

\$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

Date: 04/09/2024	Time in: 1:00	Time out: 1:59	License/Permit # Fs 9173	Food handlers 2	Food Managers 2	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Carmonas Tacos			Contact/Owner Name: Roberto		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 411 Chris street			Pest control : Texas extreme 02:07/2024		Hood Self	
			Grease trap: waste oil : We do 40 01/25/24		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

3/97/A

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
		✓				✓					
1. Proper cooling time and temperature Fresh daily						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster at hand sinks					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F) Will send pics						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
		✓					✓				
4. Proper cooking time and temperature Will send pics						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
		✓				Highly Susceptible Populations					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required If using cooking to scrambled					
		✓				Chemicals					
	3			✓		✓					
6. Time as a Public Health Control; procedures & records Prep only						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
Approved Source						✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Out of date hot dogs						18. Toxic substances properly identified, stored and used Low and away					
	✓					Water/ Plumbing					
8. Food Received at proper temperature Commercial grocery						✓					
Protection from Contamination						✓					
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature 100											
		✓									
11. Proper disposition of returned, previously served or reconditioned Duscarded											

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 2						28. Proper Date Marking and disposition Only to date t prepped or opened with 6 days					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Both on site					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
			✓			✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted.					
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						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						✓					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request/ emailed new							✓				
						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											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						W					
	✓					42. Non-Food Contact surfaces clean Watch					
	✓					✓					
36. Wiping Cloths; properly used and stored Placed in bucket						43. Adequate ventilation and lighting; designated areas used Watch upstairs light and only use slicers s knives in lihhtestas					
	✓					✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Watch					
		✓				W					
38. Approved thawing method Pull						45. Physical facilities installed, maintained, and clean Watch					
Proper Use of Utensils						✓					
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped soap dispenser/ towels					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch							✓				
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used Watch cups lids etc							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Roberto Carmona	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Carmonas Tacos	Physical Address: 411 Chris street	City/State: Rockwall	License/Permit # 9173	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler 2 door	32/38				
Slide door cooler	30				
Deep freezer empty					
Used as table					
Glass front upstairs					
Tomato	34				
Sauce	34				

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: all temps F
	Front door is closing tightly
	Hot water 110 at hand sink down stairs
	Sanitizer 100'ppm
	Hood cleaned by owner
	Storing everything off floor /
	Keep an eye on ventahood -son
	Hanging thermos in all cooler
	Gloves follow hand washing -
	Watch dates on test strips none seen
	Sleeved straws used
	Using ice inside horchata to keep at temp
	Employee health policy posted at both hand sinks
	Plumbing approved by Building insp
	Upstairs:
	Dry storage looks great checking cans
	Restaurant depot /walmart self shopping /watch when transiting - use insulated cooler
	Restroom -hot water 112
	First aid kit/
	Keep an eye on utensils etc
	Watch use of residential pots and plastic pitchers etc ... what is on fire looks good however
W	Keep an eye on condition of equipment
07:cos	6 containers of hot dog out of date 04/04/2024
	Fly walk swim being used
	Freezer HTT 10 F
	Hot water at three comp 116/114 at hand sink
W	Watch low shelving / and keep it clean / galvanized
	Sanitizer in bucket - 100 upstairs
	Cooking fresh daily will send pics / no left overs used

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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