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
Allergy policy/training Vomit clean up Employee health
Employee health

Date:			าว <i>-</i>	Time in:	Permit #					Est. Type Risk Category Page 1	age <u>1</u> of <u>2</u>			
	4/14/2021 3:40 4:08 Fs 9:					4. T	nvesti	gatio	n	i un ivieu	OTAL/SCORE			
Establishment Name: Contact/Owner N							<u> </u>	nvesu	gauo	ш	* Number of Repeat Violations:	JIAL/SCOKE		
_	Carmonas Tacos Carmon Physical Address: Pest control:						I	Ноо	ıd.	10	reac	V Number of Violations COS: etrap: Follow-up: Yes ☐	2/98/A	
	Chris street Compliance Status: Out = not in compliance $IN = IN =$						21	Last week Can do				e trap : Follow-up: Yes		
Ma		Compliane appro		Status: Out = not in or expoints in the OUT box for	compliance $IN = in c$ or each numbered ite	em Mark	$\mathbf{O} = \text{not } \mathbf{O}$					plicable COS = corrected on site R = repeat violation NA, COS Mark an vin appropriate box		
							s Requir	_				ive Action not to exceed 3 days	Ţ	
O U							R	O U	mplian I N N C	N	N C			
T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T	N	A	S	Employee Health 12. Management, food employees and conditional employees;				
	Cooking day of							✓			knowledge, responsibilities, and reporting	noyees,		
	/	2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge fi eyes, nose, and mouth Poster					ge from	
	3. Proper Hot Holding temperature(135°F) None to check					Preventing Contamination by Han								
		4. Proper cooking time and temperature Non to check					14. Hands cleaned and properly washed/ Gloves used					properly		
	5. Proper reheating procedure for hot holding (165°F in 2					15. No bare hand contact with ready to eat foods or appr								
	Hours)									alternate method properly followed (APPROVED Y. N.) Gloves				
	6. Time as a Public Health Control; procedures & re			edures & records						Highly Susceptible Populations				
				A	pproved Source					~	,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs used	1	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial USDA			parasite						Chemicals				
				8. Food Received at p	roper temperature							17. Food additives; approved and properly stored; Wash	shing Fruits	
				Walmart / Costo	o - keep cold	on way back			/			& Vegetables Water only		
				Protection	on from Contamin	nation			/			 Toxic substances properly identified, stored and use Stored in rr hallway 	ed	
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
	/	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					~			19. Water from approved source; Plumbing installed; proper backflow device City approved				
		/		11. Proper disposition reconditioned	of returned, previo	ously served or			/			20. Approved Sewage/Wastewater Disposal System, prodisposal	roper	
		•			Jaiaca									
						tion Items (2 P				-	_	rective Action within 10 days		
O U T	I N	N N O A	COS	Pı		`	oints) v	O U	ons Re	N	C	rective Action within 10 days Food Temperature Control/ Identification	n R	
O U T		N N O A		Pı	on of Knowledge/ oresent, demonstrat	Personnel ion of knowledge,		О	I N	N	С	·	n	
		N N O A		Demonstration 21. Person in charge pand perform duties/ C	on of Knowledge/ oresent, demonstrate triffed Food Mana	Personnel ion of knowledge, ager (CFM)		O U	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate Maintain Product Temperature 28. Proper Date Marking and disposition	n	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Robert Carmon	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Carmonas tacos		Physical A			City/State: Rockwall	License/Permit # Page 2.					
		7 011110		RE OBSERVAT							
Item/Loc	ation	Temp F	Item/Location		Temp F Item/I	<u>Location</u>	Temp I				
2 dooi	cooler	40									
Glass	s front cooler bev										
Gias											
	Freezer	-9									
Gla	ss front cooler										
	Hot dogs										
		36									
	Tomatoes	37									
		Ol	BSERVATIONS AND	D CORRECTIV	E ACTIONS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHM	ENT HAS BEEN MADE	E. YOUR ATTENT	ION IS DIRECTED T	O THE CONDITIONS OBSI	ERVED AND				
	Hot water at hand sink	r in cook	ing area 110 gre	nat							
	Equipped	K III COOK	ing area 110 gre	ai							
32	Maint to 2 door cooler	r / door ii	nterior portion de	amaged / ga	ekat / naaling s	shelving ev					
52	Sani bucket set up -10		iterior portion de	amageu / ga	sket / peeling s	sileivilig ex					
	Test strips/ thermo on		irmed calibration								
	Gloves provided	3110 00111	inica canbrano	11							
	All meat is cooked tho	roughly									
	All meat is cooked the	nouginy									
	Kitchen : area										
	Hot water - 114										
	Hot water - 114 Grease trail under sink										
	Keep cabinets washable / minor cleaning needed										
	Using SS table to prep										
	Watch folding table ar										
	Sanitizer at 100 ppm										
W	Avoid using aerosols around food prep										
	Meat on site today fro		· · · · · · · · · · · · · · · · · · ·								
	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 (signature)			Print:			Title: Person In Charg	ge/ Owner				
Inspected (signature)	•	, , , 4	Print:								
(Kelly Kírkpo	utrick	ンKS			Samples: Y N	# collected				