Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

3/11/24			8:15 9:21			FS-8874						4	All	Page 1 o	f_2_		
				tion: 1-Routine	2-Follow U				4-Investigation				5-CO/Construction	6-Other	TOTAL/SC	ORE	
Establishment Name: Contact/Owner Naco Casa #38 John						Name	e:					Number of Repeat Violations:  Number of Violations COS:		10/00	۸/۸		
Physical Address: Pest control: 2008 Goliad St Rockwall, TX Arrow Pest Control 1/2					2024		Hood Grease Spray away 7/23 LES 3/5				e trap :/ waste oil 5/24 1000g	Follow-up: Yes  10/90		<b>!/</b> A			
				Status: Out = not in co	ompliance IN = in	compliance	(O = n						plicable COS = corrected on	site $\mathbf{R}$ = repeat vio	lation W= W	atch	
Mark	tne aj	oprop	riate	points in the OUT box for Prio									ox for IN, NO, NA, COS Maive Action not to exceed 3 day		e box for <b>K</b>		
Comp O I	N	N	tus  C Time and Temperature for Food Safety			R		0 1	pliane N	N	C						
U N T	О	A	o s		legrees Fahrenhe				U I	0	A	S	Employee Health  12. Management, food employees and conditional employees;				
	~			1. Froper cooming time	and temperature				·	1			knowledge, responsibilities, and reporting				
/	,			2. Proper Cold Holding <b>See</b>	g temperature(41°	°F/ 45°F)			3				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	,			3. Proper Hot Holding	temperature(135	°F)		ľ	1				Need state hand sink		uda		
•	,			4. Proper cooking time	and temperature		+		ı				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly				
				5. Proper reheating pro	cedure for hot ho	olding (165°F in 2			_				15. No bare hand contact with			+	
~				Hours) See					·				alternate method properly foll Gloves	lowed (APPROVED	YN)		
<b>~</b>	1			6. Time as a Public Hea	alth Control; pro	cedures & records						1	Highly Susceptible Populations				
				Ap	proved Source				·	1			16. Pasteurized foods used; pr Pasteurized eggs used when r	fered			
				7. Food and ice obtaine													
•	7			good condition, safe, and destruction	nd unadunerated	, parasite							C	Chemicals			
•	,			8. Food Received at pro	oper temperature				T.		П		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	-	
				Checking					Water					d used	-		
				9. Food Separated & pr	n from Contami				V				Stored low and separa				
•				preparation, storage, di									Wate	er/ Plumbing			
3				10. Food contact surfact Sanitized at <u>200</u>	ces and Returnab ppm/temperatur	les; Cleaned and e			ı	/			<ol> <li>Water from approved source; Plumbing installed; proper backflow device</li> </ol>				
				11. Proper disposition of	of returned, previ	iously served or		-	Ŧ				City Approved 20. Approved Sewage/Waster	water Disposal System	m, proper	+	
~				reconditioned Disc	ard				·				disposal				
	_	-						_	_	_	-	_					
0 1	N	N	C			·	oints)	) viol	0 1	N	N	C	rective Action within 10 day.			R	
O I U N		N A	C O S	Demonstration	n of Knowledge/	Personnel	_	) viol	0 1		N	_	Food Temperatur	re Control/ Identific		R	
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Ashley Williams	Print: Ashley Williams	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Page 2 of 2   Page 3 of 3			I pr				1			
Temp   New Location   New Location   Temp   New Location   New Locat						l, Tx	License/Permit # FS-8874	Page 2 of	2	
WIC amb  SC / 36/38  Red Sauce  175/172  Whole / dice tom 37/36  Red Sauce  150/154  Red Sauce  165/157  Red Sauce  165/154  Red Sauce  165/155  Red Sauce  165/156  Red Sauce  165/157  Red Sauce  165/157  Red Sauce  165/157  Red Sauce  165/156  Red Sauce  165/157  Red Sauce  165/156  Red Sauce  165/157  R					IONS	,				
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