

Retail Food Establishment Inspection Report

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

Date: 1/8/2024	Time in: 10:55	Time out: 12:50	License/Permit # need current to be posted	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
Establishment Name: Rosa's Cafe and Tortilla Factory			Contact/Owner Name:		* Number of Repeat Violations: _____		17/83/B
Physical Address: 2245 S Goliad Rockwall, TX			Pest control : PSSI/12-2023	Hood <small>Travis Bennett/10-2023</small>	Grease trap : Sand Trap/2000gal/12-19-2023	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
3						✓					
W						Preventing Contamination by Hands					
✓						✓					
3						✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						✓					
✓						Water/ Plumbing					
3				✓		✓					
✓						✓					

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					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						✓					
Consumer Advisory						✓					
✓						W					

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

Received by: (signature) <i>Vicente Fabela</i>	Print: Vicente Fabela	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	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 # need current	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Overflow hot holding/pork	91	cut tomatoes/sour cream	41/41	beans	161
beans	142	under/cut tomatoes	41	to go cold top/cut tomatoes	42
chicken	141	under/rice	156	sour cream	41
steam table/rice	158	beans/ground beef	153/	under/cut tomatoes/sour cream	41
beans	161	line steam/rice	158	small to go cooler/unplugged	65F
chicken/beef	149/152	chicken/beef	158/155	WIC/tamales	60
guisado	156	beans	158	chicken	36
cold top/cheese	41	under/ground beef	159	tomatoes	41

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:
	Line hand sink 100+F equipped
5	Must reheat all TCS foods first to 165+F within 2 hours BEFORE placing in hot holding unit COS/TCS foods in unit less than to hours/reheated to 165+F
10	Sani bucket setup to 0ppm quats/COS to 200ppm 3 comp sink 135+F Sani sink setup to 200ppm quats
10	Dishwasher not sanitizing/COS by priming and running again warewash hand sink 105F/need paper towels
	Grill line hand sink 125+F equipped
34	Some flies
42	To clean in/around/on equipment, behind sinks, and in dish pit area
2	Small under counter to go cooler unplugged/ all TCS discarded as had been over 4 hours Back hand sink 100+F equipped To go hand sink 100+F equipped
1	Tamales made yesterday/ never made it to 41F or below/discarded
27	Do not cool wrapped tightly in foil, use single layers, don't overstock in deep pans Must cool 2 hours to 70F then 4 hours to 41F or below
W	Watch dented cans/removed one for credit due to condition
36	Store wiping cloths in sani buckets, not on prep tables Soda/tea nozzles WRS daily Gloves used for all prep and ready to eat
45	To clean floors drains, food debris
	Pico bar/pico 37F, pico 38F

Received by: (signature) <i>Vicente Fabela</i>	Print: Vicente Fabela	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS.	Samples: Y N # collected

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