

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/14/2021	Time in: 3:40	Time out: 4:08	License/Permit # Fs 9173	Est. Type Full	Risk Category Med	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	TOTAL/SCORE
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Establishment Name: Carmonas Tacos	Contact/Owner Name: Carmon	* Number of Repeat Violations: _____	2/98/A
		✓ Number of Violations COS: _____	

Physical Address: Chris street	Pest control : Texas extreme 02/09/21	Hood Last week	Grease trap : Can do 40 gals 03/16/21	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 Cooking day of						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) None to check						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature Non to check						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				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 No eggs used					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
Approved Source						18. Toxic substances properly identified, stored and used Stored in rr hallway					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial USDA						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature Walmart / Costco - keep cold on way back											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discarded											

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 Only 2 workers						28. Proper Date Marking and disposition Good items today					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 2					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Good						30. Food Establishment Permit (Current/ insp sign posted) Posted					
			✓			Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled To go only						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cooler downstairs					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Supplied					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Discussed see attached											

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 Watch						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch in coolers					
	✓					✓					
36. Wiping Cloths; properly used and stored Store in bucket						43. Adequate ventilation and lighting; designated areas used					
		✓				✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained City contact Tuesday / Friday					
	✓					45. Physical facilities installed, maintained, and clean Watch					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch											
	✓										
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Robert Carmon	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Carmonas tacos	Physical Address: Chris start	City/State: Rockwall	License/Permit # Fs 9173	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door cooler	40				
Glass front cooler bev	30				
Freezer	-9				
Glass front cooler					
Hot dogs	36				
Tomatoes	37				

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: temps in F
	Hot water at hand sink in cooking area 110 great
	Equipped
32	Maint to 2 door cooler / door interior portion damaged / gasket / peeling shelving ex
	Sani bucket set up -100 ppm
	Test strips/ thermo on site confirmed calibration
	Gloves provided
	All meat is cooked thoroughly
	Kitchen : area
	Hot water - 114
	Grease trail under sink
	Keep cabinets washable / minor cleaning needed
	Using SS table to prep most times
	Watch folding table and Formica counter
	Sanitizer at 100 ppm
W	Avoid using aerosols around food prep
	Meat on site today frozen and USDA stamp
	Thermos in cooler and good date marking
	To date mark prepped meats etc when thawing and after cooking when using for more than 24 hrs
	Usually only cooking for the day of service
	Allergens by request / all meats cooked to well done over 165
	Reminder you need most light where you are using knives
	Dry storage - watch curtains and not smooth wall /
	When Horchata is made and kept full of ice
	Rest rooms equipped
	Discussed not using residential plastic containers - best to use NSF

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

Form EH-06 (Revised 09-2015)