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
Employee health

Date:			121	Time in: Time out: License/Perm 2:01 2:39 FS 91									Est. Type	Risk Category Med	Page 1 of	2
10/13/2021 2:01 2:39 FS 9 ⁻¹ Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							Inves	stigs	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE		
Esta	ıblis	shment	Nan	ne:	2-Fonow C	Contact/Own	er Name:		TIIVG	uga	ition		* Number of Repeat V	iolations:	TOTALISCO	KE
Carmonas tacos Roberto Carm Physical Address: Pest control:						armon	Но	o d		C		✓ Number of Violation	Follow-up: Yes	2/98/	Α	
		is stre			Texa	as extreme 9/4/	21	Owr					e trap : 09/15/21	No Pic	_, _,	
Mar				Status: Out = not in co	ompliance IN = in c	compliance Market	NO = not						plicable COS = corrected , NA, COS	on site R = repeat vio	olation W-Wat	ch
14141	K th	с аррго	priace										ive Action not to exceed 3			
	Compliance Status O I N N C Time and Temperature for Food Sofety							C	Î	N	e Status N C					R
U T	N O A O S (F = degrees Fahrenheit)						U T	U N O			O S	F				
	Proper cooling time and temperature											12. Management, food empknowledge, responsibilities		employees;		
	2 Proper Cold Holding temperature(41°F/45°F)											13. Proper use of restrictio	n and exclusion: No dis	scharge from	-	
	2. Proper Cold Holding temperature(41°F/45°F)							/				eyes, nose, and mouth				
	3. Proper Hot Holding temperature(135°F)							Preventing Contamination I								
	4. Proper cooking time and temperature						14. Hands cleaned and properly wash									
	5. Proper reheating procedure for hot holding (165°F in 2				2		15. No bare hand contact with ready to eat food				vith ready to eat foods o	or approved	-			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					 					alternate method properly followed (APPROVED Y N.) Gloves present					
	6. Time as a Public Health Control; procedures & records Prep only				ls			ı			'	sceptible Populations				
			<u> </u>	1 Top only					Π		1		16. Pasteurized foods used; prohibited food not offered			
				Aı	pproved Source						•		Pasteurized eggs used whe Not using now	n required		
				7. Food and ice obtained good condition, safe, a	ed from approved	source; Food in							Chemicals			
١				destruction Restau	rant depot	parasite										
	1			8. Food Received at pr							T		17. Food additives; approv	ed and properly stored;	Washing Fruits	
				Transfer safel	У				~				& Vegetables Water only			
	Protection from Contamination						1				18. Toxic substances prope Stored low	erly identified, stored ar	nd used			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											ater/ Plumbing				
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature					19. Water from approved source; Plumbing installed; probackflow device			led; proper	*						
	11. Proper disposition of returned, previously served or				-		1			1	City approved			-		
				11. I Topci disposition	or returned, previe				1 -1				20. Approved Sewage/was	stewater Disposal Syste	m, proper	
		/		40.0	carded				/				disposal	stewater Disposal Syste	m, proper	
				reconditioned Disc	carded					_					em, proper	
U	I N	N N O A	COS	reconditioned Disc	carded	tion Items (2	Points)	O U	I N	Req	uire N A	C O	disposal rective Action within 10 d			R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Roberto Carmona	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Nonas Tacos	Physical A Chris	ddress:		City/State: Rockwall	License/Permit # FS 9173	Page <u>2</u> of <u>2</u>			
Oam	101103 10003	Cilis	TEMPERATURE (100170				
Item/Loc	eation	Temp F	Item/Location	02021111		m/Location	Temp 1			
Glass	front cooler	38								
2	door cooler	35/36								
	ods to check in above									
Ur	oright freezer	HTT								
	Residential)	18								
	Front cooler upstairs	39								
<u> </u>	Tomatoes	41								
	Salsa	36	GERLA WIONG AND	TORRE CEN	HE A CENTONIC					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND C			D TO THE CONDITIONS OBSI	ERVED AND			
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 - 118									
	Non smoking facility									
	Sanitizer 100 ppm chlorine in buckets									
	Sprayer for hand sink is secure / hand sink secured									
	Not using freezer at this point									
	Sanitizing tables between customers									
	Hand sink up stairs									
	Sani buckets upstairs 100 ppm									
	Reminder to store wip	ing cloths	in buckets							
	All meat on site with USDA stamp									
	Using gloves to touch rte foods									
	Not serving left overs so that eliminates the cool down step except when production cooking ans freezer is used to get col									
	Reminder watch type of food containers - always buy nsf easy to clean									
	Watch interior of cabinets - appear smooth and easy to clean									
	Watch use of fabric curtain - best to use plastic - in dry storage									
	Painted over texture on walls to make washable									
	Restroom - 110 F									
	No food prep at insps									
	When serving horchata - staff serves out of cooler / ice as ingredients as well									
	All foods made in kitchen - including cheese cake etc									
	AllMeats are cooked to required temps per owner - no consumer advisory									
	Cooking and freezing and storing in									
	Advised to send me cooking temp of various foods to confirm cooking and hot holding									
	Meats are cooked / frozen / held cold (thawed in cooler 35 f) when ordered taken to stove top and reheated and served									
	No hot holding per owner.									
32	<u> </u>		2 door unit down s	stairs						
	To address door interior of the 2 door unit down stairs Watch use of residential									
Dagai	by		Duint.			Title: Donor I- Ch	go/ Owner			
Received (signature)	See abov	/e	Print:			Title: Person In Charg	30 Owner			
Inspecte			Print:							
(signature)	Kelly Kirkpo	ıtrick	\mathcal{RS}							