

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

| | | | | | | |
|---------------------|------------------|-------------------|------------------------------|--------------------|--------------------|---------------------------|
| Date: 10/09/2024 | Time in: 1:42 | Time out: 2:54 | License/Permit # Fs 91.73 | Food handlers 2 | Food managers 2 | Page <u>1</u> of <u>2</u> |
|---------------------|------------------|-------------------|------------------------------|--------------------|--------------------|---------------------------|

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

| | | | |
|---------------------------------------|--|--|---|
| Establishment Name: Carmonas tacos | Contact/Owner Name: Robert Carmonas | * Number of Repeat Violations: _____ ✓ Number of Violations COS: _____ | 1/99/ A |
| Physical Address: Chris t street | Pest control : Texas extreme 8/2024 | Hood Self | Grease trap /: waste oil We do 9/12-24 40 gals |
| | | Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Picsv | |

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

| Compliance Status | | | | | | Compliance Status | | | | | |
|---|----|----|----|-----|---|--|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 1. Proper cooling time and temperature No process 3 foods coming daily and serving | | | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| 2. Proper Cold Holding temperature(41°F/ 45°F) See attached | | | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at all hand sinks | | | | | |
| | | ✓ | | | | Preventing Contamination by Hands | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 3. Proper Hot Holding temperature(135°F) Will send pics | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | | |
| | | ✓ | | | | | | | ✓ | | |
| 4. Proper cooking time and temperature Will send pics | | | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) | | | | | |
| | | ✓ | | | | Highly Susceptible Populations | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 5. Proper reheating procedure for hot holding (165°F in 2 Hours) Na | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs | | | | | |
| | | ✓ | | | | Chemicals | | | | | |
| 6. Time as a Public Health Control; procedures & records Prep only/ cold holding temps during services to be recorded | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| Approved Source | | | | | | 18. Toxic substances properly identified, stored and used Stored under cabinet | | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda./restaurant Depot | | | | | | ✓ | | | | | |
| | ✓ | | | | | 19. Water from approved source; Plumbing installed; proper backflow device City inspected | | | | | |
| 8. Food Received at proper temperature To track temps from store | | | | | | ✓ | | | | | |
| Protection from Contamination | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal City | | | | | |
| | ✓ | | | | | | | | | | |
| 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Fly walk swim (according to cooking temp) | | | | | | | | | | | |
| | ✓ | | | | | | | | | | |
| 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature 100Upstairs | | | | | | | | | | | |
| | | ✓ | | | | | | | | | |
| 11. Proper disposition of returned, previously served or reconditioned Discarded | | | | | | | | | | | |

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

| Compliance Status | | | | | | Compliance Status | | | | | |
|--|----|----|----|-----|---|--|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Demonstration of Knowledge/ Personnel | | | | | | Food Temperature Control/ Identification | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2 | | | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature All refrigeration | | | | | |
| | ✓ | | | | | W | ✓ | | | | |
| 22. Food Handler/ no unauthorized persons/ personnel 2 | | | | | | 28. Proper Date Marking and disposition Date prepped and date expired to be on products | | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital nsf approvedn | | | | | |
| | ✓ | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| 23. Hot and Cold Water available; adequate pressure, safe See attached | | | | | | ✓ | | | | | |
| | ✓ | | | | | 30. Food Establishment Permit (Current/ insp sign posted) Posted | | | | | |
| 24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Packaged pre order | | | | | | Utensils, Equipment, and Vending | | | | | |
| Conformance with Approved Procedures | | | | | | ✓ | | | | | |
| | | | ✓ | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped | | | | | |
| 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | | | | | W | | | | | |
| Consumer Advisory | | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keep an eye on condition | | | | | |
| | ✓ | | | | | | | | ✓ | | |
| 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label All thoroughly cooked | | | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up but equipped | | | | | |

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

| Compliance Status | | | | | | Compliance Status | | | | | |
|--|----|----|----|-----|---|--|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Prevention of Food Contamination | | | | | | Food Identification | | | | | |
| 1 | | | | | | W | ✓ | | | | |
| 34. No Evidence of Insect contamination, rodent/other animals Flies in kitchen | | | | | | 41. Original container labeling (Bulk Food) Salt sugar flour to label Container not lid | | | | | |
| | ✓ | | | | | Physical Facilities | | | | | |
| 35. Personal Cleanliness/eating, drinking or tobacco use Stored low and away. | | | | | | ✓ | | | | | |
| | | | | ✓ | | 42. Non-Food Contact surfaces clean Watch | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 36. Wiping Cloths; properly used and stored | | | | | | 43. Adequate ventilation and lighting; designated areas used Hood cleaned by owner | | | | | |
| | | ✓ | | | | | | | ✓ | | |
| 37. Environmental contamination Watch frost | | | | | | 44. Garbage and Refuse properly disposed; facilities maintained Tuesday and Fridays none observed today | | | | | |
| | | ✓ | | | | | | | ✓ | | |
| 38. Approved thawing method PullThaw | | | | | | 45. Physical facilities installed, maintained, and clean Monitor and keep cleaning | | | | | |
| Proper Use of Utensils | | | | | | ✓ | | | | | |
| | ✓ | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean Equipped | | | | | |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch handle up | | | | | | | | | ✓ | | |
| | ✓ | | | | | 47. Other Violations | | | | | |
| 40. Single-service & single-use articles; properly stored and used | | | | | | | | | ✓ | | |

Retail Food Establishment Inspection Report

City of Rockwall

| | | |
|--|--------|--------------------------------|
| Received by: Robert Carmona | Print: | Title: Person In Charge/ Owner |
| Inspected by: <i>Kelly Kirkpatrick</i> <small>(signature)</small> | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | | | | |
|--|--|--------------------------------|-------------------------------|-------------|
| Establishment Name: Carmonas tacos | Physical Address: Chris street | City/State: Rockwall | License/Permit # Fs | Page 2 of 3 |
|--|--|--------------------------------|-------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|--------------------|--------|---------------|--------|---------------|--------|
| 2door ambient | 32 | | | | |
| Glass front cooler | 31 | | | | |
| Freezer | 7.2 | | | | |
| All htt | | | | | |
| Veggie cooler | | | | | |
| Tomatoes | 39 | | | | |
| Lettuce | 39 | | | | |
| | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| | |
|-------------------|---|
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F |
| Down stairs | Discussed horchata |
| | Nothin in freezer at time of insp |
| | Hot water at hand sink 112 |
| | Using small freezer as a table / |
| | Date on test strips none observed :neither container had dates tested sanitizer to be 100'ppm |
| | Gloves used and on site and digital thermo on site |
| | Ingredients by request - allergy policy |
| Upstairs i | Restroom equipped / hot water 107 F |
| | Dry storage looks great |
| | Ice machine Empty — suggested I visit IPIA for training on YouTube to clean once machine before use |
| | Sanitizer bucket chlorine 100 |
| | Discussed keeping cut lettuce and cut tomato cold during use 41 or less Ice bath / make sure that' ice and |
| | Water "slurry to keep cold to send pic when setting up |
| | Will also send pics of hot temps and cooking temps |
| | Date marking reflects date made - date prepped plus 6 more |
| | Discussed wearing gloves for handling rte foods — cut lettuce and tomatoes and onions |
| | And also cooked meats |
| 34 | Facility looks great / observed fly buzzing around in kitchen- watch side door and keep closed when in operation |
| | Meats stored fly walk swim - bottomUp |
| | Trash picked up Tues /friday |
| | Any employee drinks should be stored low away from anything related to food / no screw off lids / hands <u>free</u> |
| Pics for Followup | |
| | Cold condiments Cut tomatoes lettuce / cheese horchata |
| | Hot temps for all meats. Chicken / pork / beef |
| | |
| | |
| | |

| | | |
|---|--------|--------------------------------|
| Received by: See above <small>(signature)</small> | Print: | Title: Person In Charge/ Owner |
| Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small> | Print: | Samples: Y N # collected |

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