| Retail Food Establishment Inspection Report          Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constraint of the stabilishment Inspection Report       Image: Constraint of the stabilishment Inspection Report         Image: Constrat |   |   |  |   |  |                           |           |          |          |   |                                |  |   |   |  |
|--|---|---|--|---|--|---------------------------|-----------|----------|----------|---|--------------------------------|--|---|---|--|
| Date:<br>1/8/2024Time in:<br>10:55Time out:<br>12:50License/Permit #<br>need current to be postedEst. TypeRisk CategoryPage 1 of 2   |   |   |  |   |  |                           |           |          |          | -   |                                |  |   |   |  |
| Purpose of Inspection: 1 - Routine 2 - Follow Up 3 - Complaint   |   |   |  |   |  |                           |           | _        | Inve     |   |                                | _  | 5-CO/Construction 6-Other TOTAL/SCORE   | 2 |  |
|  | tabli   |   |  |   | e: Contact/Owner Manual Contact/Owner | Name                      | e:        |          |          |   |                                |  | * Number of Repeat Violations:      ✓ Number of Violations COS:   |   |  |
| Ph   | ysic  | al A  | ddre   | ess:  | Pest control :   |                           |           | Hoo      |          |   |                                |  |   | 3 |  |
| 22   |   |   |  |   | Rockwall, TX         PSSI/12-2023           tatus:         Out = not in compliance         IN = in compliance         No   | $\mathbf{O} = \mathbf{n}$ | _         |          | ennett/1 |   | -                              |  | Trap/2000gal/12-19-2023       No         plicable $COS = corrected on site$ $R = repeat violation$          |   |  |
| Ma   | Compliance Status:Out = not in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemMark ' $\checkmark$ ' a checkmark in appropriate box for IN, NO, NA, COSMark and in appropriate box for RPriority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days |   |  |   |  |                           |           |          |          |   |                                |  |   |   |  |
|  | Compliance Status Compliance Status   |   |  |   |  |                           |           |          |          |   |                                |  | P   |   |  |
| U<br>T   | N O A O (E degrees Estrembeit)  |   |  | K   | U N O<br>T   |                           |           |          |          | o<br>s  | Employee Health                |  |   |   |  |
| 3  |   |   | 1. Proper cooling time and temperature                 |   |  |                           |           |          | ~        |   |                                |  | 12. Management, food employees and conditional employees;<br>knowledge, responsibilities, and reporting     |   |  |
| 2  |   |   |  |   | 2. Proper Cold Holding temperature(41°F/ 45°F)   |                           |           |          |          |   |                                |  | 13. Proper use of restriction and exclusion; No discharge from  |   |  |
| 3  |   |   |  |   |  |                           |           |          | ~        |   |                                |  | eyes, nose, and mouth   |   |  |
| W  |   | 3. Proper Hot Holding temperature(135°F)       4. Proper cooking time and temperature |  |   |  |                           |           |          |          |   |                                | Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly  |   |   |  |
|  |   |   |  | <ol> <li>Froper cooking time and temperature</li> <li>Proper reheating procedure for hot holding (165°F in 2</li> </ol> |  |                           |           | ~        |          |   |                                | 15. No bare hand contact with ready to eat foods or approved                                   |   |   |  |
| 3  |   | Hours)  |  |   |  |                           |           | ~        |          |   |                                | alternate method properly followed (APPROVED Y_ N_ )   |   |   |  |
|  | 6. Time as a Public Health Control; procedures & records  |   |  |   |  |                           |           |          |          |   | Highly Susceptible Populations |  |   |   |  |
|  | Approved Source   |   |  | Approved Source   |  |                           |           | ~        |          |   |                                | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required |   |   |  |
|  |   | 7. Food and ice obtained from approved source; Food in                                |  |   |  |                           |           |          |          |   |                                | pasteurized eggs only  |   |   |  |
|  | ~   | good condition safe and unadulterated; parasite                                       |  |   |  |                           | Chemicals |          |          |   |                                |  | Chemicals   |   |  |
|  |   |   |  |   | 8. Food Received at proper temperature   | $\mathbf{T}$              |           |          |          |   |                                |  | 17. Food additives; approved and properly stored; Washing Fruits  | _ |  |
|  | ~   |   |  |   | check at receipt   |                           |           |          | ~        |   |                                |  | & Vegetables<br>Water only<br>18. Toxic substances properly identified, stored and used                     |   |  |
|  |   |   |  | 1   | Protection from Contamination 9. Food Separated & protected, prevented during food   |                           |           |          | ~        |   |                                |  | 10. Toxic substances property identified, stored and used   |   |  |
|  | ~   |   |  |   | preparation, storage, display, and tasting   |                           |           |          |          |   |                                |  | Water/ Plumbing   |   |  |
| 3  |   |   |  | ~   | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature   |                           |           |          | ~        |   |                                |  | 19. Water from approved source; Plumbing installed; proper backflow device                                  |   |  |
|  | ~   |   |  |   | 11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>  |                           |           |          | ~        |   |                                |  | 20. Approved Sewage/Wastewater Disposal System, proper disposal   |   |  |
| 0  | I   | N   | N  | С   | Priority Foundation Items (2 Po  | nts<br>R                  | ) vie     | 0        | Ι        | N   | Ν                              | С  | *   | R |  |
| U<br>T   | N   | 0   | A  | 0<br>5  | Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,  |                           | -         | U<br>T   | N        | 0   | A                              | 0<br>S   | Food Temperature Control/ Identification  |   |  |
|  | ~   |   |  |   | and perform duties/ Certified Food Manager/ Posted<br>6  |                           |           | 2        |          |   |                                |  | 27. Proper cooling method used; Equipment Adequate to<br>Maintain Product Temperature                       |   |  |
|  | ~   |   |  |   | 22. Food Handler/ no unauthorized persons/ personnel   |                           |           |          | ~        |   |                                |  | 28. Proper Date Marking and disposition   |   |  |
|  |   | ·   | Safe Water, Recordkeeping and Food Package<br>Labeling |   | ~  |                           |           |          |          | 29. Thermometers provided, accurate, and calibrated; Chemical/<br>Thermal test strips<br><b>probe</b> |                                |  |   |   |  |
|  | ~   |   |  |   | 23. Hot and Cold Water available; adequate pressure, safe  |                           |           |          |          |   |                                |  | Permit Requirement, Prerequisite for Operation  |   |  |
|  | ~   |   |  |   | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |                           |           | W        |          |   |                                |  | 30. Food Establishment Permit (Current/insp report sign posted)   |   |  |
|  |   |   |  |   | Conformance with Approved Procedures   |                           |           |          |          |   |                                |  | need current to be posted<br>Utensils, Equipment, and Vending   |   |  |
|  | ~   |   |  |   | 25. Compliance with Variance, Specialized Process, and<br>HACCP plan; Variance obtained for specialized<br>processing methods; manufacturer instructions   |                           |           |          | 2        |   |                                |  | 31. Adequate handwashing facilities: Accessible and properly supplied, used                                 |   |  |
|  |   |   |  | 1   | Consumer Advisory  |                           |           |          | ~        |   |                                |  | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used                  |   |  |
|  | ~   |   |  |   | 26. Posting of Consumer Advisories; raw or under cooked<br>foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label<br>meats to required temps   |                           |           | W        |          |   |                                |  | 33. Warewashing Facilities; installed, maintained, used/<br>Service sink or curb cleaning facility provided |   |  |
| 0  | Ι   | N   | N  | С   | Core Items (1 Point) Violations Require Corrective   | Acti<br>R                 | ion i     | Not<br>0 | to E     | xcee<br>N   | Ν                              | ) Da<br>C  |   | R |  |
| U<br>T   | N   | 0   | A  | 0<br>S  | Prevention of Food Contamination   |                           |           | U<br>T   | N        | 0   | A                              | 0<br>S   | Food Identification   |   |  |
| 1  |   |   |  |   | 34. No Evidence of Insect contamination, rodent/other<br>animals   | _                         |           |          | ~        |   |                                |  | 41.Original container labeling (Bulk Food)  | _ |  |
|  | ~   |   |  |   | <ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li></ul>   | -                         |           |          |          |   |                                |  | Physical Facilities 42. Non-Food Contact surfaces clean   |   |  |
| 1  |   |   |  |   | 37. Environmental contamination  | _                         |           | 1        |          |   |                                |  | 42. Non-rood Contact surfaces clean<br>43. Adequate ventilation and lighting; designated areas used         |   |  |
|  | ~   |   |  |   | 38. Approved thawing method  | -                         |           | L        | ~        |   |                                |  | 44. Garbage and Refuse properly disposed; facilities maintained   |   |  |
| $\vdash$   | ~   |   |  |   |  |                           |           | 1        | ~        |   |                                |  | 45. Physical facilities installed, maintained, and clean  |   |  |
|  |   |   |  |   | Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored,   |                           |           | 1        |          |   |                                |  | 46. Toilet Facilities; properly constructed, supplied, and clean  |   |  |
|  | ~   |   |  |   | dried, & handled/ In use utensils; properly used<br>40. Single-service & single-use articles; properly stored  |                           |           |          | ~        |   |                                |  | 47. Other Violations  |   |  |
|  | ~   |   |  |   | and used   |                           |           |          | ~        |   |                                |  |   |   |  |

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| Received by:<br>(signature) Vicente Fabela      | <sup>Print:</sup> Vicente Fabela | Title: Person In Charge/ Owner<br>Manager |
|---|----------------------------------|---|
| Inspected by:<br>(signature) Christy Cortez, RS | Print: Christy Cortez, RS        | Business Email:                           |

Form EH-06 (Revised 09-2015)

|                              | ment Name:<br>Cafe and Tortilla Factory               | Physical A 2245 | S Goliad                      | City/State:     License/Permit #     Page 2 of 2       Rockwall, TX     need current |                            |                                |           |  |  |  |  |
|------------------------------|---|-----------------|-------------------------------|--|----------------------------|--------------------------------|-----------|--|--|--|--|
| Item/Loc                     | notion  | Tomp F          | TEMPERATURE OBSERVAT          |  |                            |                                |           |  |  |  |  |
|                              |   | Temp F          |                               | Temp F   | Item/Locat                 | •                              |           |  |  |  |  |
| Overf                        | low hot holding/pork                                  | 91              | cut tomatoes/sour cream       |  | beans                      |                                | 161<br>42 |  |  |  |  |
|                              | beans   | 142             | under/cut tomatoes            | 41   | to go cold top/cut tomatoe |                                |           |  |  |  |  |
|                              | chicken   | 141             | under/rice                    | 156  | S                          | 41                             |           |  |  |  |  |
| ste                          | am table/rice   | 158             | beans/ground beef             | 153/   | under/cu                   | 41                             |           |  |  |  |  |
|                              | beans   | 161             | line steam/rice               | 158  | small to                   | 65F                            |           |  |  |  |  |
| C                            | hicken/beef   | 149/152         | chicken/beef                  | 158/155  | W                          | 60                             |           |  |  |  |  |
|                              | guisado   | 156             | beans                         | 158  |                            | chicken                        | 36        |  |  |  |  |
| col                          | d top/cheese  | 41              | under/ground beef             | 159  | t                          | 41                             |           |  |  |  |  |
| Item                         |   |                 | SERVATIONS AND CORRECTIV      |  |                            |                                |           |  |  |  |  |
| Number                       | AN INSPECTION OF YOUR ES<br>NOTED BELOW:              | TABLISHME       | NT HAS BEEN MADE. YOUR ATTENT | ION IS DIRE  | CIED TO TH                 | E CONDITIONS OBSERVED A        | ND        |  |  |  |  |
|                              | Line hand sink 100+F equipped                         |                 |                               |  |                            |                                |           |  |  |  |  |
| 5                            |   |                 | st to 165+F within 2 hour     |  |                            | ng in hot holding uni          | t         |  |  |  |  |
| 10                           |   |                 | than to hours/reheated        | 10 165+  | ·F                         |                                |           |  |  |  |  |
| 10                           | · · ·   | o uppm          | quats/COS to 200ppm           |  |                            |                                |           |  |  |  |  |
|                              | 3 comp sink 135+F                                     | 000000          | quoto                         |  |                            |                                |           |  |  |  |  |
| 10                           | Sani sink setup to 2                                  |                 | •                             | ning og  | ain                        |                                |           |  |  |  |  |
| 10                           | warewash hand sin                                     |                 | COS by priming and run        | ning aga   | alli                       |                                |           |  |  |  |  |
|                              | Grill line hand sink                                  |                 |                               |  |                            |                                |           |  |  |  |  |
| 34                           | Some flies  | 12011 6         | quipped                       |  |                            |                                |           |  |  |  |  |
| 42                           |   | on equi         | oment, behind sinks, a        | nd in dis  | h pit are                  | a                              |           |  |  |  |  |
| 2                            |   |                 | oler unplugged/ all TCS       |  |                            |                                |           |  |  |  |  |
|                              | Back hand sink 100                                    | -               |                               |  |                            |                                |           |  |  |  |  |
|                              | To go hand sink 10                                    |                 |                               |  |                            |                                |           |  |  |  |  |
| 1                            |   |                 |                               |  |                            |                                |           |  |  |  |  |
| 27                           | Do not cool wrappe                                    | d tightly       | in foil, use single layers    | , don't c  | overstoc                   | k in deep pans                 |           |  |  |  |  |
|                              | Must cool 2 hours to 70F then 4 hours to 41F or below |                 |                               |  |                            |                                |           |  |  |  |  |
| W                            | Watch dented cans                                     | /remove         | d one for credit due to a     | onditior   | ו                          |                                |           |  |  |  |  |
| 36                           |   |                 | ouckets, not on prep tab      | les  |                            |                                |           |  |  |  |  |
|                              | Soda/tea nozzles WRS daily                            |                 |                               |  |                            |                                |           |  |  |  |  |
|                              | Gloves used for all prep and ready to eat             |                 |                               |  |                            |                                |           |  |  |  |  |
| 45                           | 45 To clean floors drains, food debris                |                 |                               |  |                            |                                |           |  |  |  |  |
|                              |   |                 |                               |  |                            |                                |           |  |  |  |  |
|                              |   |                 |                               |  |                            |                                |           |  |  |  |  |
|                              |   |                 |                               |  |                            |                                |           |  |  |  |  |
|                              | Pico bar/pico 37F, pico 38F                           |                 |                               |  |                            |                                |           |  |  |  |  |
|                              |   |                 |                               |  |                            |                                |           |  |  |  |  |
| Received<br>(signature)      | -   |                 | <sup>Print:</sup> Vicente     | Fabe   |                            | Title: Person In Charge/ Owner |           |  |  |  |  |
| Inspecte<br>(signature)      |   | tezz 1          | RS Christy Co                 |  |                            |                                |           |  |  |  |  |
| Form EH-06 (Revised 09-2015) |   |                 |                               |  |                            |                                |           |  |  |  |  |