

# Retail Food Establishment Inspection Report

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

Date: <b>7/10/2024</b>	Time in: <b>11:15</b>	Time out: <b>1:00</b>	License/Permit # <b>FS-9298</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<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: _____		<b>15/85/B</b>
Physical Address: <b>2245 S Goliad Rockwall, TX</b>			Pest control : <b>PSSI/6-28-2024</b>		Grease trap : <b>Cold Springs/2000gal/6-20-2024</b>		

**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>					
W						✓					
	✓					✓					
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
	✓					✓					
3				✓		<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>					
	✓					2					
	✓					2					
<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>					
	✓					2					
<b>Consumer Advisory</b>						2					
	✓					✓					

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						✓					
	✓					<b>Physical Facilities</b>					
1						1					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓					✓					

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
service cold line/cut tomatoes	41	ground beef	158	steam wells/chicken/beef	160/179
cut lettuce	41	under/beans	139	enchiladas/shredded chicken	177/181
sour cream	41	chicken fajita	140	drink cooler/ambient	38
under/queso	70	under counter hot holding/spur cream sauce	139	to go salsa cooler/salsa	41
queso/queso	72/40	salsa	138	WIC/queso/queso	62/61
steam table/chicken	165	to go cold top/ cheese	41	queso	40
beef/rice	159/160	cut tomatoes/ lettuce	41/41	pico/ cut tomatoes	40
beans	166	under/cut tomatoes	41	beef	38

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:
	To go Hand sink 146 F equipped
31	Service line hand sink 100F/need soap at hand sink
	Queso under counter cooler was made 1.5 hours previous/COS by moving to WIC as there were 8 pans
27	Shouldn't cool in under counter coolers/should cool in WIC/these types of coolers for cold holding only
	Should be fully 41F before using under counter coolers/cool to 41F in WIC 2 hours to 70F then 4 hours to 41F or below
36	To store wiping cloths in sani buckets
34	Some flies
	Gloves used for all prep and RTE
32	Condition of ice machine/ceiling/ to be cleanable
32	Watch condition of wood sizzling charger plates/to be cleanable
42	To clean bulk storage containers (for beans, etc)
28	To label foods in WIC correctly/ queso at 65 done today but labeled as yesterday/COS
7	Dented cans/removed
	Sani buckets at 200 ppm quats
	3 comp sink 130+F
	Sani sink setup to 200ppm quats
	Dishwasher sanitizing at 100ppm chlorine
45	Under counter hot holding units/to repair gaskets and doors to properly shut and seal
45	To clean floors and under equipment/ food debris
42	To clean in/around/on equipment
	Honey containers sanitized after being on tables

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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