

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall See pg 3

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

Date: 12/08/2022	Time in: 9:53	Time out: 11:45	License/Permit # FS-0001980	Food handlers 14	Food managers 2	Page <u>1</u> of <u>3</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 Mamas	Contact/Owner Name: Sanchez	* Number of Repeat Violations: _____	25/75/C
Physical Address: 108 S Goliad		✓ Number of Violations COS: _____	
Pest control : Texas extreme 11/28-2022		Hood Due	Grease trap//waste oil Southwaste 10/27/22 500 gals
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 X 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						✓					
1. Proper cooling time and temperature Beef and sauce						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
W	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See ice bath issue / see 27						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted near hand sinks					
3			✓			Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly Wash and glove					
	✓										
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves observed					
	✓					Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) Reheated at insp						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Thoroughly cooking					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					W					
Approved Source						18. Toxic substances properly identified, stored and used Need to label all spray bottles					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device City approved watch for leaks					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature Take temps											
Protection from Contamination											
3											
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch organization. In freezer too and cover foods in wic											
3											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature See cleaning											
			✓								
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Ice bath and cooling down hot foods					
	✓					2					
22. Food Handler/ no unauthorized persons/ personnel 14						28. Proper Date Marking and disposition Need to see more date marking					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Both on site					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Equipped						30. Food Establishment Permit (Current/ insp sign posted) Posted in hallway					
			✓			Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
			✓			2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed in kitchen					
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ca in menu											

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					
W	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals Watch for flies and etc						41. Original container labeling (Bulk Food) To label					
1						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
1						1	✓				
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used Watch over prep and inside coolers					
1						W					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Watch					
W	✓					1					
38. Approved thawing method Reminder to remove fish from package						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean See					
1						W					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						47. Other Violations					
1							✓				
40. Single-service & single-use articles; properly stored and used See											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Alan Reyes <small>(Printed / covid)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Casa mamas	Physical Address: 108 S Goliad	City/State: Rockwall	License/Permit # 0001980	Page 2 of 3
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Slide top cooler	39	Hot holding unit	136	Cold top inside	
Keg cooler	41.9	Enchiladas	118-123	Chicken / beef / fajita	38/39/39
Cooked rice	171/189	Steam table		Wic	
Glass front cooler		Queso / meat sauce	88/141	Ground beef / Pablano sauce	51:51
Dessert / butter	41/41	Beans / poblanos	154/138	Chicken / brisket	39-39
Deep freezer	4	Pico/ cheese/ cut greens in ice bath	41/42/41	Cheese/ soup	39/39
Upright freezer	8.3	Cold top unit		All other temps	39
		Meat / pico / cut lettuce	39/37/35		

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. ALL TEMPS TAKEN IN F
Cos	Keep back area in enclosure clean
W	Restrooms equipped with hot water soap and towels / urinal should have a manual over ride
35	Wait station watch storage personal items area suites and shore sanitizer low with other chemicals
32	Bar: keep and eye on bar top condition and seal wood under bar top where Bev gun is attached
Cos	Avoid blocking hand sink with Sani bucket / need soap dispensers and towels - corrected when setting up bar
10/37	Need to scrub Bev gun boot and attach a drain hose to this to protect clean dishes / came up with an idea to address this while on site
Cos /	Ice for service must be protected at cold plate and etc also to store ice scoop with handle out of ice - corrected when setting up
36	Watch where wiping cloths are stored/ and straws to be protected when stored and handled
42/45/32	Need to scrub drains where needed / also need to avoid using wood container for condiments
42/40	Keg cooler is sticky inside to be cleaned and to avoid reuse of Cherry container for limes / also need to add
32	bar netting to slide top cooler side shelf where glasses of mint and peppers are stored
COS	Hot water in bar 123/ watch clutter of chemicals and agave on back ledge of sink unit - moved when setting up bar for the day
W	When updating menu to add asterisk to menu item and warning at bottom
10/09	Need to also scrub Bev boot in wait station / ice is to also be protected here from customers walking by
32/45	SealWood under wait station wet area
42	Kitchen / need to scrub outside of chips containers greasy
36	Avoid having waste towels on employees these can cause cross contamination
35	Watch where personal phone at stores - avoid storing on paper used for chip bowls
Cos	Reminder to set up sanitizer before prep and to sanitize surface before using this was already done on line
Cos	Sanitizer bucket perfect 100'ppm
37	Time to defrost freezer / upright freezer is over packed ...need to organize better too
45/39/40	Dry storage - need to clean floor / advised to store mixer small one clean without stuck on cheese / avoid storing pitcher on boxes / avoid reuse of sour cream containers
42/45	Need to deep clean under behind and around. All equipment!!
39	Invert plates and Bowls where possible to protect
02	Removed enchiladas to reheat to 165 / also queso to reheat on stove
27	Must set up ice baths to be deeper than pan you are trying to keep cold Ex using a bus tub (foods are good temps now but won't be in shallow bottom pan)
42	Cooking equipment and vent filters to be scrubbed
32,	Sauté pans are badly coated with carbon to the point of being uncleanable to replace

Received by: Leonel Garcia <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)