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

| 2/23/24 | | 1 | 9:00 | 10:18 | | FS2023-16 | | | | | | 2 | 14 | Page 1 o | <u></u> | | |
|----------------|--------|-------|-----------------|--|--|---|----------------|-------|---|------------------|----------------|---|--------------------|--|--|--|------|
| | | spec | tion: 1-Routine | 2-Follow U | Up 3-Compla | | | | -Investigation | | | | 5-CO/Construction | 6-Other | TOTAL/SCORE | | |
| Estab Adio | | | | ne: | | Contact/Owner Richard & H | | | Tori | res | | | | Number of Repeat Violations CO | tions: OS: | F /0 F | / A |
| Physi 445 E | | | | Тұ | | st control : ssey 1/23/24 | | | Hoo | od I 1/20 | 24 | | | | Follow-up: Yes No | 5/95 | /A |
| | Cor | nplia | nce S | Status: Out = not in co | ompliance IN = in | compliance | (O = n | ot ob | serv | /ed | NA | = no | t ap | plicable COS = corrected on s | | lation W= W | atch |
| Mark | the a | pprop | priate | points in the OUT box for | r each numbered it | em Mark | | | | | | _ | | ox for IN, NO, NA, COS Markive Action not to exceed 3 day | | e box for R | |
| Comp O I | N | N | C | Time and Ten | nperature for Fo | and Safety | R | | 0 | mpli: | N | N | C | | | | R |
| U N T | 0 | A | O S | (F = d) | legrees Fahrenhe | • | | | U T | N | О | | o S | Emplo 12. Management, food employ | oyee Health | 1 | |
| | ~ | • | | Proper cooling time | and temperature | | | | | / | | | | knowledge, responsibilities, an | | employees; | |
| | | | | 2. Proper Cold Holding | g temperature(41° | °F/ 45°F) | | = | W | | | | | 13. Proper use of restriction an eyes, nose, and mouth | nd exclusion; No disc | charge from | |
| | | | | 3. Proper Hot Holding | temperature(135 | °F) | | | VV | | | | | Need to post state req | | | S |
| ' | | | | See 4. Proper cooking time | | | | | Ī | اد | | | | Preventing Con 14. Hands cleaned and properly | tamination by Han | | |
| - | 1 | | | See 5. Proper reheating pro | | | | - | | / | | | - | 15. No bare hand contact with | | | |
| | ~ | | | Hours) | | 8 (11 | | | | / | | | | alternate method properly follo Gloves | | | |
| V | 1 | | | 6. Time as a Public Hea | alth Control; prod | cedures & records | | | | | | | | Highly Susce | eptible Populations | | |
| | | | | Ap | proved Source | | | | | / | | | | 16. Pasteurized foods used; pro Pasteurized eggs used when re | | ered | |
| <u> </u> | | | l | 7. Food and ice obtaine | ed from approved | I source; Food in | | | | Ĺ | | | | | | | |
| V | | | | good condition, safe, and destruction BEK | nd unadulterated: | ; parasite | | | | | | | | Ch | nemicals | | |
| | | | | 8. Food Received at pro | oper temperature | | | _ | | | | Τ | | 17. Food additives; approved a | and properly stored; | Washing Fruits | ; |
| | | | | Checking | | | | E | | ~ | | | | & Vegetables Water | | | |
| | | | 1 | | n from Contami | | | | 3 | | | • | / | 18. Toxic substances properly | identified, stored an | d used | |
| V | | | | Food Separated & pr preparation, storage, di | | | | | | | | | | Water | r/ Plumbing | | |
| | | | | 10. Food contact surfact Sanitized at 200 | | | | - | | | | | | 19. Water from approved source backflow device | ce; Plumbing installe | ed; proper | |
| | | | | 11. Proper disposition of | | | | E | | | | | i | City approved 20. Approved Sewage/Wastew | votor Dienocal Systan | n proper | |
| ~ | | | | reconditioned Disc | ard | lously served of | | | | ~ | | | | disposal | vater Disposar Syster | n, proper | |
| | | - | - | D5 | | | | _ | _ | _ | _ | | _ | | | | |
| 0 1 | N | N | LC | rri | iority Founda | tion Items (2 P | _ | | | | _ | | | rective Action within 10 days | | | D |
| O I N T | N O | | C O S | Demonstration | n of Knowledge/ | Personnel | R | | olati O U T | ions I I N | Requ N O | N A | Cor C O S | • | e Control/ Identific | ation | R |
| O I N N | | | О | Demonstration 21. Person in charge pr and perform duties/ Ce | n of Knowledge/ | Personnel tion of knowledge, | _ | | O U | I | N | N A | C O | • | e Control/ Identific | | R |
| O I N N T | | | О | Demonstration 21. Person in charge pr | n of Knowledge/ esent, demonstra rtified Food Man | Personnel tion of knowledge, tager (CFM) | _ | | O U | I | N | N A | C O | Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d | e Control/ Identificed; Equipment Adecedisposition | quate to | R |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Nick Gambill | Print: Nick Gambill | Title: Person In Charge/ Owner |
|---|---------------------|--------------------------------|
| Inspected by: Richard Hill (signature) | Print: Richard Hill | Business Email: |

Form EH-06 (Revised 09-2015)

| | nent Name: s Fajitas | Physical A | | ity/State: Rockwal | l Tx | License/Permit # Page FS2023-16 | <u>1</u> of <u>2</u> | | |
|-----------------------|---|----------------|--|-----------------------|--------------|---------------------------------|----------------------|--|--|
| 710100 | , r ajitao | 1 110 L | TEMPERATURE OBSERVATI | | i, IX | 1 02020 10 | | | |
| Item/Loc | | Temp | Item/Location | Temp | Item/Loca | tion | Temp | | |
| Lobby | cooler 1 | 39 | WIC | 38 | Prep cooler | | 38 | | |
| Lo | bby cooler 2 | 38 | Milk/asadero | 38/39 | Lettuce/pico | | 40/38 | | |
| Fro | nt Bev cooler | 40 | Buttermilk dredge | 38 | ٧ | 39 | | | |
| Rit | ta UC cooler | 38 | Sirloin flap | 38 | Dr | | | | |
| H | ot holding L | 146 | Skirt stk | 38 | Bu | 38/39 | | | |
| Н | ot holding R | 142 | Raw chicken | 38 | He | 147 | | | |
| Upri | ght freezer htt | 16 | Pico/butter | 40/38 | Gril | 38 | | | |
| 2D | upright cooler | 40 | Whole tomato | 38 | Flatto | 38 | | | |
| | тр <u>Э</u> | | SERVATIONS AND CORRECTIV | | | - - | | | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: all temperature | | NT HAS BEEN MADE. YOUR ATTENTI F | ON IS DIRE | CTED TO TI | HE CONDITIONS OBSERVED A | ND | | |
| | Restrooms equipped h | ot water | greater than 102 | | | | | | |
| | Hand sinks front only 9 | 90, no so | ар | | | | | | |
| | 3 comp sink, 124, usin | g quat s | ani 200ppm, strips are curre | nt | | | | | |
| | Red sani buckets filled | d at 3 cor | mp sink | | | | | | |
| | Rita frozen / bubbler c | oolers ar | e cleaned nightly | | | | | | |
| | Hanging mop to drip d | • | • | | | | | | |
| 34 | | | door left bottom side of doo | | | | | | |
| 18cos | | | shelf as chemicals, correct of | | | | | | |
| W | • | | n can not stored in front of ha open/prepped plus 6 days to | | | • • | dao | | |
| 43 | | | above grill and flat top grill | discard | , iasi ua | y to use butter milk are | uge | | |
| 45 | Using yellow digital the | | | | | | | | |
| | UC Freezer service lin | | | | | | | | |
| | UC expo cooler 38, or | | | | | | | | |
| | Expo prep cooler, chee | | | | | | | | |
| | | | efried beans 164, red salsa 1 | 55 | | | | | |
| | Wood is sealed under | front cou | ınter, looks great | | | | | | |
| | WIC looks great, floor, shelves & walls clean | | | | | | | | |
| | Service line kitchen, equipment clean, floors, walls look great | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
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| | | | | | | | | | |
| Received (signature) | | e' | See abo | ove | | Title: Person In Charge/ Owner | | | |
| Inspected (signature) | _ | ς _τ | Print: Richard | | | Samples: Y N # collect | ed | | |
| Form EU 06 | (Revised 09-2015) | <u> </u> | \ | | | m collection π collection | | | |