

Retail Food Establishment Inspection Report

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

Date: 6/26/2024	Time in: 11:30	Time out: 1:20	License/Permit # need current/to post	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: Casa Mama	Contact/Owner Name:	* Number of Repeat Violations: _____	17/83/B
Physical Address: 108 S Goliad Rockwall, TX		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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
✓						✓					
✓						Highly Susceptible Populations					
						✓					
✓						Chemicals					
✓						✓					
						✓					
✓						Water/ Plumbing					
✓						✓					
✓						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						W					
✓						Utensils, Equipment, and Vending					
✓						2					
						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
Prevention of Food Contamination						Food Identification					
1						✓					
✓						Physical Facilities					
✓						1					
✓						✓					
✓						✓					
						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Casa Mama	Physical Address: 108 S Goliad	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
white freezer/ambient	2	pico/cheese on ice	50-64	produce WIC/tomatoes	42
reach in freezer ambient	-4	left cold top/brisket	40-65	WIC/cooked chicken	121/155
white freezer ambient	-5	cooked chicken	41	cooked chicken/ beef	41/41
hot holding reach in/beans	156	cooked beef	41	rice/brisket	48/50
cooked veggies	148	cooked veggies	41	cheese/Mexican lasagna	41/41
steam table/beans	160	right cold top/pico	41	reach in cooler/milk	48
veggies/rice	155/147	cooked chicken	41	creamer	48
queso	145	cooked beef	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:
	Prep hand sink 100F equipped
40	Avoid use of foil to line shelves
31	Warewash hand sink 100+F/need soap
34	Flies
32	Need to replace cutting boards where discolored and badly scored
2	Avoid stacking food too high in cold top/to be used first/must cold hold at 41F or below
2	Need more ice and water in ice bath for pico and cheese/COS
32	Rusty shelves under prep tables
	Line sani bucket setup to 100ppm chlorine
45	To clean floors, walls
45	Missing grout/food debris buildup
	Dishwasher sanitizing at 100ppm chlorine
1	Brisket and rice made previous day discarded in WIC
27	Must aggressively cool 2 hours to 70F then 4 hours to 41F or below
27	Chicken made today at 120F, COS by placing in shallow metal pans, not deep bowls to cool Shredded chicken at 155F in WIC/COS put in ice slurry till 135
27	Avoid placing really hot foods in WIC as could raise ambient temps and temps of food surrounding
	Discussed thawing of fish outside of packaging
2	No TCS in glass reach in cooler by chip dispenser until repaired
2	Discarded dairy out of temp more than 4 hours
	Bar hand sink 100F equipped
	Bar 3 comp sink 110F
	Ceviche cooked with lime 24 to 36 hours
	Discussed asterisks for new menus
39	Keep ice scoop handle out of ice
	Using quats tabs in bar sink
42	to clean in/around/on equipment, under prep tables and inside coolers

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

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