

# Retail Food Establishment Inspection Report

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

Date: <b>6/15/2023</b>	Time in: <b>10:15</b>	Time out: <b>11:30</b>	License/Permit # <b>FS-0001980</b>	Est. Type	Risk Category	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: <b>Casa Mama</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>20/80/B</b>	
		✓ Number of Violations COS: _____		
Physical Address: 108 S Goliad Rockwall, TX	Pest control : to email	Hood CJ/4-25-2023	Grease trap : to email	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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>					
3						✓					
	✓					✓					
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
	✓					✓					
	✓					<b>Chemicals</b>					
	✓					✓					
	✓					W				✓	
	✓					<b>Water/ Plumbing</b>					
3						✓					
	✓					✓					

### 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>					
	✓					2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					2					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						<b>Water/ Plumbing</b>					
	✓					2					
	✓					✓					

### 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						✓					
	✓					<b>Physical Facilities</b>					
1						1					
	✓					✓					
1						✓					
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓					1					
	✓										
	✓					1					

Received by: (signature) <i>Adrian Jimenez</i>	Print: <b>Adrian Jimenez</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Casa Mama</b>	Physical Address: <b>108 S Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-0001980</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/cooked beef/pork	41/41	shredded beef/pico	41/41		
cooked chicken/beef	41/41	sour cream	41		
shredded beef	41	under/pork stew	46		
on stove/rice/rice	158/164	chicken/beef	41/41		
beans reheated	170	beer WIC/whole tomato	59		
steam wells/beans	156	reach in freezer/ambient	1		
ground beef/beans	155/148	white freezer ambient	7		
cold top/cooked chicken/beef	41/41	dessert reach in cooler/flan	42		

**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:
	Prep hand sink 100+F with soap and paper towels
	3 comp sink 120 F
	Dishwasher sanitizing at 100ppm chlorine sanitizer
45	Need to clean under equipment/ food debris
1/27	Need to cool foods in WIC before placing in cold top/discarded pork stew from last night/never made it to 41F or below
W	Sani bucket setup too strong. COS to 100 ppm chlorine sanitizer
32	Buildup on cooking pans/need to be cleanable or replaced
32	Rusty shelves in various places/under prep counters, WIC
34	Flies
	Beer WIC not 41F but only beer and whole vegetables/ no TCS as not cold holding at 41F or below
45	Need to clean floors drains/food debris
38	Avoid thawing raw meat in standing water. Instead pull thaw in WIC or under running cool water
	Gloves used/digital thermo used
29	Need chemical test strips/provided by inspector
10	Need to clean in soda boot at drink station
	Bar hand sink 100+F with soap and paper towels
31	No items to be stored in hand sink in bar and kitchen. Keep accessible
	3 comp sink bar 110+F
	Sani sink setup to 200 ppm quats
47	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

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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