Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	/6/				Time in: 10:10	Time out:	F	FS-9	<u> 29</u> 8	<u>8</u> _	-			_	Est. Type	Risk Category	Page 1 of 2	
		ishm			tion: 1-Routine ne:	2-Follow U		3-Compla ct/Owner N		4	Inve	stiga	ation	1	5-CO/Construction * Number of Repeat Violation	6-Other tions:	TOTAL/SCO	KE
R	osa	a's	Ca	afe	and Tortilla Fa										✓ Number of Violations Co	OS:	10/90/	/Λ
Pł 22	iysic 45	al A	ddre Golia	ess: ad l	Rockwall, TX	Ico	est control	thly		Hoo Benr	od nett/3	3mo	Sa	reasond		Follow-up: Yes ✓ No □	10/30/	_
					Status: Out = not in con	mpliance IN = in	n complianc	e N) = not						plicable COS = corrected on s	site R = repeat vio	lation W- Wate	ch
M	ark t	he ap	oprop	riate	points in the OUT box for	each numbered i	ıtem	Mark '					_		ox for IN, NO, NA, COS Markive Action not to exceed 3 day	k an X in appropriate	e box for R	
Co	mpli	iance N	e Sta	tus					R	_	ompl			tus		<u> </u>		R
U	N	0	A	o		nperature for F egrees Fahrenhe		y		U		0	A	o s	Emplo	oyee Health		, n
	~			~	1. Proper cooling time a	and temperature	;				~			~	12. Management, food employ knowledge, responsibilities, an		employees;	Т
							100/4500										1 6	_
3					2. Proper Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
F					3. Proper Hot Holding t	temperature(135	5°F)								P. 4. G		•	
	~				4. Proper cooking time	and temperature	ρ.								14. Hands cleaned and proper	tamination by Han		
	~							50E: 2			~				gloves used 15. No bare hand contact with	•		
			~		5. Proper reheating prod Hours)	cedure for not no	iolaing (16:	5°F in 2			~				alternate method properly follo	ready to eat foods of owed (APPROVED	r approved Y_ N_)	
-					6. Time as a Public Hea	alth Control; pro	ocedures &	k records							Highly Cusas	mtible Donulations		
	~														16. Pasteurized foods used; pro	eptible Populations ohibited food not off	ered	
					App	proved Source					~				Pasteurized eggs used when re liquid, pasteurized	quired		
					7. Food and ice obtained			Food in							ilquiu, pasteurizet	a eggs orny		
	~				good condition, safe, an	ceith, 5 St	•								Ch	nemicals		
					8. Food Received at pro										17. Food additives; approved a	and properly stored;	Washing Fruits	
	~				check at rece	eipt					~				& Vegetables			
						from Contami	ination				~				18. Toxic substances properly	identified, stored and	d used	
	/				9. Food Separated & propreparation, storage, dis			food							Water	r/ Plumbing		
					10. Food contact surface		_	and and							19. Water from approved source		nd: proper	
	~				Sanitized at 200	ppm/temperatur	re	ieu anu			~				backflow device	ce, i fullioning mistane	eu, proper	
	~				11. Proper disposition or reconditioned	of returned, prev	viously serv	ved or			7				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
	ľ				reconditioned disca						Ľ							
		_			D 1		4. T.	(A.D.						~				-
0	I	N	N	C					ints) v	0	I	N	N	C	rective Action within 10 days			R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personno	el								e Control/ Identific	ation	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 (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS Item/Location		ment Name:	Physical A		City/State:	u TV	License/Permit #	Page _	2 of 2	
Note wells/queso 156 under/guac 41 chorizo in bag 55	Rosa's	Cate and Tortilla Factory	2245			III, IX	FD-9298			
beans 171 to go pico cooler/pico (just made) 42 salsa bar/pico 39 cold wells/tomatoes 37 grill cooler/beef 44-55 under/queso 41 chicken 44-46 to go hot wells/eggs 148 WIC/chicken 36 beans 158 enchilada 41 cut tomatoes 41 tomatoes 41 cut tomatoes 41 chorizo 39 OBSERVATIONS AND CORRECTIVE ACTIONS Hand sink 100 to go hand sink 133 Sani bucket 200 ppm quats 42/45 Clean hand sinks, behind food wells, under equipment 42 Clean food carts 45 Grout to be addressed in grill area/food debris 36 Store wiping cloths in Sani buckets 2 Fajta meet in grill drawer only unit for anhour. Will only keep a bag out for use at lunch. The rest placed back in WIC. Unit to be repaired. Watch ice ceiling for accumulation 34 Flies in kitchen 3 comp sink 138 Tortilla hand sink 100+ Dishwasher 100 ppm bleach Clean floor drains 42 Clean floor drains 43 Watch clean dish rack next to trash receptacle (rolling cart). Protect dishes 44 Clean floor in WIC Clean fans in WIC W Tea nozzles cleaned daily. Soda nozzles cleaned daily. Watch for slime accumulation. 44 Clean around dumpsters 35 Store employee items in WIC low and separate Covid-19 Employee Temps daily. Socially distancing for dining. Masks worn per Gov orders. Gloved worn. Hand sanitizer stations for customers at walk in and at salsa container Sanitizing chairs, tables after each customer. Ladles changed hourly. Monitoring employee health. Testing required to come back to work if sick.	Item/Loc	ation	Temp F			Item/Loca	tion		Temp F	
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