Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up Employee health																				
Date:         Time in:         Time out:         License/P           7/15/2021         9:00         11:00         FS-9													E	Est. Type	Risk Category	Page <u>1</u> of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int					n	5-CO/Constru				ORE			
Establishment Name: Contact/Owner N Rosa's Cafe and Tortilla Factory														<ul> <li>* Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>						
Physical Address: 2245 S Goliad Rockwall, TX Icon/monthly											Follow-up: Yes 🗸	16/84/	/В							
Compliance Status: Out = not in compliance IN = in compliance NC							$\mathbf{O} = \mathbf{not}$				<b>A</b> = n	not ap		orrected or		olation W- Wat	ch			
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 and in appropriate box for R         Priority Items (3 Points)       violations Require Immediate Corrective Action not to exceed 3 days																				
Co O U	Compliance Status           I         N         N         C           Time and Temperature for Eood Safety         Time and Temperature for Eood Safety							R			liance N O	e Sta N A	C O			R				
T	-11	0	A O S $(F = \text{degrees Fahrenheit})$ 1. Proper cooling time and temperature							T         S           12. Management, food employees and conditional employees					l employees;					
	~										~				knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding	temperature(4	41°F/ 45°F	)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~				3. Proper Hot Holding temperature(135°F)						<u> </u>				Preventing Contamination by Hands					
	~				4. Proper cooking time a	and temperatu	re				~				14. Hands cleaned	used properly				
3					5. Proper reheating proc Hours)	edure for hot	holding (1	65°F in 2			~				15. No bare hand c alternate method p	or approved				
Ĕ	~				6. Time as a Public Hea	lth Control; p	rocedures	& records	$\left  \right $		1		<u> </u>		н	S				
	-		<u> </u>			neorod S					~				16. Pasteurized for	ods used; j	ceptible Populations			
				1		d from approv		Food in			Ľ				Pasteurized eggs used when required pasteurized liquid eggs only					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith																		
	~				8. Food Received at pro		re				~				& Vegetables		d and properly stored	; Washing Fruits		
					check at rece	from Contar	nination				~	_			18. Toxic substance		ly identified, stored a	nd used		
					9. Food Separated & pro	otected, preve	nted durin	g food			1.					Wa	ton ( Dhum kin a			
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and						T			1	Water/ Plumbing 19. Water from approved source; Plumbing installed; prope					
3					Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or						~				backflow device		ewater Disposal Syste			
	~								~				disposal			, r <u>r</u>				
0	I	N	N	Priority Foundation Items (2 Po					ints)	viola 0		Ν	uire N	c Cor	rrective Action with	hin 10 da	ys		R	
U T	N	0	A	O S	Demonstration					U T		0	A	O S			ıre Control/ Identifi			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>7</b>						~				27. Proper cooling Maintain Product		sed; Equipment Ad	equate to		
	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Ma	-	-						
	Safe Water, Recordkeeping and Food Package Labeling								~				Thermal test strips		accurate, and calibra	ted; Chemical/				
	23. Hot and Cold Water available; adequate pressure, safe				ssure, safe						<b>I</b>	digital Permit Re	quiremen	nt, Prerequisite for (	Operation					
	~				24. Required records available destruction); Packaged I		tock tags;	parasite	$\left  - \right $		~						<b>rmit</b> (Current/insp r		)	
		Conformance with Approved Procedures										Ute	Utensils, Equipment, and Vending							
	~		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					v							acilities: Accessible					
		Consumer Advisory						~				32. Food and Non- designed, construct		tact surfaces cleanabl sed	e, properly					
	~				26. Posting of Consume foods (Disclosure/Remin				$\square$	2			_		33. Warewashing I Service sink or cur		installed, maintained g facility provided	, used/		
6	T	N	R.T.		Core Items (1 Poin	t) Violation	s Require	Corrective					ed 9 N		uys or Next Inspecti	ion , Whi	chever Comes First	<u>!</u>	R	
O U T	I N	N O	N A	C O S		of Food Conta			R	O U T	Ν	N O	A A	C O S			Identification		ĸ	
1					34. No Evidence of Inse animals							~			41.Original contair	ner labelin	ng (Bulk Food)			
	~				35. Personal Cleanliness	-	-	acco use			_	_			42. Non-Food Con	5	sical Facilities			
1					36. Wiping Cloths; prop 37. Environmental conta		siored			1							ces clean l lighting; designated	areas used	_	
<u> </u>	<ul> <li></li> <li></li> </ul>				<ul><li>37. Environmental contamination</li><li>38. Approved thawing method</li></ul>				$\left  - \right $		~	$\square$			-		perly disposed; facilit			
							1	~	$\left  - \right $					ed, maintained, and c		-				
	Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored,						1	+	$\left  - \right $			-		y constructed, supplie		+				
1		dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored						~				47.01								
W					40. Single-service & sin and used	gle-use article	es; properl	y stored			~				47. Other Violation	ns				

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

Form EH-06 (Revised 09-2015)

	nent Name: Cafe and Tortilla Factory	Physical A <b>2245</b>	<sup>ddress:</sup> S Goliad	City/State: License/Permit # Pag Rockwall, TX FS-9298				<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERV		TIONS						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location			Temp F			
hot we	ells serving/potatoes	148	48 warmer/beans/ ques		eggs/eggs			152/155			
	beans	151	potatoes	111	stew meat 1			156			
ego	gs/stew meat	152/155	grill drawers/Potatoes 52 under/eggs/k				ns	161/148			
und	er/beans/beans	140/148	cooked ground bee	ef 188	to go cooler/cut cilantro			51			
col	d top/cheese	45	to go cold top/cut tomatoe	<sup>s</sup> 41		salsa		51			
cut	tomatoes/ pico	45/45	sour cream	41	WIC	/ham/chori	zo	64/62			
und	er/cut tomatoes	41	under/cut tomatoes	s <b>41</b>	chicken/pico			39/40			
	queso	41	hot wells to go/bean	b/beans 151		•					
		OB	OBSERVATIONS AND CORRECTIVE ACTIONS								
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	serving line hand sink 106 F										
39	Best to store utensils in dry container, not in standing water and WRS at least every 4 hours										
2	Serving cold top temps elevated. Needs to cold hold at 41 or below.										
5	Foods from WIC placed in reach in warmer at 7:40. MUST reach 165 within 2 hours. Temp on warmer set only at 152.										
	Best to re-heat foods to 165 first on flat top/grill then place in warmers to hot hold at 135+ F										
2	Potatoes in grill drawers at 52 in drawer since 8. will be used by 10:30 (end of breakfast service) or discarded.										
	Watch any TCS in grill drawers to cold hold at 41 or below.										
	to go hand sink 116 F/tortilla hand sink 100+F										
W	Need paper towels at to go hand sink										
2	To go cooler/needs to cold hold at 41 or below. All TCS items must be discarded at 4 hours if not cold holding at 41 or below										
	to go only stocked enough for 4 hours										
	3 comp sink 110+F										
	Sani sink setup to 200 ppm quats										
	Sani buckets 200 ppm quats										
36	36 Store wiping cloths in sani buckets										
10/33	0/33 Dishwasher not sanitizing. must use 3 comp sink until repaired.										
10	Lots of food debris in	n dishwa	sher basket while wash	ing dishe	s. Clean	filter baskets of	ten.				
	Air curtain working	at back	door								
34	Flies near back doo	or									
2	Ham and chorizo discarded. these were used for breakfast and were not cold holding at 41.										
	Discussed only bringing from WIC what is needed/no extra as grill drawers not working.										
W	Avoid use of styrofoam cups as scoops in spices. Use a handled scoop instead										
45	Missing grout in grill area/ food debris										
10	Clean ice dispenser at drink counter/ little black slime										
	Clean in/around/on equipment, walls floors										
5	All foods in reach in warmer discarded at end of inspection as they did not reach 165 within 2 hours										
2 Temps in salsa bar must cold hold at 41 or below. Will discard TCS foods at 4 hours.											
39     Invert ice buckets       Received by:     Print:       Title: Person In Charge/ Owner											
(signature)	•			Fabela Manager							
Inspected (signature)	Vicente Fabela <sup>Iby:</sup> Chrísty Cov	trz, i	RS Christy C				collect	ed			
Form EH-06	5 (Revised 09-2015)	-					concett				