shredded cheese		41		black chest freezer		-1	
steam wells/ground beef/beens		168/178		under/ chile relleno		41		dessert cooler/ambient		36	
queso/rice		165/178		reach in freezer		-1		outside/WIC		38	
pico/cheese		51/52		WIC/beans		41					
cold top/beef fajita		45		chicken		41					
chicken fajita/corn		41/41		cheese		105/102/104					
under/raw chicken/pasta		39/41		ground beef/pasta		41/41					
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:										
31	Line hand sink 120F/needs paper towels/VERY slow draining/ need to snake, need to use as hand sink only/not as a dump sink										
2	Need ice under shredded cheese and pico by steam wells/to cold hold at 41F or below										
3	Need to hot holding in reach in unit at 135+F/turned up at inspection/ made at 11am										
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										
10	Sani bucket at 0ppm/COS to 100ppm chlorine										
10/33	Dishwasher not sanitizing/will need to use 3 comp sink until repaired										
10	Need to clean dishwasher strainer basket to prevent contamination to dishes while washing										
	3 comp sink 122+F/warewash hand sink 116F										
39/10	Do not store knives between equipment as not cleanable										
	Quat test strips exp 5/2028, chlorine exp 9/2026										
27	When cooling foods in WIC, need to use shallow metal pans uncovered until fully 41F or below, then can pan and cover with saran										
42	To clean shelves in WIC/some food debris under equipment (to clean)										
7	Dented can/hatchet mark on lid/discussed and discarded										
45	To clean walls, fill holes in walls										
45	To clean floors in kitchen, address missing grout (water and some food debris)										
	Digital thermo used										
	Expo hand sink 102F equipped										
31	Bar hand sink 103F/needs paper towels/keep accessible/ dont block with trash can or store bar items in hand sink/need splash guard										
	Bar 3 comp sink 111F /using quats tabs in sani sink										
	Ice burned off nightly										
39	Do not store knives between equipment in bar										
	Alcohol bottles covered nightly										
32	Need to re-seal wood bar over ice bin										
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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