

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>7/6/2020</b>	Time in: <b>10:10</b>	Time out:	License/Permit # <b>FS-9298</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
--------------------------	--------------------------	-----------	------------------------------------	-----------	---------------	---------------------------

<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Rosa's Cafe and Tortilla Factory</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>10/90/A</b>
Physical Address: <b>2245 S Goliad Rockwall, TX</b>			Pest control : <b>Icon/monthly</b>	Hood <b>Bennett/3mo</b>	Grease trap : <b>SandTrap/2000gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
3							✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
			✓				✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>							✓				
	✓						✓				

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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
1						<b>Physical Facilities</b>					
1						1					
	✓						✓				
	✓					1					
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓						✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	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 # FD-9298	Page 2 of 2
---	------------------------------------	-----------------------------	-----------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot wells/queso	156	under/guac	41	chorizo in bag	59
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		
cold wells to go/sour cream	41	tomatoes	41		
cut tomatoes	41	chorizo	39		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	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	Fajita meat in grill drawers only out for an hour. Will only keep a bag out for use at lunch. The rest placed back in WIC. Unit to be repaired.
W	Watch ice ceiling for accumulation
34	Flies in kitchen
	3 comp sink 138
	Tortilla hand sink 100+
	Dishwasher 100 ppm bleach
42	Clean floor drains
39	Watch clean dish rack next to trash receptacle (rolling cart). Protect dishes
42	Clean bulk containers, lids Zaza
2	Chorizo in grill drawers. out for an hour. Placed back in WIC.
42	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.

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

Form EH-06 (Revised 09-2015)