Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	7	/20				Time out: 12:15		FS-9	298	3_					Est. Type	Risk Category	Page <u>1</u> of _	
		se o i ishm			etion: 1-Routine	2-Follow U		3-Compla act/Owner l		4-]	Inve	stiga	ation		5-CO/Construction * Number of Repeat Viola	6-Other tions:	TOTAL/SCO	RE
R	osa	a's	Ca	ıfe	and Tortilla Fac				variic.						✓ Number of Violations C	OS:	10/90/	/ /
Ph 22	45		olia	ad l	Rockwall, TX	Ico	est contro	nthly		Hoo Boyz in t	the Hoo		Sa	nd	Trap/2000gal/3mo	Follow-up: Yes V		
Ma					Status: Out = not in compoints in the OUT box for e	each numbered it	tem	Mark		eckma	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat violate an \mathbf{X} in appropriate	lation W-Wate e box for R	ch
Co	mpli	iance	Sta	tus	Prior	rity Items (3	Points) violations	Requi	_	nmea ompl				ive Action not to exceed 3 day	ys		T
O U	I N	N O	N A	C	Time and Tem	perature for Fo grees Fahrenhe		ety	R	O U	I	N O	N A	C O	Empl	oyee Health		R
Т	_			S	1. Proper cooling time an	<u> </u>				Т				S	12. Management, food employ		employees;	
	~				~						~				knowledge, responsibilities, ar			
3					2. Proper Cold Holding t	temperature(41	°F/ 45°F)			~				13. Proper use of restriction ar eyes, nose, and mouth	nd exclusion; No disc	charge from	
3					3. Proper Hot Holding te	emperature(135	°F)								Preventing Con	ntamination by Han	nds	
۲	~				4. Proper cooking time a	and temperature	;		H		~				14. Hands cleaned and proper			
					Proper reheating process	edure for hot ho	olding (1	65°F in 2							gloves used 15. No bare hand contact with	ready to eat foods or	r approved	
	~				Hours)						-				alternate method properly follo	owed (APPROVED	Y. N.)	
	<				6. Time as a Public Heal	th Control; pro	cedures	& records							Highly Susce	eptible Populations		
					Арр	oroved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
					7. Food and ice obtained		1 source;	Food in							eggs cooked	•		
	~				good condition, safe, and destruction		-								Cl	hemicals		
					8. Food Received at prop	eith/corpo							1		17. Food additives; approved a	and properly stored:	Washing Fruits	
	~				check at recei						~				& Vegetables water only		6	
						from Contami	nation				~				18. Toxic substances properly	identified, stored and	d used	
	~				9. Food Separated & pro preparation, storage, disp			g food							Water	r/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p	s and Returnab opm/temperatur	les ; Clea	aned and			~			ł	19. Water from approved sour backflow device	rce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned	f returned, previ	iously se	erved or			~			İ	20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
					reconditioned disca	araea									· ·			
					Prio	rity Founds	ation It	ems (2 Po	ints) ı	iolat	ione	Rea	uiro	Cor	rective Action within 10 days	,		
O U T	I N	N O	N A	COS	Prio Demonstration				ints) v	O U		Req N O	n N A	C O	rective Action within 10 days Food Temperature	e Control/ Identifica	ation	R
O U T					Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	/ Person	nel		О	I	N	N	C		e Control/ Identificated; Equipment Adec		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name: Cafe and Tortilla Factory	Physical A		City/State: Rockwa	II. TX	License/Permit # FS-9298	Page	<u>2</u> of <u>2</u>			
	•		TEMPERATURE OBSERVAT		, 173	. 5 5255					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp I			
front h	ot wells/chicken	171	under/queso	41 beans/beans				129/13			
	beef/rice	158/158	warmer/Potatoes	137				41/41			
	beans	163	beef	139	under queso/queso		so	41/53			
unde	r warmers/chicken	158	cooked beef	171	sour cream			39			
	beef	164	to go hot wells/ chicken	178	under counter cooler/salsa		sa	41			
r	rice/beans	154/137	chicken/beef	171/168	WIC/cheese/cut tomatoes			41/41			
col	d top/cheese	41	rice/beans	168/139		chicken		41			
CU	ıt tomatoes	39	under/beans	135	ham/d	chorizo/Potatoe	es	63/62/62			
Ta -			SERVATIONS AND CORRECTI								
Item Number	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 morni	ng. sat on coι	nter before placing in warmer. out of temp	for an hour. V	Vill 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										
	Clean in/around/on		• •								
	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										
42	All foods will be held in WIC until time of cooking										
	Clean containers for flour, etc										
74	Clean carts Salsa har/nico 41										
W	Salsa bar/pico 41 Clean soda nozzlos often to provent buildup										
v V	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 (signature)			Print:	0 40:		Title: Person In Charge/ C)wner				
	Maria Garcia		Maria G	arcı	<u>a</u>	<u>Manager</u>		_			
Inspected (signature)	Maria Garcia Iby: Chvisty C	orte	Christy	Cort	ez	Samples: Y N # c	ollecte				