\$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

Da										Food handlers Food Managers Page 1 of	_f 2				
			9/2024 1:00 1:59 Fs 9173 e of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investi					-4°	4:	r	Z Z				
	Establishment Name: Contact/Owner Name: *Number of Repeat Vio						* Number of Repeat Violations:	JKE							
					os	l n	Roberto			1			,	se trap: waste oil : Follow-un: Yes 3/97/	/Α
		al Ao is st				Texa	est control : cas extreme 0	2:07/2024	Hoo Self					se trap: waste oil : Follow-up: Yes	<i>,</i> ,
Mo					Status: Out = not in cor points in the OUT box for	npliance IN = in o	compliance	NO = not Mark ✓ in a						policable $COS = corrected on site R = repeat violation W-W2 D, NA, COS Mark an \sqrt{n} in appropriate box for R$	itch
IVIA	uk u	те ар	ргор	riac										ive Action not to exceed 3 days	
О	Î	ance N	N	C	Time and Tem	perature for Fo	ood Safety	R	О		N	N	С		R
U T	N	0	A	O S	$(F = d\epsilon)$	egrees Fahrenhei	it)		U T		0	A	o s	Employee Health	
		~			1. Proper cooling time a Fresh daily	na temperature				1				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	_				2. Proper Cold Holding	temperature(41°	°F/ 45°F)			-				13. Proper use of restriction and exclusion; No discharge from	+
	~				See					•				eyes, nose, and mouth Poster at hand sinks	
		/			3. Proper Hot Holding to Will send pics									Preventing Contamination by Hands	
		/			4. Proper cooking time a Will send pics	and temperature	:			/				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
			/		5. Proper reheating proc Hours)	edure for hot ho	olding (165°F	in 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					6. Time as a Public Hea	lth Control: proc	cedures & rec	cords							_
Ш		/			Prep only	itii Control, proc	cedures & rec	cords		T		1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source				~				Pasteurized eggs used when required If using cooking to scrambled	
					7. Food and ice obtained good condition, safe, an	d from approved	l source; Food	l in		<u> </u>				in daing cooking to acrambica	
3				/	destruction Out of d	ate hot dog	gs							Chemicals	
					8. Food Received at pro	per temperature				Τ,				17. Food additives; approved and properly stored; Washing Fruits	
	V				Commercial gr	ocery				•				& Vegetables Water only	
					Protection	from Contamin	nation			/				Toxic substances properly identified, stored and used Low and away	
	/				Food Separated & propreparation, storage, dis	' A		d						Water/ Plumbing	
	~				10. Food contact surface Sanitized at 100			and		~				19. Water from approved source; Plumbing installed; proper backflow device	
_					11. Proper disposition o	f returned, previ	iously served	or		_			Ī	City approved 20. Approved Sewage/Wastewater Disposal System, proper	+
1		_													
		'			reconditioned Dusc	arded				~				disposal City approved	\perp
0	I	N	N	С	Dusc		ntion Items		violat O		Req	uire N	Cor	City approved rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Pric Demonstration	ority Founda	/ Personnel	(2 Points)		I N	_			City approved	R
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Retail Food Establishment Inspection Report

City of Rockwall

Roberto Carmona	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Carmonas Tacos		Physical Ad 411 Ch	dress: ris street		City/State: Rockwall	License/Permit # 9173	Page 2 of 2				
				JRE OBSERVAT							
Item/Loc	cation	Temp F	Item/Location		Temp F I	tem/Location	<u>Temp</u>				
Cooler 2 door 32											
_											
Silo	le door cooler	30									
Dee	p freezer empty										
-	·										
U:	sed as table										
Glas	s front upstairs										
	Tomato	34									
	Sauce	34									
Item	AN BURDERTON OF VOLUME		ERVATIONS AN								
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 ti	ghtly									
	Hot water 110 at hand	-	n stairs								
	Sanitizer 100'ppm										
	Hood cleaned by own	er									
	Storing everything off	floor /									
	Keep an eye on venta										
	Hanging thermos in al										
	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	nsp								
	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 condi										
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 (signature)	by:	Print:			Title: Person In Cha	rge/ Owner					
(orginature)	See abov	/e									
Inspected			Print:								
(signature)	Kelly Kírkpa	utrick	RS			Samples: Y N	# collected				
						11					