

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Carmonas tacos	Physical Address: Chris st	City/State: Rockwall	License/Permit # Fs 9173	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door down stairs	38				
Glass front	32				
Freezer htt	9.4				
Cooler upstairs					
Hot sauce	34				
Tomato	35				
Owner to send pic of cooking temp					

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: temps in F
	Doors look good no light under
	Signage at hs/ for employee health good
	Hot water 106
	Thermo by door in cooler
	Sanitizer bucket 100. Ppm
	Microfiber towels used in sanitizer buckets
	Owners cleans hood - to date when cleaned /put sticker on hood
Upstairs	Dry storage looks same
38/cos	Put oil on shelf acid floor storage
	Rest room hot water 111 / equipped
	Toilet flushed at insp
	Hand sink 113/three comp 112
	Gloves confirmed -wash hands first always
	Bucket of sanitizer 100 ppm
	Digital and laser thermo used
	Swivel head on faucet to allow for filling all compartments
Confirmed	Ice machine used on weekends -drain approved by plumbing confirmed air gap
	Portioning hot sauce to tables / if using squirt bottles to sanitize outside of bottle with sanitizer wipe/between customers
	Onions are portioned one container goes to Table per order
	Salsa Dated when opened to discard before 6 days out / using in less
	No left overs used
	Thawing in cooler 30's
	Food allergy poster posted
	Cutting board looks good
Note	Reminder that toppings to dishes that are tcs should be kept cold or use tphc (time as control only out for 4hrs! Before discarding)
Note	Plates are taken to tables for service from prep area /keep toppings covered and on ice and water)

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