

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 1/7/2021	Time in: 10:45	Time out: 12:15	License/Permit # FS-9298	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: Rosa's Cafe and Tortilla Factory	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 2245 S Goliad Rockwall, TX	Pest control : Icon/monthly	Hood <small>Boyz in the Hood/3mo</small>	Grease trap : SandTrap/2000gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rosa's Cafe and Tortilla Factory	Physical Address: 2245 S Goliad	City/State: Rockwall, TX	License/Permit # FS-9298	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
front hot wells/chicken	171	under/queso	41	beans/beans	129/135
beef/rice	158/158	warmer/Potatoes	137	cold wells/cheese/tomatoes	41/41
beans	163	beef	139	under queso/queso	41/53
under warmers/chicken	158	cooked beef	171	sour cream	39
beef	164	to go hot wells/ chicken	178	under counter cooler/salsa	41
rice/beans	154/137	chicken/beef	171/168	WIC/cheese/cut tomatoes	41/41
cold top/cheese	41	rice/beans	168/139	chicken	41
cut tomatoes	39	under/beans	135	ham/chorizo/Potatoes	63/62/62

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Front hand sink 100+ F
36	Store wiping cloths in sani buckets
	grill hand sink 100+F
	sani bucket 200 ppm quats
	Gloves used for tortilla making/handling
	To go hand sink 100+ F
3	Beans at 129 were made this morning. sat on counter before placing in warmer. out of temp for an hour. Will reheat to 165 and be used first within 4 hours
2	Queso out on counter for 45 minutes. placed under cooler, will be used first and within 4 hours TPHC.
	3 comp sink 145 F
	Dishwasher 100 ppm bleach
42	Clean floor drains
45	Clean in/around/on equipment
39	Watch large rolling trash can next to clean dishes rack. must protect clean dishes
42	Clean clean dish racks/ food debris
	Back hand sink 100+F
2	Breakfast items (potatoes, ham, chorizo) were discarded as they were not held at 41 or below for undetermined amount of time
	No foods were in meat drawers on grill line to determine if they are capable of cold holding at 41 or below
	All foods will be held in WIC until time of cooking
42	Clean containers for flour, etc
42	Clean carts
	Salsa bar/pico 41
W	Clean soda nozzles often to prevent buildup
	RR sinks 100F
45	Missing grout/food debris in grill line
45	Clean walls behind prep area

Received by: (signature) <i>Maria Garcia</i>	Print: Maria Garcia	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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