## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/15/2023				Time out: 11:30	FS		01	1 # 01980 4-Investigation					Est. Type Risk Category Page 1 of 2			
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla  Establishment Name: Conso Mamo								4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	КE		
Casa Mama Physical Address: Pest control:									Нос	od		Gr	ease	Number of Violations COS: e trap : Follow-up: Yes /	В	
108 S Goliad Rockwall, TX to email							NO =	-	CJ/4			to	em	ail No	<b>L</b>	
	ark t	he ap	prop	riate	points in the OUT box for	each numbered it		Mark '√'	a che	ckma re Im	ark in <b>imed</b>	appr liate	opria <i>Cort</i>	te bo	plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	11
O U	U N O A O Time and Temperature for Food Safety					F	R	O I N N C U N O A O			N	C O	Employee Health			
3				S	1. Proper cooling time a		nt)			Т				S	12. Management, food employees and conditional employees;	
၂၁					2. Proper Cold Holding	temperature(A1	°E/ 45°E)				~				knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	
	~				2. I Toper Cold Holding	temperature(+1	17 43 1)				~				eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperature(135°	°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves USEC	
	~				5. Proper reheating proc Hours)	edure for hot ho	olding (165°F i	12			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
	~				6. Time as a Public Heal	lth Control; prod	cedures & reco	ords							Highly Susceptible Populations	
					Apr	proved Source					_				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	<del></del>				7. Food and ice obtained		l source; Food	in							eggs cooked	
	V			good condition, safe, and unadulterated; parasite destruction Sysco/Rest Depot										Chemicals		
	_	8. Food Received at pro									I		17. Food additives; approved and properly stored; Washing Fruits			
				check at receipt						~				& Vegetables Water only  18. Toxic substances properly identified, stored and used		
		Protection from Contamination  9. Food Separated & protected, prevented during food						W	Ш			~	16. Toxic substances properly identified, stored and used			
	~				preparation, storage, dis		_								Water/ Plumbing	
3					10. Food contact surface Sanitized at p			nd			~			i	19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>				r			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
_							4: a. T4 a (	2 D : : - 4	c) w	iolati	ions	Rea	uire	Cor	and a still state of the state	_
			_			ority i ourida	ttion Items (			_	_	_		_	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	•		2 Point		O U T	_	N O	N A	C O S	Food Temperature Control/ Identification	R
		N O		О		of Knowledge/	/ Personnel	F		O U	I	N	N	C O	•	R
	N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of knowle nager/ Posted	F		O U T	I	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	R
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Received by:  (signature) Adrian Timenez	Print: Adrian Jimenez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Mama	Physical A	ddress: Goliad	City/State: Rockwa	ıll, TX	FS-0001980	Page <u>2</u> of <u>2</u>					
Item/Loca	ation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion	Temp 1					
	ooked beef/pork	41/41	shredded beef/pico	-	Tient Boen		Temp !					
	· · · · · · · · · · · · · · · · · · ·		•									
cook	ed chicken/beef	41/41	sour cream	41								
shr	redded beef	41	under/pork stew	46								
on s	stove/rice/rice	158/164	chicken/beef	41/41								
bea	ns reheated	170	beer WIC/whole tomato	59								
stea	m wells/beans	156	reach in freezer/ambient	1								
grou	nd beef/beans	155/148	white freezer ambient	7								
	p/cooked chicken/beef	41/41	dessert reach in cooler/flan	42								
			SERVATIONS AND CORRECTIV		NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Prep hand sink 100+F with soap and paper towels											
	3 comp sink 120 F	· i VVILII	soap and paper towers									
	•	ng at 10	Oppm chlorine sanitizer									
- 1												
	Need to clean under equipment/ food debris											
	Sani bucket setup too strong. COS to 100 ppm chlorine sanitizer											
	Buildup on cooking pans/need to be cleanable or replaced											
	Rusty shelves in various places/under prep counters, WIC											
	Flies  Beer WIC not 41F but only beer and whole vegetables/ no TCS as not cold holding at 41F or below											
	Need to clean floors			i CS as n	ot cold H	olding at 4 if or be	HOW					
				la a i.a. \	//		4					
			nding water. Instead pull t	naw in v	/IC or ur	ider running cool	water					
	Gloves used/digital											
			rovided by inspector									
			oap and paper towels	1.7								
			nd sink in bar and kitch	en. Kee	p acce	ssible						
	3 comp sink bar 11											
	Sani sink setup to 200 ppm quats											
	Avoid storing agave and alcohol bottles on landing near 3 comp sink or on shelf behind 3 comp sink											
W To add asterisks on menu on advisory/and where indicated												
47	To cover tea and water pitchers near hostess stand to protect from customers											
42/45	To clean in/around/on cooking equipment, shelves, floors, walls											
Received l			Print:	■		Title: Person In Charge/						
(signature)	Adrian Timenez		Adrian J	ımer	nez	Manager						
Inspected (signature)	Adrian Timenez Oby: Chvisty Cov	ton 1	Print: Christy Co	ortoz	RS							
	Crurusty Cor	vez, 1	RS   Christy Co	ח נכב,	170	Samples: Y N #	t collected					