

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/10/2023	Time in: 3:12	Time out: 3:43	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: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Carmonas Tacos	Contact/Owner Name: Robert Carmona	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	3/97/A
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Physical Address: 411 Chris	Pest control : Texas extreme 08/17/2023	Hood Self	Grease trap / waste oil We do 10:05/2023 40 gals	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> COS
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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 No left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Confirmed						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F) To send pics						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						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 None used					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						✓					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial grocery						18. Toxic substances properly identified, stored and used Low					
	✓					✓					
8. Food Received at proper temperature To transport safely						Water/ Plumbing					
Protection from Contamination											
	✓					19. Water from approved source; Plumbing installed; proper backflow device Inspected by city					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal Approved by city					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</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) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 1						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed					
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 down stairs					
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 both					
Consumer Advisory						2				✓	
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Plates discarded					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						✓					
						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					
1						✓					
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						✓					
	✓					42. Non-Food Contact surfaces clean Watch					
36. Wiping Cloths; properly used and stored						✓					
		✓				43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination						✓					
		✓				44. Garbage and Refuse properly disposed; facilities maintained Watch					
38. Approved thawing method Pull thaw in cooler						✓					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean Watch					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch utensils						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓					✓					
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Carmonas Tacos	Physical Address: 411 Chris	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
Deep freezer	Na	Glass front cooler	38		
Two door ss	38	Tomatoes just placed into unit	42		
Two door glass front	27	Sauce	39		
Freezer upstairs	18				
All meat HTT					

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
	Hot water at handsink 114 - new hand sink - no pull out faucet anymore
	Thermo located in warmest location in coolers
	Sanitizer bucket 100 ppm - test strips to test
	Gloves on site
	No food prep at insp
	Hood is cleaned by owner
	Vomit clean up posted for dining room
	Employee health poster posted at hand sinks
	Upstairs: area clean
	Hot water at hand sink / three comp 114/117
	Plumbing approved by building insp
34	Fly observed upstairs
	Meat stored fly walk swim
	Digital thermo and test strips upstairs and downstairs
	Ice machine empty currently ... used on weekends
	Thawing raw meat in cooler
	Cooking meats to 200 F discussed cooking to 165
	No left overs served ...
	Not serving beans or rice / tacos only
	Good date marking
	Only working Friday and Saturday
32/cos	Keep and eye on your plates must buy NSF approved as they will with stand use! To discard those
32/cos	That are badly scored and cannot be sanitized - discarded plates at insp
	Reminder all equipment to be NSF approved / including tables / cutting on ss
	Dry storage looks a good
	Restroom - using bath tub as mop sink ...
	Hot water at hand sink 106 F / equipped
	Owner to send pics of cooking and hot holding again

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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