

Retail Food Establishment Inspection Report

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

Date: 7/15/2021	Time in: 9:00	Time out: 11:00	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: _____		16/84/B
Physical Address: 2245 S Goliad Rockwall, TX			Pest control : Icon/monthly	Hood <small>Boyz in the Hood/3mo</small>	Grease trap : city has info	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					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	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					
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	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					
	✓					W					
Consumer Advisory							✓				
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
1							✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
W							✓				

Retail Food Establishment Inspection Report

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 # FS-9298	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot wells serving/potatoes	148	warmer/beans/ queso	112/115	eggs/eggs	152/155
beans	151	potatoes	111	stew meat	156
eggs/stew meat	152/155	grill drawers/Potatoes	52	under/eggs/beans	161/148
under/beans/beans	140/148	cooked ground beef	188	to go cooler/cut cilantro	51
cold top/cheese	45	to go cold top/cut tomatoes	41	salsa	51
cut tomatoes/ pico	45/45	sour cream	41	WIC/ham/chorizo	64/62
under/cut tomatoes	41	under/cut tomatoes	41	chicken/pico	39/40
queso	41	hot wells to go/beans	151		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	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	Store wiping cloths in sani buckets
10/33	Dishwasher not sanitizing. must use 3 comp sink until repaired.
10	Lots of food debris in dishwasher basket while washing dishes. Clean filter baskets often.
	Air curtain working at back door
34	Flies near back door
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
45/42	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: (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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