\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

| ✓ First aid kit |
|--------------------------------|
| Allergy policy/training |
| Vomit clean up Employee health |
| Employee health |

| | Date: 04/07/2022 | | 22 | Time in: | | | | | | | | Food handlers Food Managers Page 1 of | 3_ | | | | | |
|-----------|------------------------------------------------------------------------------------------------------------------------------------|------------|------------|------------|------------------------------------------------------------------------|----------------------------------------|-------------------------------------|--------------|---------|--------------------------------------------------------------------------------------------------------|------------------------------------------------------------------|-----------------------------------------------------------------|-----------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------------------|-----------|--|--|
| | | | | 2-Follow U | | | | | | stiga | ation | n | 5-CO/Construction 6-Other TOTAL/SCO | | | | | |
| Esta | Establishment Name: Carmonas tacos | | | | | | Contact/Owner Name: Roberto Carmona | | | | | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | | | |
| | | | | | | | | | | | | | G | rease | 5/95/ | Α | | |
| 411 | | | | | | ************************************** | xas extre | eme 02:02/2 | | 04/2 | | | We | e do | 03/2/22 No | | | |
| Mar | k the | omple appr | ian opr | ce Stiate | tatus: Out = not in co | r each numbered i | item | Mark | | propi | riate l | oox f | or IN | N, NC | pplicable $COS = corrected on site D, NA, COS$ $Mark an$ $R = repeat violation W-Wat \sqrt{n} in appropriate box for R$ | ch | | |
| Con | Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status | | | | | | | | | | | | | | | | | |
| О | O I N N C Time and Temperature for Food Safety | | | | | | | R | O | | N O | N A | Employee Health | R | | | | |
| Ť | T S (F = degrees Fahrenheit) | | | | | | | T | -11 | | | o s | 12. Management, food employees and conditional employees; | | | | | |
| | 1. Proper cooling time and temperature | | | | | | | | / | | | | knowledge, responsibilities, and reporting | | | | | |
| | | | | | 2. Proper Cold Holding | g temperature(41 | °F/ 45°F | 7) | | | | | | | 13. Proper use of restriction and exclusion; No discharge from | | | |
| | | | | | | | | | | | | | | | eyes, nose, and mouth To post at hand sink | | | |
| W | • | | | | 3. Proper Hot Holding None to check to send | temperature(135 pics of hot foods | 5°F) to send | pic | | | | | | | Preventing Contamination by Hands | | | |
| W | • | / | | | 4. Proper cooking time All cooked to 165 F to s | and temperature send pic | е | | | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | |
| | | | | | 5. Proper reheating pro | ocedure for hot he | olding (1 | 65°F in 2 | | 15. No bare hand contact with ready to eat foods or approaltemate method properly followed (APPROVED Y | | | | | | | | |
| | • | | | | , | -1d- C1 | 1 | 0 | | anemate method property followed (APPROVED Y | | | | | | _ | | |
| Ш | • | | | | 6. Time as a Public He | alth Control; pro | ocedures | & records | | | | | | | Highly Susceptible Populations | | | |
| | | | | | AĮ | oproved Source | | | | | | | / | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs used | | | |
| | | | | | 7. Food and ice obtaine good condition, safe, a | | | | | | | | | | | | | |
| 3 | | | | | destruction Out of | | | | | | | | | | Chemicals | | | |
| • | / | | | | 8. Food Received at pr Watch | oper temperature | е | | | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | |
| | | | | | Protection | n from Contami | ination | | | | / | | | | 18. Toxic substances properly identified, stored and used | 1 | | |
| — | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | | | | Water/ Plumbing | | | | | | |
| H | | | | | 10. Food contact surface | | | aned and | | | | | | | 19. Water from approved source; Plumbing installed; proper | | | |
| L | | | | | Sanitized at 100 | | 10 | 0 | | | • | | | | backflow device City approved | | | |
| | 11. Proper disposition of returned, previously served or reconditioned Discard | | | | | | | / | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | | | |
| | | | | | | | ation It | tems (2 Po | ints) v | iolat | ions | Req | uire | Cor | l rrective Action within 10 days | | | |
| U | I N | N O | N A | C O | Demonstration | n of Knowledge | / Person | mel | R | O U | I N | N O | N A | CO | Food Temperature Control/ Identification | R | | |
| Т | | | | S | 21. Person in charge pri and perform duties/ Ce | | | | | Т | / | | | S | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | |
| | / | | | | See 22. Food Handler/ no u | inauthorized pers | sons/ per | rsonnel | | 28. Proper Date Marking and disposition | | | | | 28. Proper Date Marking and disposition | + | | |
| Ľ | | | | | Safe Water, Reco | and bassing and | Food Do | noltogo | | | | | | | Good (to date when packaged opened) 29. Thermometers provided, accurate, and calibrated; Chemical/ | + | | |
| | | | | | Sale Water, Reco | Labeling | 100u 1 2 | ickage | | | | | | | Thermal test strips 3 and 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 Commercial | | | parasite | | | / | | | | 30. Food Establishment Permit (Current/ insp sign posted) Posted | | | | | | | |
| | | | | | Conformance | with Approved | | | | | | | | | Utensils, Equipment, and Vending | | | |
| | | · | / | | 25. Compliance with V HACCP plan; Variance processing methods; m | e obtained for sp | ecialized | | | | / | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped | | | |
| | | | l | | Con | nsumer Advisor | y | | | w | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition | \dagger | | |
| | | | T | | 26. Posting of Consum | | | | | | | | | | 33. Warewashing Facilities; installed, maintained, used/ | + | | |
| \square | | | | | foods (Disclosure/Rem Ingredients by requ | iest | | | | | | • | | | Service sink or curb cleaning facility provided Discussed sequence | \perp | | |
| 0 | I | N : | N | С | Core Items (1 Poi | nt) Violations | Require | e Corrective | Action | Not | to E | xcee N | ed 90 N | <i>Da</i> | nys or Next Inspection , Whichever Comes First | R | | |
| | | | A | o S | | of Food Contar | | | | U T | N | 0 | A | o s | Food Identification | | | |
| W | | | | _ | 34. No Evidence of Insanimals Watch for fli | es not in opera | ation | | | | | / | | | 41.Original container labeling (Bulk Food) | | | |
| | / | | | Ī | 35. Personal Cleanline | Ç. | | | | | | | | | Physical Facilities | | | |
| | / | | | | 36. Wiping Cloths; pro To store in buc | perly used and s | tored ISSEA | | | | ~ | | | | 42. Non-Food Contact surfaces clean Watch | | | |
| 1 | T | | | 1 | 37. Environmental con watch floor st | tamination | | | | | / | | | | 43. Adequate ventilation and lighting; designated areas used | 1 | | |
| H | - | | | | 38. Approved thawing Pull thaw | method | | | | | ~ | | | | 44. Garbage and Refuse properly disposed; facilities maintained | + | | |
| | - 14 | | | | | er Use of Utensi | ile | | | | •/ | | | | Tues and Friday 45. Physical facilities installed, maintained, and clean | + | | |
| | | | | | 39. Utensils, equipmen | | | d, stored, | | | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean | +- | | |
| 1 | | | | | dried, & handled/ In u Watch see | se utensils; propo | erly used | 1 | | | ~ | | | | Equipped | | | |
| | | | | | 40. Single-service & si and used | ingle-use articles | ; properl | y stored | | | | ~ | | | 47. Other Violations | | | |

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)

| Establish | ment Name: | Physical A | Address: | City/State: | License/Permit # | Page <u>2</u> of <u>2</u> | | | | | | | | | | | | |
|---------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|-------------|----------------------|---------------------------|--|--|--------------------------------------|------------------------------------------------------------------------------------------------------------------------|--|--|--|--|--|--|--|--|
| | ionas Tacos | 411 | iddi 655. | | Rockwall Fs 9173 | | | | | | | | | | | | | |
| | | | TEMPERATURE OBSER | | | | | | | | | | | | | | | |
| Item/Loc | | Temp F | Item/Location | Temp F | Item/Location | <u>Temp</u> | | | | | | | | | | | | |
| Uprigr | nt cooler 1 | 37 | Cooler | 34/35 | | | | | | | | | | | | | | |
| Uprig | ht cooler slide door | 34 | Salsa | 36 | | | | | | | | | | | | | | |
| | Freezer | -11 | Tomato | 35 | | | | | | | | | | | | | | |
| | | | 10111010 | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
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| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| Item | AN INSPECTION OF VOLDES | | BSERVATIONS AND CORRE | | | SERVED AND | | | | | | | | | | | | |
| Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F | | | | | | | | | | | | | | | | | |
| | Hot water 112 | | | | | | | | | | | | | | | | | |
| | Sanitizer in bucket 100 | ppm bl | each | | | | | | | | | | | | | | | |
| | Test strips on site | | | | | | | | | | | | | | | | | |
| | | | ot fall into sink - air gap | maintained | | | | | | | | | | | | | | |
| | Not using freezers at t | his time | | | | | | | | | | | | | | | | |
| | Gloves on site | | | | | | | | | | | | | | | | | |
| Kitchen: Hot water 114 Sanitizer in bucket 100 ppm | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | Ice machine not in use | | | | | | | | |
| | | | | | | | | | 39 | Checked all thermos and found one to calibrate and three appear to be on calibration Keep clean and store stems clean | | | | | | | | |
| 39 | | | | rs cooking | I for day of | | | | | | | | | | | | | |
| | Only open 2 days per week so not serving any left overs cooking for day of Cooler holding great temps | | | | | | | | | | | | | | | | | |
| 07 | | | | | | | | | | | | | | | | | | |
| Good date marking otherwise Watch condition of shelving in kitchen | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | Gloves on site for handing rte foods | | | | | | | | | |
| | Using cooler to thaw fi | | | | | | | | | | | | | | | | | |
| | Transport cold in coole | er when buying for store | | | | | | | | | | | | | | | | |
| | Dry storage curtains removed | | | | | | | | | | | | | | | | | |
| 37 | Watch floor storage of | t to store on plastic cra | tes | | | | | | | | | | | | | | | |
| Using tub for mop sink not used for any other purpose | | | | | | | | | | | | | | | | | | |
| | When making horchata —- adding ice as ingredient to keep at 41 F or less Oner will send pic of hot food when cooking this weekend | | | | | | | | | | | | | | | | | |
| W | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| Received | by: | | Print: | | Title: Person In Cha | arge/ Owner | | | | | | | | | | | | |
| (signature) | See above | / e | | | | g | | | | | | | | | | | | |
| Inspected | d by: | | Print: | | | | | | | | | | | | | | | |
| (signature) | | ıtrick | RS | | | | | | | | | | | | | | | |
| | - 1 | | İ | | Samples: Y N | # collected | | | | | | | | | | | | |