

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

Date: 06/29/2022	Time in: 9:08	Time out: 11:02	License/Permit # FS 0001980	Food Managers 2	Food Handlers 15	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: Manuel Sanchez	* Number of Repeat Violations: _____	19/81/B
Physical Address: 108 S Goliad	Pest control : <small>Texas extreme 06-23/2022 (monthly)</small>	✓ Number of Violations COS: _____	

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						W					
W						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					
			✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			W					
Consumer Advisory						2					
W	✓					✓					

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						W					
1						Physical Facilities					
1			✓			1					
1						✓					
W						1					
Proper Use of Utensils						1					
1						✓					
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Manuel Sanchez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Removed enchiladas to reheat to 165F / turned up hot holding unit too

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Keg cooler	41	Wic		Hot holding cabinet enchiladas	139/112
Slide top mug chiller	14	Cooked beef(barely)	41	Steam table beans	140
Slide top 2	38	Cooked chicken	40	Beef/ rice	155/150
Glass front dessert	39	Cooked brisket	40	Cold top	
Flan	39	Chipotle sauce	38	Fajita / shrimp	39/40
Deep freezer	11	Deep pans potatoes	51/50	Pico / lettuce	40/40
Outside wic	50	Cheese / broth	40/40	Potatoes / pork	40/39
Only for non Tcs		Tomatillos / pasta	64 /39	Chorizo / fajita	41/4

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
32/45	Plans for epoxy paint in bar top and will also seal Piece of wood under bar top
W	Bar: to provide soap and towels to hand sink / avoid storing cleaner on sink
39	Avoid storing clean empty bottles under hand sink that impress cleaning of floor - COS
32/40	Watch reuse of plastic shipping containers / also need to address peeling juice press / removed foil wrapped container for old corks
W	Cold Plate connections in ice to be shielded if not ss / need drain hose to Bev boot
	Hot water at 111 F
34	To add bottle rubber caps to open liquor bottles
40	Discussed sleeved straws/ handling straws to prevent touching mouth portion
42	Need to clean inside keg cooler to allow storage of bottles on pan /watch excessive storage
37	Need to defrost bottle cooler / mug chiller!
Cos	Side station - avoid storing chemical by cups and store sanitizer low and always test before using 100 ppm
	Second side wait station hands washed in kitchen ... reminder to monitor this
	Ice bin in this station over cold plate is not used for drinks / divider separates ice for cold plate and ice for drinks
39	Discussed storing scoop for ice / for chips
40	Keep an eye on scrub brushes / discard when needed and avoid storing on back of prep sink
W	Set up Sani bucket for wiping cloths ... return to bucket 100 ppm / Dishmachine 50-100 ppm
	Discussed washing produce / water only
32	Watch cutting boards replace / badly scored / remove labels from pans to wash /
42	Clean inside coolers / fan guards / shelving
35	Store employee food low in all coolers etc / watch hair restraints
37	Cover ice cream in deep freezer /
W/39	Need to label black dry good containers / protect scoops
34/37	Store bugs glue boards low / need to eliminate floor storage
37/32/36	Freezer - organize / FIFO / avoid reuse of card board boxes / waaay over stocked / no cloth on food
01/27	Discarded cooked potatoes in deep pan in wic
W/42	Work on organization / date marking / cleaning in wic
W	Discussed rapid cooling / discussed reheating always to 165 / discussed using thermo
36/40/39	Avoid using cloth under equipment / or cardboard / to protect aprons outside / hang mops to allow to dry

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Samples: Y N # collected

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