

Retail Food Establishment Inspection Report

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

Date: 1/7/2022	Time in: 10:40	Time out: 12:00	License/Permit # FS-9298	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: _____		10/90/A
Physical Address: 2245 S Goliad			Pest control : Icon/monthly	Hood Bennett/3mo	Grease trap : Cold Springs/2000gal/3mo	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						Preventing Contamination by Hands					
	✓					3				✓	
	✓						✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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

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					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Elizabeth Aldana</i>	Print: Elizabeth Aldana	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 # FS-9298	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
to go hot wells/beef	161	grill drawers/beef	39	under/sour cream	39
chicken	159	hot holding unit/queso	97	under hot wells/beans	135
rice/beans	155/158	potatoes/chili con carne	129/135	beans/chicken	154/164
under/chicken	170	hot wells/beans	113	WIC/ham	39
beef	168	beef/chicken	155/169	cut tomatoes	40
to go cold wells/ cut tomatoes	41	rice	152	cut lettuce	40
cheese	41	cold wells/cut tomatoes	39	cooked beef	160
under/queso	41	cheese	41	pico bar/pico	36/41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	To go hand sink 124 F
	Prep hand sink 118 F
	Service hand sink 100 F
3	All hot foods in hot holding units must hot hold at 135 F. Heat first then hot hold at 135+F TCS foods placed in units at 10, will reheat to 165
35	Store employee drinks low and separate
45	Repair door to hot holding under counter unit to close properly
W	Watch ceiling of ice machine/clean and sanitize
	Sani buckets 200 ppm quats
	No raw shelled eggs
	No leftovers, everything discarded at end of day/end of shift for breakfast
	All sauces, chili con carne, potatoes commercially pre-cooked
	Raw meats cooked on site to required temps
	3 comp sink 113+F
	Dishwasher 100 ppm chlorine sanitizer
42	Clean floor drains
45	Clean racks where clean dishes are stored
W	Discussed storing carrot cake with cream cheese frosting in cooler with one out as a non sellable dummy display
	Soda/tea WRS daily
	Gloves used
	Margarita machine broken down and cleaned twice weekly
42	Clean shelves in dry storage (under beer bottles)/plastic shelf liner
45	Clean floors, walls
36	Store wiping cloths in sani buckets
14	MUST wash hands upon entering restaurant and BEFORE prepping and gloving. COS

Received by: (signature) <i>Elizabeth Aldana</i>	Print: Elizabeth Aldana	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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