2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

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

04/04/2023 1:59 2:39 Fs 9					173						2	2	Page 1	of 2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Control (Control (C								4-Investigation			atior	ı			TOTAL/S	CORE		
Establishment Name: Contact/Owner Name: Roberto carm														Number of Repeat Violations:			٠/٨	
Physical Address: Pest control: 411 Chris drive Texas extreme 02/23/2:								023	Hood Grease Owner We do 03/					e trap : 3/21/2023 40 gals every 3 mo	Follow-up: Yes 7			
Compliance Status: Out = not in compliance IN = in compliance										not observed $NA = \text{not applicable}$ $COS = \text{corrected on site}$ $R = \text{repeat violation}$ $W = V$							Watch	
M	ark t	ne ap	pprop	riate						checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for Ruire Immediate Corrective Action not to exceed 3 days							iate box for R	
О	Î	ppliance Status I N N C Time and Temperature for Food Safety						R	Compliance Status O I N N C						R			
T T		0	A	o S	(F = d)	egrees Fahrenh	neit)			T T		0	A	o s		Employee Health employees and condition	al employees:	
		1. Proper cooling time and temperature								~				knowledge, responsibili		ai empioyees,		
	~				2. Proper Cold Holding temperature(41°F/45°F) See (Will send pics of horchata)						13. Proper use of restriction and exclusion; No disc eyes, nose, and mouth					lischarge from		
W			3. Proper Hot Holding temperature(135°F) To send pics												Preventin	ng Contamination by H	ands	
W		4. Proper cooking time and temperature To send pics								/				14. Hands cleaned and	properly washed/ Gloves	s 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 alternate method properly followed (APPROVED Gloves						1		
		/			6. Time as a Public Heat Prep only no storage at	alth Control; proom temp	ocedures &	t records			Highly Susceptible Populations					ns		
					Ap	proved Source	e								Pasteurized eggs used w		offered	
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart usda on labels													No eggs observe	Chemicals				
	~				8. Food Received at pro	oper temperatur	re				•				& Vegetables	roved and properly stored	a; Washing Frui	ts
					Protection	from Contam	nination				~					operly identified, stored	and used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								<u> - </u>				Stored low	Water/ Plumbing				
10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature								~				19. Water from approve backflow device City approved	ed source; Plumbing insta	alled; proper				
11. Proper disposition of returned, previously served or reconditioned To discard							/				20. Approved Sewage/V disposal	Wastewater Disposal Sys	tem, proper					
Priority Foundation Items (2 Poi							ints) v	iolat	tions	Req	uire	Cor	rective Action within 1	0 days				
		_	O I N N C U N O A O Demonstration of Knowledge/ Personnel						_	_			rective retion within re	o uu ys				
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Roberto Carmona	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Carmonas Tacos		Physical A			City/State: Rockwall		License/Permit # Page Fs 9173		<u>2</u> of <u>2</u>			
				ATURE OBSERVA								
Item/Loc	ation	Temp	Item/Location		Temp	Item/Loca	ation		Temp			
Bev co	ooler	34/30										
Two	o door cooler	39										
	Freezer	11										
Glass	front cooler upstairs											
	Onions	39										
	Tomatoes	39										
	Hot dogs	40										
			No coo	king at ins	p							
		OB	SERVATION	S AND CORRECT	IVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps taken in F											
	Downstairs prep cooking area:											
	Horchata is kept cold	with ice p	er owner									
	Hot water 110 at hand	sink										
	Employee health post	er at han	dsinks									
	Using freezer as table	only										
	Sanitizer in bucket 100	0 bleach										
Upstairs												
	Restroom equipped w	ith hot wa	ater 107 and	d soap and tow	els							
	Using tub as mop sink	(
	Dry storage ceiling FF	RP and wa										
	Curtains have been re	emoved	-									
	Room clean looks goo	od	t									
	Test strips and thermo	upstairs	S00									
	Sanitizer bucket 100'p	pm										
	Hot water at three con	np 114										
44	·											
	Not using any left ove	rs - cook	ing fresh d	aily								
	Friday Saturday Sund	ay only 5	pm to 11:3	0 pm								
	Tacos tortas and quesadillas / NO beans no rice											
!!	To send the following pics:,											
	Horchata temp											
	Cooking temp meats of	chicken and beef										
	Hot holding temp on grill											
	First aid kit on wall											
!!	Cut lettuce and cut tomatoes are stored inside cooler downstairs when in use - to check temps often											
!!	Keeping meats hot on grill during use no steam table											
!!									g			
Received (signature)	by:	<u> </u>	Print:				Title: Person In Charg	ge/ Owner				
	See abov	/e										
Inspected (signature)	See abou	utríck	Print:				Samples: Y N	# collecte	ed			