Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Da 03		1/2	10	22	Time in: 10:08	Time out: 11:01	FS 8							Food handlers Food managers Page 1 of 1	2_
	_			_	tion: 1-Routine	2-Follow Up	3-Compla	int	4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
		ishme caa			ie:		Contact/Owner l //ckenzie	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	_
Ph	ysic	al Ac	ddre			Pest c	control :		Нос					e trap : Follow-up: Yes 🗸	В
200		Golia					03/10/22			rovid		_	prov	<u></u>	
Ma					tatus: Out = not in compoints in the OUT box for	mpliance IN = in con each numbered item	Mark	$O = not c$ \checkmark in app						plicable $COS = corrected on site NA, COS$ $R = repeat violation W-Water V in appropriate box for R$:h
					Prio	rity Items (3 Po			re Im	ımed	iate	Cori	recti	ive Action not to exceed 3 days	
Co	Î	iance N	Stat	С	Time and Tem	perature for Food	l Safety	R	О		N	N	С		R
U T	N	О	A	O S	(F = de	egrees Fahrenheit)	Sarcty		U T	N	0	A	o s	Employee Health	
3					1. Proper cooling time a Beans	and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
٥															
	/				2. Proper Cold Holding See					•				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To move	
	~				3. Proper Hot Holding t See	temperature(135°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating prod	cedure for hot holding	ng (165°F in 2							15. No bare hand contact with ready to eat foods or approved	
		/			Hours)						/			alternate method properly followed (APPROVED Y N) Gloves	
					6. Time as a Public Hea	alth Control; proced	ures & records			<u> </u>				Highly Susceptible Populations	
														16. Pasteurized foods used; prohibited food not offered	_
					Ap	proved Source						~		Pasteurized eggs used when required	
					7. Food and ice obtained										
	~				good condition, safe, an destruction Bassha									Chemicals	
					8. Food Received at pro		a 	\perp		1 1				17. Food additives; approved and properly stored; Washing Fruits	
	1				Check always	oper temperature				/				& Vegetables	
					•				Н					Water only 18. Toxic substances properly identified, stored and used	+
						from Contaminat			W					Watch box of hand sanitizer in box	_
	~				Food Separated & preparation, storage, dis	· .	during food							Water/ Plumbing	
3					10. Food contact surfact Sanitized at _200_	es and Returnables ppm/temperature In	; Cleaned and nside ice machine.		3				ı	19. Water from approved source; Plumbing installed; proper backflow device Sprayer to have back siphonage device	
					11. Proper disposition of	of returned, previous	sly served or						Ì	20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned Disc	arded								Watch drains	
		_			D!	owitz Foundatio	n Itome (2 De	ints) w	iolati	ions	Rear	uire	Cor	rective Action within 10 days	
					FII	ority roundatio	III Items (2 I t				_			receive izerous without zo days	_
O U	I N	N O	N A	C O		ority Foundation of Knowledge/ Pe		R	O U		N O	N A	C O	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Signature) Adrienne Turner	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Casa 38	Physical A S golia		City/State: Rockwall	License/Permit # Fs 8874	Page <u>1</u> of <u>2</u>				
			TEMPERATURE OBSERVA							
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp				
Drive t	thru side		Dining side		Wic	37				
,	Tomatoes	37	Tomatoes	40	Beans					
Cut lettuce		39	Cut lettuce	41	37/38/45/46 /38	3				
	Beef	170	Beef	203	Sour cream	38				
	Beans	164	Beans	166	Tomatoes	37				
	Cheese	153	Cheese	160						
	3110000		0113333	100						
		OP	SERVATIONS AND CORRECT	IVE ACTION	IC					
Item					CTED TO THE CONDITIONS OBSERVE	ED AND				
Number	NOTED BELOW:									
			framerusty most in men	s room / w	atch hot water 135 F					
	Address grout issues in kitchen									
	Tea spigots daily									
	Using gloves now to touch rte foods									
	Watch what is stored under hand sink									
	Hot water at hand sink									
	To move employee health poster to hand sinks per new code									
19 Sent pic of new sprayer to plumbing inspector - to have self retracting over sink or back										
10	Time to clean inside ic	e machir	ne plastic deflector panel							
32 To address rusty shelving where needed										
W	Calibrating thermos at insp best to have a digital thin diameter probe									
	Foil under sourcream	one time	use							
01/27	Found 2 pans of beans with thursday dates at 45/46 in center - to discard									
	Pans with wed date 37-38									
W	Very smallGap at back door / where two strips meet									
	Watch storage of brooms etc - avoid attracting vermin									
35/40										
	Reminder to store boxes of hand sanitizer low with chemicals									
	Top shelf lids off shallow pans for beans - possible solution BUT to monitor temps every 30 mins									
	production and the second production and the second composition, so that the second composition and th									
Received	bv:		Print:		Title: Person In Charge/ O	wner				
(signature)	See ahou	/6			- Inc. 2 classiff of Charge of	====				
Incress of S	See abou		Dudant.							
Inspected (signature)	roy: アクリントジルカム	atici al	Print:							
	NEWV MMMU	wruk	/ NO							