

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: 010/04/2022	Time in: 2:43	Time out: 3:22	License/Permit # FS 9173	Food Managers 2	Food Handlers 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	TOTAL/SCORE
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Establishment Name: Carmona's Tavoia	Contact/Owner Name: Carmona	* Number of Repeat Violations: _____	<b>5/95/A</b>
		✓ Number of Violations COS: _____	

Physical Address: 411 Chris	Pest control : Texasextreme 08/03/2022	Hood Owner cleaning	Grease trap / waste oil : We do 40 gals 09/20/22	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature <b>No left overs</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Posted at hand sinks</b>					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
3. Proper Hot Holding temperature(135°F) None to check - to confirm - 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. ) <b>Using gloves</b>					
		✓				<b>Highly Susceptible Populations</b>					
W		✓				✓					
6. Time as a Public Health Control; procedures & records Watch cut for tomatoes and etc when prepping						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Cooking</b>					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used <b>Stored low</b>					
	✓					<b>Water/ Plumbing</b>					
8. Food Received at proper temperature <b>To check and transport at right temps</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>Was approved by city</b>					
<b>Protection from Contamination</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good organization.						19. Water from approved source; Plumbing installed; proper backflow device <b>Was approved by city</b>					
3				✓		✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>10</u> ppm/temperature <b>Cos 100</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>											

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition <b>Good</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe						30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Posted</b>					
	✓					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch galvanized metal and food containers</b>					
			✓			W					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</b>					
<b>Consumer Advisory</b>											
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label AllCooked / ingredients by request for allergens											

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals <b>Flies</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					✓					
36. Wiping Cloths; properly used and stored <b>Store in buckets</b>						43. Adequate ventilation and lighting; designated areas used <b>Watch lighting around knives</b>					
		✓				W	✓				
37. Environmental contamination <b>Watch for</b>						44. Garbage and Refuse properly disposed; facilities maintained <b>City account</b>					
		✓				✓					
38. Approved thawing method <b>Cooler per owner</b>						45. Physical facilities installed, maintained, and clean <b>Watch finishes</b>					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
1						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Reach in cooler Gaskets</b>						47. Other Violations					
	✓					✓					
40. Single-service & single-use articles; properly stored and used <b>Off ground</b>											

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Carmonas tacos</b>	Physical Address: <b>411 Chris drive</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9173</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	30	Upright freezer	11		
Upright 2 door downstairs	33	HTT			
Not used deep freezer					
2 door cooler					
Tomatoes	41	To send pics of cooking AND HOT HOLDING			
Salsa	40				
Cheese	41				

### 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 116 and up
39 /w	Need new gasket and secure inside door panel without tape
	Faucet is protected from pulling out past over flow
	Hand sink equipped
	Signage employee health posted
10 /cos	Sanitizer bucket red - less than 10 / corrected to 100 ppm during insp
34	Flies present downstairs
	Using digital thermo and test strips on site
	Not using slide top beverage cooler
	Horchata is served with ice and stored inside Bev cooler and served by staff
	Dry storage no curtains. Good
	All off floor good
	Restroom is equipped and bath tub is used as mop sink ... all plumbing
	Hot water 104 F
	Kitchen: upstairs
	Hot water 116
	Sanitizer bucket 100Ppm tested
	Test strips and thermo on site
	Grease trap - cleaned by accessing side door that is usually blocked with shelving
	Discussed date marking when opening packages of hot dogs etc -
	Meats are purchased from commercial grocer and frozen and thaw in the cooler and used within
	Cooking for the day ...not using left overs ... using for family
	Gloves on site
W	Watch condition of galvanized shelving
	Keep an eye on closing inside cabinets etc
Reminder	Always maintain air gap under ice machine e
	Using chlorox product

Received by: <b>See above</b> <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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