Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/21/2023			10:45	12:15 FS		FS-9	icense/Permit # S-9298 Complaint 4-Invest						Est. Type	Risk Category	Page 1 o			
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-]	Inve	stiga	ation	1	5-CO/Construction * Number of Repeat Violation	6-Other ons:	TOTAL/SC	ORE			
Rosa's Cafe and Tortilla Factory								vanic.						✓ Number of Violations CO	S:	10/90	1/Δ	
Physical Address: 2245 Goliad Rockwall, TX Pest control: Icon/6-15-2023							Hoo Benn		2023	G	rease Id Sp		ollow-up: Yes ✓ Io □	10/30	<i>)</i>			
M	مساحدة	Com	ıpliaı	nce S	Status: Out = not in come points in the OUT box for e	npliance IN = in	compliar	nce No	0 = not						plicable COS = corrected on site	te R = repeat vio	lation W-W	atch
M	ark t	ne ap	oprop	riate											ive Action not to exceed 3 days	an X in appropriate	e box for K	
Co						R	Co	Compliance Status O I N N C		_				R				
U T	U N U A U						U T	N	O	A O Employee Health								
	~				Proper cooling time ar	nd temperature								 Management, food employed knowledge, responsibilities, and 	yees and conditional employees; nd reporting			
					Proper Cold Holding t	temperature(41°	°F/ 45°F	<u>'</u>)							13. Proper use of restriction and	l exclusion; No disc	charge from	+
									~				eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)												Preventing Conta	amination by Han	ıds			
	~				4. Proper cooking time a	and temperature	;				~				14. Hands cleaned and properly gloves used throu	y washed/ Gloves u	sed properly	
	~				5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2			_				15. No bare hand contact with realternate method properly follow	eady to eat foods or		
	•				,	th Control		0							alternate method property follow	wed (AFFROVED	114)	
	~				6. Time as a Public Heal	tn Control; prod	cedures	& records	Ш							otible Populations		
					Арр	oroved Source					16. Pasteurized foods used; prohibited food not offere Pasteurized eggs used when required					fered		
					7. Food and ice obtained													
				good condition, safe, and unadulterated; parasite destruction										Chemicals				
					BeneKeith/corporate 8. Food Received at proper temperature			;							17. Food additives; approved an	nd properly stored;	Washing Fruits	S
	~				check at recei	pt					~				& Vegetables water only		-	
						from Contami	nation				~				18. Toxic substances properly id	dentified, stored and	d used	
	_				Food Separated & pro preparation, storage, disp			g food							Water/	Plumbing		
					10. Food contact surface			aned and							19. Water from approved source		ed: proper	
3					Sanitized at p			uncu unu			~				backflow device	o, i iumomg mstanc	ed, proper	
	~				11. Proper disposition of reconditioned disca						~				20. Approved Sewage/Wastewa disposal	ter Disposal Syster	m, proper	
					Prin	rity Faunds	tion It	ems (2 Po	inte) v	iolat	ione	Roa	nire	Cor	rective Action within 10 days			
O U	I N	N O	N A	C					ints) v	О	I	N	N	C	Food Temperature	Control/ Identific	ation	R
O U T	I N	N O	N A	C O S	Demonstration 21. Person in charge pre-	of Knowledge/	/ Person	nel							Food Temperature			R
				О	Demonstration 21. Person in charge preand perform duties/ Cert 6	of Knowledge/ sent, demonstra tified Food Mar	Person ation of l nager/ Pe	nel knowledge, osted		O U	I	N	N	C 0	Food Temperature 27. Proper cooling method used Maintain Product Temperature	l; Equipment Adec		R
	N			О	Demonstration 21. Person in charge preand perform duties/ Cert	of Knowledge/ sent, demonstra tified Food Mar	Person ation of l nager/ Pe	nel knowledge, osted		O U	I N	N	N	C 0	Food Temperature 27. Proper cooling method used:	l; Equipment Adec		R
	N V			О	21. Person in charge pre- and perform duties/ Cert 6 22. Food Handler/ no un- Safe Water, Record	of Knowledge/ sent, demonstra tified Food Mar authorized pers dkeeping and l	/ Person ation of l nager/ Po	knowledge, osted		O U	I N	N	N	C 0	Food Temperature (27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, according to the cooling of the cooling and the cooling of the c	; Equipment Adec	quate to	R
	N V			О	Demonstration 21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record	of Knowledge/ sent, demonstratified Food Mar authorized pers dkeeping and l Labeling	/ Person ation of langer/ Persons/ Pers	knowledge, osted sonnel		O U	I N	N	N	C 0	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital	l; Equipment Adec sposition curate, and calibrate	quate to	R
	N V			О	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water	of Knowledge/ sent, demonstra- tified Food Mar- authorized pers dkeeping and I Labeling available; adeq	Person Ation of Inager/Posons/per Food Pa	knowledge, osted sonnel ckage ssure, safe		O U	I N	N	N	C 0	Food Temperature 27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P	l; Equipment Adects sposition curate, and calibrate Prerequisite for Op	quate to ed; Chemical/	
	N V			О	Demonstration 21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record	of Knowledge/ sent, demonstra- tified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto	Person Ation of Inager/Posons/per Food Pa	knowledge, osted sonnel ckage ssure, safe		O U	I N	N	N	C 0	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit	l; Equipment Adects sposition curate, and calibrate Prerequisite for Op	quate to ed; Chemical/	
	N V			О	Demonstration 21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no unsubstration Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I	Person ation of langer/ Posons/ persons/ persons	knowledge, osted sonnel ckage ssure, safe parasite		O U	I N	N	N	C 0	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, according test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipr	l; Equipment Adec sposition curate, and calibrate Prerequisite for Op it (Current/insp re	quate to ed; Chemical/ peration port sign poste	
	V			О	Demonstration 21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Val HACCP plan; Variance of	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I riance, Specialiobtained for specialiobtained for specialiobtained	dition of langer/ Person lation of langer/ Person lation of langer/ Person lation langer/ Person lation lat	knowledge, osted sonnel sckage ssure, safe parasite sess, and		O U	I N	N	N	C 0	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, according test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023	l; Equipment Adec sposition curate, and calibrate Prerequisite for Op it (Current/insp re	quate to ed; Chemical/ peration port sign poste	
	N V			О	Demonstration 21. Person in charge pre- and perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Val HACCP plan; Variance of processing methods; man	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instra	dition of langer/ Posons/ per Food Pa uate preschet tags; Proceduized Procedu	knowledge, osted sonnel sckage ssure, safe parasite sess, and		O U	I N	N	N	C 0	Food Temperature 27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil supplied, used	sposition curate, and calibrate Prerequisite for Op it (Current/insp re ment, and Vending lities: Accessible an	quate to ed; Chemical/ peration port sign poste g nd properly	
	V			О	Demonstration 21. Person in charge pre- and perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Val HACCP plan; Variance of processing methods; man	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I riance, Specialiobtained for specialiobtained for specialiobtained	dition of langer/ Posons/ per Food Pa uate preschet tags; Proceduized Procedu	knowledge, osted sonnel sckage ssure, safe parasite sess, and		O U	I N	N	N	C 0	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, according test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil	sposition curate, and calibrate Prerequisite for Opit (Current/insp rement, and Vending lities: Accessible and surfaces cleanable	quate to ed; Chemical/ peration port sign poste g nd properly	
	v v			О	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance with Variance of processing methods; mar Const 26. Posting of Consumer	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instru- umer Advisory	reson ation of langer/ Person ation of langer/ Person persons/ per	knowledge, osted sonnel sckage ssure, safe parasite cess, and der cooked		UTT	I N V V	N	N	C 0	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst	sposition curate, and calibrate Prerequisite for Opit (Current/insp re ment, and Vending lities: Accessible and surfaces cleanable talled, maintained,	quate to ed; Chemical/ peration port sign poste g nd properly c, properly	
	V			О	Demonstration 21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Var HACCP plan; Variance of processing methods; mar Const	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instru- umer Advisory	reson ation of langer/ Person ation of langer/ Person persons/ per	knowledge, osted sonnel sckage ssure, safe parasite cess, and der cooked		O U	I N V V	N	N	C 0	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, according test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipm 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used	sposition curate, and calibrate Prerequisite for Opit (Current/insp re ment, and Vending lities: Accessible and surfaces cleanable talled, maintained,	quate to ed; Chemical/ peration port sign poste g nd properly c, properly	
	V V V	0	A	OS	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Var HACCP plan; Variance of processing methods; mar Const 26. Posting of Consumer foods (Disclosure/Remin	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instru- umer Advisory	reson ation of langer/ Person ation of langer/ Person persons/ per	knowledge, osted sonnel sckage ssure, safe parasite scess, and seeks, and seeks sure.	R Action	O U T	I N V V V V V V V V V V V V V V V V V V	NO	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst	sposition curate, and calibrate Prerequisite for Opit (Current/insp re ment, and Vending lities: Accessible and surfaces cleanable talled, maintained, cility provided	quate to ed; Chemical/ peration port sign poste g nd properly c, properly	ed)
	v v			О	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Vail HACCP plan; Variance of processing methods; mare constitution of Consumer foods (Disclosure/Reminication).	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instru- umer Advisory	representation of langer/ Person attion of langer/ Person persons/	knowledge, osted sonnel sckage ssure, safe parasite seess, and sees sure.	R	2	I N V V V	NO	N A	C O S	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis- 29. Thermometers provided, acc. Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning factors.	sposition curate, and calibrate Prerequisite for Opit (Current/insp re ment, and Vending lities: Accessible and surfaces cleanable talled, maintained, cility provided	quate to ed; Chemical/ peration port sign poste g nd properly c, properly	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Vail HACCP plan; Variance of processing methods; mare constitution of Consumer foods (Disclosure/Reminication).	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat t) Violations I	district dis	knowledge, osted sonnel sckage ssure, safe parasite tres cess, and der cooked gen Label corrective	R Action	2 Not	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis- 29. Thermometers provided, acc. Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning factors.	sposition curate, and calibrate Prerequisite for Opit (Current/insp rement, and Vending lities: Accessible and surfaces cleanable talled, maintained, cility provided ever Comes First entification	quate to ed; Chemical/ peration port sign poste g nd properly c, properly	ed)
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Variance of processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remin) Core Items (1 Point) Prevention of 34. No Evidence of Insect	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instratumer Advisory ander/Buffet Plate t) Violations I	reson ation of langer/ Person ation of langer/ Person persons/ per	knowledge, osted sonnel sckage ssure, safe parasite scess, and seed seed scess and seed scenario cooked seed seed seed seed seed seed seed s	R Action	2 Not	to E	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning factors or Next Inspection, Whicher Food Ide 41. Original container labeling (I	sposition curate, and calibrate Prerequisite for Opit (Current/insp rement, and Vending lities: Accessible and surfaces cleanable talled, maintained, cility provided ever Comes First entification	quate to ed; Chemical/ peration port sign poste g nd properly c, properly	ed)
OUT	V V V	N	A	O S	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Variance of processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remin of Prevention of Safe No Evidence of Insecanimals	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequatilable (shellsto Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrational for spenufacturer instructional for spenufacture	reson ation of Inager/ Posons/ per sons/ sons/ per sons/ sons/ per sons/ sons/ per sons/ s	knowledge, osted sonnel sckage ssure, safe parasite scess, and seed seed scess and seed scenario cooked seed seed seed seed seed seed seed s	R Action	2 Not	to E	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning factors or Next Inspection, Whicher Food Ide 41. Original container labeling (I	sposition curate, and calibrate Prerequisite for Opit (Current/insp rement, and Vending lities: Accessible and surfaces cleanable talled, maintained, cility provided ever Comes First entification Bulk Food) al Facilities	quate to ed; Chemical/ peration port sign poste g nd properly c, properly	ed)
OUT	V V V	N	A	O S	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Vall HACCP plan; Variance of processing methods; man Consumption of Consumer foods (Disclosure/Remin of Core Items (1 Point Prevention of Safe No Evidence of Insectanimals) 35. Personal Cleanliness.	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequilable (shellston Food labeled ith Approved I triance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat t) Violations of f Food Contanct contamination /eating, drinkin	reson ation of Inager/ Posons/ per sons/ sons/ per sons/ sons/ per sons/ sons/ per sons/ s	knowledge, osted sonnel sckage ssure, safe parasite scess, and seed seed scess and seed scenario cooked seed seed seed seed seed seed seed s	R Action	2 2 Not	to E	N O	N A	C O S	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis- 29. Thermometers provided, acc. Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipr 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning factors of the ser	sposition curate, and calibrate Prerequisite for Opit (Current/insp regiment, and Vending lities: Accessible and surfaces cleanable talled, maintained, cility provided ever Comes First entification Bulk Food) al Facilities clean	quate to ed; Chemical/ peration port sign poste g nd properly e, properly used/	ed)
OUT	V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un. Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Variance of processing methods; man Consumer foods (Disclosure/Remin Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness. 36. Wiping Cloths; proper	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory and Advisories; rander/Buffet Plate t) Violations I f Food Contained to contamination deating, drinking erly used and stamination	reson ation of Inager/ Posons/ per sons/ sons/ per sons/ sons/ per sons/ sons/ per sons/ s	knowledge, osted sonnel sckage ssure, safe parasite scess, and seed seed scess and seed scenario cooked seed seed seed seed seed seed seed s	R Action	2 2 Not	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipt 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning factors or Next Inspection, Whicher Prood Ide 41. Original container labeling (Inspection) Physica 42. Non-Food Contact surfaces of the s	sposition curate, and calibrate Prerequisite for Opit (Current/inspire) ment, and Vending lities: Accessible and at surfaces cleanable talled, maintained, cility provided ever Comes First entification Bulk Food) at Facilities clean ghting; designated a	quate to ed; Chemical/ peration port sign poste g nd properly e, properly used/	ed)
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Variance of processing methods; main Constant Con	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequilable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instrumer Advisory and Advisories; rander/Buffet Plate t) Violations of Food Contanct contamination deating, drinking erly used and stamination method	reson ation of langer/ Person ation of langer/ Person persons/ per	knowledge, osted sonnel sckage ssure, safe parasite scess, and seed seed scess and seed scenario cooked seed seed seed seed seed seed seed s	R Action	2 2 Not	to E	N O	N A	C O S	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipp 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning fact ys or Next Inspection , Whiche Food Ide 41.Original container labeling (I Physica 42. Non-Food Contact surfaces of	sposition curate, and calibrate Prerequisite for Opit (Current/insp rement, and Vending lities: Accessible and surfaces cleanable talled, maintained, cility provided ever Comes First entification Bulk Food) al Facilities clean ghting; designated and sy disposed; facilities	quate to ed; Chemical/ peration port sign poste g nd properly used/ areas used es maintained	ed)
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Var HACCP plan; Variance of processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remin of Prevention of Sat. No Evidence of Insectanimals 35. Personal Cleanliness. 36. Wiping Cloths; proper sat. Sat. Approved thawing man Proper sat.	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instru- umer Advisory r Advisories; rander/Buffet Plat t) Violations of the Contamination deating, drinking erly used and stamination method r Use of Utensi & linens; prope	reson ation of langer/ Person ation of langer/ Person ation of langer/ Person persons at language persons	knowledge, osted sonnel sckage ssure, safe parasite tres cess, and der cooked gen Label t/other acco use 1, stored,	R Action	2 2 Not	to E	N O	N A	C O S	27. Proper cooling method used: Maintain Product Temperature 28. Proper Date Marking and dis- 29. Thermometers provided, acc. Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipp 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning factors or Next Inspection, Whiche Food Ide 41. Original container labeling (Inspection) 42. Non-Food Contact surfaces of the Adequate ventilation and liguates.	sposition curate, and calibrate rerequisite for Opit (Current/insp regiment, and Vending lities: Accessible and surfaces cleanable surfaces cleanable talled, maintained, cility provided rever Comes First entification Bulk Food) al Facilities clean ghting; designated and y disposed; facilities maintained, and cleanagement of the company of the compan	quate to ed; Chemical/ peration port sign poste g nd properly used/ ureas used es maintained ean	ed)
OUT	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge preand perform duties/ Cert 6 22. Food Handler/ no un. Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance with Variance of processing methods; mare consistent of the conformance of t	sent, demonstratified Food Mar authorized pers dkeeping and I Labeling available; adequallable (shellsto- Food labeled ith Approved I riance, Speciali obtained for spenufacturer instratumer Advisory r Advisories; rander/Buffet Plate t) Violations I f Food Contained to contamination ct contamination deating, drinking erly used and stamination method r Use of Utensi & linens; proper e utensils; proper	reson ation of langer/ Person ation of langer/ Person ation of langer/ Person persons at language persons	knowledge, osted sonnel sckage ssure, safe parasite parasite scess, and scess, and scess, and scess scess, and scenario	R Action	2 2 Not	to E	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and dis 29. Thermometers provided, acc Thermal test strips digital Permit Requirement, P 30. Food Establishment Permit 12/31/2023 Utensils, Equipm 31. Adequate handwashing facil supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; inst Service sink or curb cleaning factors or Next Inspection, Whicher Prod Ide 41. Original container labeling (Inspection) Physical 42. Non-Food Contact surfaces of the Adequate ventilation and liguid Adequate ventilation and liguid Adequate installed, instal	sposition curate, and calibrate rerequisite for Opit (Current/insp regiment, and Vending lities: Accessible and surfaces cleanable surfaces cleanable talled, maintained, cility provided rever Comes First entification Bulk Food) al Facilities clean ghting; designated and y disposed; facilities maintained, and cleanagement of the company of the compan	quate to ed; Chemical/ peration port sign poste g nd properly used/ ureas used es maintained ean	ed)

Retail Food Establishment Inspection Report

Received by: (signature) Vicente Fabela	Print: Vicente Fabela	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:	Physical A	ddress:	City/State:	T.V	License/Permit #	Page <u>2</u> of _			
Rosa's	Cafe and Tortilla Factory	2245		Rockwa	III, IX	FS-9298				
Item/Loc	eation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion	Tem			
cold to	op/cheese	41	beef	152	k	peans/rice	158/			
•	tomatoes	41	WIC/chicken	36	ground	beef/shredded chick	ken 166/			
unde	r/shredded cheese	41	beef/tomatoes	41/40	under	counter to go/sal	sa 4 (
steam	wells/shredded chicken	161	to go cold top/cut tomatoes	41						
gro	und beef/rice	156	sour cream	41						
b	peans/beef	166	cheese	41						
und	er/ground beef	159	under/sour cream	41						
hot h	olding unit/chicken	147	to go steam table/chicken	166						
Itom			SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERVI	ED AND			
	Hand sink equipped	100+F	. Need to post employe	e health	poster	,				
10	• • • • • • • • • • • • • • • • • • • •		· · · · · · · · · · · · · · · · · · ·		•		ts			
W	Sani buckets not at correct ppm (at 0ppm). Replaced sanitizer source at 3 comp sink/COS to 200ppm quats Watch dented cans/do not use if compromised									
45	Watch dented cans/do not use if compromised Front hot holding drawers/to repair to seal correctly/ magnets									
70	Front hot holding drawers/to repair to seal correctly/ magnets									
45	Back hand sink by WIC equipped at 100+F									
45	Need to clean walls throughout/food splatters/debris									
40/00	3 comp sink at 120			,, ,						
	Dishwasher not sanitizing/ Primed then sanitizing at 50 ppm chlorine sanitizer/to be checked to work properly without priming									
42			re clean dishes are stor	ed						
	Tortilla hand sink 100+F equipped									
	Gloves worn throug									
39	To clean slicers after									
10	Need to clean inside									
	Margarita machines	s cleane	d every 2 days							
34	Some flies									
36	Store wiping cloths	in sani l	ouckets							
45										
	No meat or TCS foo	od in gri	I drawers							
	No leftover breakfast foods in WIC (previously out of temp). Good									
	\(\frac{1}{2}\)									
Received (signature)	•		Vicente	Fabe	ela	Title: Person In Charge/ O	wner			
Inspected (signature)	Vicente Fabela hby: Chvisty Cov	tez. 1	Print: Christy Co							
Form EU 06	6 (Revised 09-2015)	0, 1		 ,		Samples: Y N # c	ollected			