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
Vomit clean up
Employee health

	ate: 6/2	9/2	20	22	Time in: 9:08	Time out: 11:02		icense/Per			30				Food Managers Food Handlers Page 1 of	2
_	_			_	tion: 1-Routine	2-Follow U		Complair		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE
		shm Ma			ne:		Manue Manue	Owner Na I Sanch							* Number of Repeat Violations: Vumber of Violations COS:	/ D
		al A		ss:		-	est control : as extreme 06-		onthly)	Hoo 05/1			Gı Sou	reaso	e trap / waste oil : Follow-up: Yes 🗸 19/81.	/D
		Com	pliar	ice S	Status: Out = not in corpoints in the OUT box for	npliance IN = in	compliance	NO	= not	observ	ved		1 = no	ot ap	pplicable COS = corrected on site R = repeat violation W-War on NA, COS Mark an vin appropriate box for R	tch
										re In	ımed	iate	Corr	recti	ive Action not to exceed 3 days	
O U	mpli I N	ance N O	Stat N A	C O	Time and Tem				R	O	ompli I N	ance N O	N A	C O	Employee Health	R
Т	- '	_		S	1. Proper cooling time a	nd temperature				T				Š	12. Management, food employees and conditional employees;	+
3					Potatoes from	•	-				~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Proper Hot Holding to Enchilada unit	emperature(135	б°F)								Posted near hand sink Preventing Contamination by Hands	
۲		✓			4. Proper cooking time a	and temperature	2								14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc Hours)	edure for hot ho	olding (165°	F in 2			•				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 & r	records							Gloves observed	
		/			Prep only	iui Control, proc		records			1 1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source					~				Pasteurized eggs used when required Cooking eggs	
	/				7. Food and ice obtained good condition, safe, and destruction Sysco	d from approved d unadulterated:	d source; Foo l; parasite	od in							Chemicals	
					8. Food Received at pro										17. Food additives; approved and properly stored; Washing Fruits	
	•				Frozen / chees	e to chec	k ———				•				Vegetables Water only 18. Toxic substances properly identified, stored and used	
					Protection 9. Food Separated & pro	from Contami		pod		W					Store low in wait station	
w					preparation, storage, dis Watch when storing in wic			Jour I							Water/ Plumbing	
	/				10. Food contact surface Sanitized at 100			d and						-	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of	_	100	d or						t	City approved 20. Approved Sewage/Wastewater Disposal System, proper	_
		~			reconditioned Disca	_	•				~				disposal	
					Pric	rity Founda	ation Itom	(A.D.)	4 \	:-1-4	ions	Rea	•			
0	I	N	N	С	111	offity Founda	ation Item	ıs (2 Poi	nts) v			_			rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel		_	O U T		N O	N A	Cor O S	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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

Establishn	nent Name: Mama	Physical A S Goli	ddress:	City/State:		2 of 2				
TEMPERATURE OBSERVATIONS										
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp F				
Keg co	ooier	41	Wic		Hot holding cabinet enchiladas	139/112				
Slide	top mug chiller	14	Cooked beef(barely	<u>') 41</u>	Steam table beans	140				
	Slide top 2	38	Cooked chicker	1 40	Beef/ rice	155/150				
Glas	lass front dessert 39 Cooked brisket 40 Cold top									
	Flan 39 Chipotle sauce 38 Fajita / shrimp									
D	eep freezer	11	Deep pans potatoe	s 51/50	Pico / lettuce	40/40				
C	Outside wic	50	Cheese / broth	40/40	Potatoes / pork	40/39				
Onl	y for non Tcs		Tomatillos / pasta	a 64 /3	Chorizo / fajita	41/4				
		OB	SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: temps in F	FABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIF	ECTED TO THE CONDITIONS OBSERVED AT	ND				
32/45	Plans for epoxy paint in	n bar top	and will also sealPiece of	wood un	der bar top					
W	Bar: to provide soap a	nd towel	s to hand sink / avoid stori	ng clean	er on sink					
39	Avoid storing clean em	pty bottle	es under hand sink that im	oress cle	aning of floor - COS					
32/40	Watch reuse of plastic shipp	ing contair	ers / also need to address peelin	g juice pre	ss / removed foil wrapped container for o	old corks				
W	ColdPlate connections	in ice to	be shielded if not ss / nee	d drain h	ose to Bev boot					
	Hot water at 111 F									
34	To add bottle rubber ca	aps to op	en liquor bottles							
40	Discussed sleeved stra	aws/ han	dling straws to prevent tou	ching mo	outh portion					
42	Need to clean inside ke	eg coole	r to allow storage of bottles	on pan	/watch excessive storage					
37	Need to defrost bottle	cooler / r	nug chiller!							
Cos			· ·		v and always test before using 10	00 ppm				
			washed in kitchen rem							
				vider sep	arates ice for cold plate and ice for	r drinks				
39	Discussed storing sco	•	· · · · · · · · · · · · · · · · · · ·							
40					toring on back of prep sink					
W	•		loths return to bucket 10	00 ppm /	Dishmachine 50-100 ppm					
	Discussed washing pro		•		· · · · · · · · · · · · · · · · · · ·					
32	Watch cutting boards replace / badly scored / remove labels from pans to wash /									
42 35	Clean inside coolers / fan guards / shelving									
37	Store employee food low in all coolers etc / watch hair restraints									
W/39	Cover ice cream in deep freezer /									
34/37	, , , , ,									
01/27										
W/42										
W	3 3									
36/40/39	•				ns outside / hang mops to allow	to dry				
Received by: (signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y N # collected										
Inspected (signature)	Kelly kírkpa	tríck	RS Print:		Samples: Y N # collector	ed				