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

10	e: /1 {	5/20)20	Time in: 11:38	Time out: 12:06		sense/Permit S 917						Est. Type Full	Risk Category Med	Page 1	of <u>2</u>
				ction: 1-Routine	2-Follow U	Up 3-C	Complaint	4-	-Inve	stig	ation		5-CO/Construction	6-Other	TOTAL/	SCORE
Establishment Name: Contact/Owne Carmonas Tacos Carmona											* Number of Repeat Viola ✓ Number of Violations C	COS:	4/ 9	ι C/Λ		
	Physical Address: Pest control: Chris Street Texas extreme 08/24/20					08/24/20	Ho Self	ood f		Gr Car	ease n do	e trap : - 8/14/20 40 gals	Follow-up: Yes ✓ No ☐ PiCS	4/ 9	O/A	
Marl	C k the	ompli e appro	ance S priate	e points in the OUT box for		item	NO = nc Mark $$ in	approp	priate	box f	or IN	, NO		rk an 🗸 in appropria		
Com	mlia	maa Ct		Prior	rity Items (3	Points) via	olations Requ						ive Action not to exceed 3 da	ys		
О	N O A O Time and Temperature for Food Safety					R	U	Compliance Status		C O	Employee Health			R		
1	1. Proper cooling time and temperature					1	/			3	12. Management, food employees and conditional employee knowledge, responsibilities, and reporting					
H	2. Proper Cold Holding temperature(41°F/ 45°F)									Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			1			
	3. Proper Hot Holding temperature(135°F)									Policy and posters on wall Preventing Contamination by Hands						
	4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves						y				
	5. Proper reheating procedure for hot holding (165°F in 2			7 in 2		•				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.						
	Hours) 6. Time as a Public Health Control; procedures & record			ecords						alternate method properly followed (APPROVED YN						
										16. Pasteurized foods used; pr	rohibited food not off	ered				
					d from approved		d in		•				Pasteurized eggs used when re	equired		
١	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial									Chemicals						
	1			8. Food Received at pro To check and use in			oping		~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fr	uits
	Protection from Contamination					~				18. Toxic substances properly Stored low	identified, stored and	d used				
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good				od						Wate	er/ Plumbing				
	1			10. Food contact surface Sanitized at 100	es and Returnab ppm/temperatur	oles ; Cleaned re Both	and		~			1	19. Water from approved sour backflow device City approved une	•	ed; proper	
	•			11. Proper disposition or reconditioned Disca	of returned, previous	iously served	or		/				20. Approved Sewage/Wastev disposal	water Disposal System	n, proper	
		-		Pri	ority Founda	ation Itama	(0.70.0)		tions	D		~				-
	- 1			111	0110) 1 0 0 1 1 1 0 0	ation Items							rective Action within 10 days	s		
		N N O A		Demonstration	of Knowledge	e/ Personnel	R	violar O U T	J N	N O	N A	Cor C O S		s re Control/ Identifica	ation	R
U			О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/	e/ Personnel	R	U	J N	N	N	C O		re Control/ Identificated; Equipment Adec		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)

	nent Name: Onas tacos	Physical A Chris			City/State: Rockwall	License/Permit # Fs 9173	Page of			
Oam	Ullas lacos	Cilis		JRE OBSERVAT		133173				
Item/Loc	ation	Temp F	Item/Location			Location	Temp I			
Uprigh	nt cooler for meat									
	Beef	37								
	Pork	38								
l	Bev cooler	27								
	Freezer	18								
Glas	ss front cooler									
	Ambient	39								
	Hot dogs	41								
		OF	BSERVATIONS AN	D CORRECTIV	VE ACTIONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MAD	E. YOUR ATTENT	ION IS DIRECTED T	O THE CONDITIONS OBSE	ERVED AND			
Covid	Gloves masks and har	nd sanitiz	zer at entrance	- dining room	n is open with S	SoCal distancing				
00110	Posters to wear masks									
	Hot water at 118 F		<u>-</u>							
	Sanitizer in bucket 10	maa 0								
	Gloves and test strips		thermo on site							
	Dry storage watch use									
	Dry storage looks grea									
	Restroom - equipped v		and hands fre	e towels / ho	t water at 111					
	Kitchen:	······································		10 10 110 7 110	Trator at 111					
	Hot water - 114 F									
		est strips	confirmed							
	Thermo/ gloves and test strips confirmed Sanitizer in bucket 100 ppm									
	Hand sink equipped	- 1-1								
		ut all iter	ns are solidly f	rozen -htt (k	eep an eve on	anv thawing)				
	Upright freezer 18 F but all items are solidly frozen -htt (keep an eye on any thawing) Pull thawing into cooler next to this unit									
	Cooking date of the service and not using any foods the next day that were cooked - all started fresh daily									
43	Reminder to make it brighter in areas where you are using scarp knives etc - add one bulb to ceiling fan									
	Using white led are brighter									
42	Also need to clean fan guards in glass front cooler									
	Great organization									
32	Will replace food containers that are no commercial grade etc - difficult to clean									
			Т			Lance -				
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