Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		<u> </u>	Time in:	Time out:		License/Permit #							Est. Type Risk Category Page 1 of 2						
	7/7/2022 10:03 12:07 FS-92 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				_	Invo	ctics	tion	_										
Establishment Name: Contact/Owner Name: * Number of Repeat Violations:							* Number of Repeat Violations: ✓ Number of Violations COS:												
Ph	ysic	al A	ddre	ess:	ockwall, TX	Pe	st contro			Ho Beni	od nett/3	3mo	G Sa	rease nd	se trap : Follow-up: Yes Trap/2000gal/monthly No Tollow-up: Yes Toll	3			
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered it		Mark '		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days				
O U	mpli I N	iance N O	Stat N A	tus C O	Time and Tem	perature for F	ood Safe		R	_	ompl I					R			
T				Š	(F = de 1. Proper cooling time a	egrees Fahrenhe and temperature	it)							š	12. Management, food employees and conditional employees;				
	~				2. Proper Cold Holding	temperature(A1	°E/ /5°E)				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
3											~				eyes, nose, and mouth				
3					3. Proper Hot Holding to										Preventing Contamination by Hands				
	~				Proper cooking time a Proper reheating proc			55°F in 2			~				14. Hands cleaned and properly washed/ Gloves used properly gloves used 15. No bare hand contact with ready to eat foods or approved				
	•				Hours)						•				alternate method properly followed (APPROVED YN)				
	•				6. Time as a Public Hear	lth Control; prod	cedures a	& records					1		Highly Susceptible Populations				
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no raw shelled eggs				
	7				7. Food and ice obtained good condition, safe, and										Chemicals	E 3			
					destruction CORPOR									17. Food additives; approved and properly stored; Washing Fruits					
	~									~				& Vegetables water only					
					Protection from Contamination 9. Food Separated & protected, prevented during food									~	18. Toxic substances properly identified, stored and used	_			
	~				preparation, storage, dis	splay, and tasting	g								Water/ Plumbing				
3				~	10. Food contact surface Sanitized at 200 p	es and Returnab ppm/temperature	les ; Clea e	ned and			~			1	19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of reconditioned discar	f returned, previ arded	iously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
							tion Ite	ems (2 Poi	ints) v	_	_	_		_	rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration				R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R			
	~				21. Person in charge pre and perform duties/ Cer 5						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no un	nauthorized pers	ons/ pers	onnel			~				28. Proper Date Marking and disposition				
					Safe Water, Recor	rdkeeping and l Labeling	Food Pac	ckage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
V					23. Hot and Cold Water available; adequate pressure										Permit Requirement, Prerequisite for Operation				
	~				24. Required records avadestruction); Packaged I		ck tags; p	parasite			~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022				
					Conformance w										Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance processing methods; ma	obtained for spe	ecialized	,		W				~	supplied, used need paper towels at all hand sinks				
					Cons	sumer Advisory	7				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
					26. Posting of Consume	A dada and a sa mar		an applicad		<u></u>									
	~				foods (Disclosure/Reminents to require	nder/Buffet Plat					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
		N	N	C	foods (Disclosure/Remirements to require	nder/Buffet Plat ed temps	e)/ Allerg	gen Label			to E				Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First	D			
O U T	I N	N O	N A	C O S	foods (Disclosure/Reminents to require Core Items (1 Poin Prevention of	nder/Buffet Plated temps at) Violations and Food Contain	e)/ Allerg Require nination	gen Label Corrective	Action R	O U T	to E	Xcee N O	ed 90 N A	O Da	Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification	R			
	I			О	foods (Disclosure/Remir meats to require Core Items (1 Poin Prevention of 34. No Evidence of Inse animals	nder/Buffet Plated temps at) Violations of Food Contained contamination	Require nination n, rodent	Corrective /other		O U	to E	N	N	C 0	Service sink or curb cleaning facility provided anys or Next Inspection, Whichever Comes First	R			
T	I N			О	foods (Disclosure/Reminments to require Core Items (1 Poin Prevention of the state of the stat	nder/Buffet Plated temps at) Violations of Food Contain ect contaminations (seating, drinking)	Require nination n, rodent	Corrective /other		U T	to E	N	N	C 0	Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	R			
T	I N			О	foods (Disclosure/Remir meats to require Core Items (1 Poin Prevention of 34. No Evidence of Inse animals	nder/Buffet Plated temps at) Violations of Food Contanuect contaminations/seating, drinkin perly used and st	Require nination n, rodent	Corrective /other		O U	to E	N	N	C 0	Service sink or curb cleaning facility provided Tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R			
T	I N			О	foods (Disclosure/Reminments to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop	nder/Buffet Plated temps at) Violations at of Food Contain ect contamination s/eating, drinkin berly used and st amination	Require nination n, rodent	Corrective /other		U T	i to E I N	N	N	C 0	Service sink or curb cleaning facility provided Tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R			
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T	I N V			О	foods (Disclosure/Remirmeats to require Core Items (1 Poin Prevention of the state of the stat	nder/Buffet Plated temps at) Violations and Food Contain act contamination are larger to the second and stamination are use of Utensia, & linens; proper	Require mination m, rodent g or tobac cored ls erly used.	Corrective /other cco use		U T	i to E I N	N	N	C 0	Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R			
T	I N V			О	foods (Disclosure/Reminments to require Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing no Prope 39. Utensils, equipment.	nder/Buffet Plated temps at) Violations at of Food Contain ect contamination s/eating, drinkin berly used and st amination method ar Use of Utensi , & linens; prope e utensils; prope	Require mination m, rodent g or tobac stored ls erly used.	Corrective /other cco use		U T	to E	N	N	C 0	Service sink or curb cleaning facility provided Tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	R			

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will be assessed a \$50 fee.

Received by: (signature) /smael Zenon	Print: Ismael Zenon	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Cafe and Tortilla Factory	Physical A	ddress: Goliad	City/State: Rockwa	II TY	License/Permit # FS-9298	Page	2 of <u>2</u>			
110000	Care and Forting Factory	2243	TEMPERATURE OBSERVA		III, IA	1 0-9290					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
servic	service line/egg/egg		5 to go hot wells/beans 177 queso on cart from break					64/61			
•	egg/beans	154/161	rice/ground bee	f 165/172	cut tomatoes/chicken			41/37			
pota	atoes/ potatoes	158/159	shredded chicken/diced chicke	n 178/165	enchiladas			37			
unde	er/drawers/beans	137	cold wells/sour crear	า 41	to go under counter cooler/pico			41			
be	eans/beans	131/127	cut tomatoes	41	hot holding reach in/beans/beef			147/142			
shree	dded chicken/beef	158/161	under hot holding/beans/beans	136/127/131	condiments bar/pico/pico			36/38			
Grill	drawers/beef fajita	41	rice	165							
l ch	nicken fajita	51/51/52	WIC/ham on car	54/52							
		OB	SERVATIONS AND CORRECT		NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSE	RVED A	ND			
	Service Hand sink	100+F									
10	Sani bucket not setup to 200-400 ppm quats. Setup to zero ppm. Corrected on site to 200 ppm quats										
	Tortilla hand sink 100+F										
W	Watch ice machine	ceiling.	clean and sanitize to	revent a	ny slim	e build-up					
3	Beans in hot holding under cou	ınter w/temp	s under 135F were placed in hot hol	ling unit 1.5 h	ours previo	us. Corrected on site to	165+F				
39/45	Repair door to hot h	าolding เ	unit to seal properly to I	ot hold a	at 135+	F					
2	Raw chicken fajita meat brought	to grill drawe	ers at 10am. Out for less than an hour	Returned to	WIC/placed	in an ice bath/to be use	d first				
39	Repair grill drawers to cold hold at 41F or below.										
	To go hand sink 107F										
W			a hand sink and back h								
2			cart from breakfast. Und				41F				
39			n dish rack and large ro			tacle					
32/39		/store k	nives on clean magnet	only/rust	У						
	3 comp sink 130 F										
34	Flies/fruit flies		_								
4.5	Dishwasher hand s		-								
45	Clean walls throughout										
W	Store chemical spray bottles low and separate/label as sanitizer, etc. COS										
40	Margarita mix removed nightly to be stored in WIC. Machine broken down and cleaned every 3 days										
42	Cleves used for all proposed ready to get										
	Gloves used for all prep and ready to eat										
Received (signature)	· ·		Print:	7		Title: Person In Charge					
	Ismael Lenon		Ismael	<u>∠enc</u>	on_	<u>Manage</u> i	<u> </u>				
Inspected (signature)		tez. 1	RS Christy C	ortez	RS						
Form FH-06	6 (Revised 09-2015)	0, .	J51, 0	 ,		Samples: Y N	# collect	ed			