

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 7/30/2025	Time in: 9:45	Time out: 11:40	License/Permit # FS-9298	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Rosa's Cafe and Tortilla Factory			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2245 S Goliad Rockwall, TX			Pest control : Ecolab/6-21-2025	Hood Bennett/7-2025	Grease trap : Cold Springs/2000gal/5-27-2035	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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 '✓' a checkmark in appropriate box for IN, NO, NA, COS    Mark an <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
3					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith/corporate	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 6	
	✓				22. Food Handler/ no unauthorized persons/ personnel 37	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
2					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label all meats to required temps	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status						
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee. **Retail Food Establishment Inspection Report**

Received by: (signature) <i>Elizabeth Aldana</i>	Print: <b>Elizabeth Aldana</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rosa's Cafe and Tortilla Factory		Physical Address: 2245 S Goliad		City/State: Rockwall, TX		License/Permit # FS-9298		Page <u>2</u> of <u>2</u>							
TEMPERATURE OBSERVATIONS															
Item/Location		Temp F		Item/Location		Temp F		Item/Location		Temp F					
dining steam well/potatoes		144		to go steam wells/potato		155		to go salsa cooler/ salsa		52					
beans/egg		177/158		refried beans/charro beans		166/168		WIC/tomatoes		41					
egg/spicy potatoes		163/150		egg/egg		155/154		sausage		26					
under/ rice/ground beef		188/152		beef fajita/chicken fajita		153/150		salsa bar/pico		39/42					
cold table/cut tomatoes		36		under steam well hot holding/beans		143		salsa		39/41					
shredded cheese		41		chicken		158									
under/queso		38		to go cold top/cut tomatoes/cheese		41/41									
overstock hot holding reach in/beef/ground beef		121/91		under/sour cream		41									
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:														
	Line hand sink 115F equipped														
35	To store employee drinks low/separate/no screw tops/use a cup with lid and straw instead														
35	Employee hair must be restrained when serving/prepping food														
47	Doors to under steam table hot holding to be repaired to stay shut/sealed														
	Under counter hot holding reach in/foods removed and reheated to 165F														
5	Commercially bagged sauces, ground beef etc need to be heated to manufacturer's instructions first prior to being placed in hot holding unit														
	Need to heat to get out of the danger zone quickly prior to being placed in hot holding reach in (items were placed from WIC at 41F)														
25	This process should be quick and not stretched out over several hours/ to follow Rosa's instructions which is 165F within 2 hours														
	Tortilla hand sink 120F equipped														
39	Need to invert ice buckets														
W	Grill drawers/not cold holding however, foods are cooked eithin the hour/batch cooking for lunch rush, etc														
42	To clean in/around/on equipment and prep areas														
42	To clean inside coolers throughout/food debris and spills														
47	To repair door to hot holding reach in under to go steam table to properly seal and shut														
39	To keep scoop handles out of bulk products														
31	Hand sink by back door/no soap dispenser/ 100+F														
37	Need lid to bulk salt container														
	Using Atkins probe thermo														
10	Sani buckets at 0ppm/sani dispenser not dispensing correctly/ will manually mix until repaired														
	Test strips on site/current														
10/33	Dishwasher not sanitizing/ will need to repair as we changed jugs, primed, still not sanitizing														
	will use 3 comp sink until repaired														
	3 comp sink 130F														
	Soda/tea nozzles WRS daily														
45	To clean floors and under equipment/some food and grease buildup														
Received by: (signature) <i>Elizabeth Aldana</i>												Print: <b>Elizabeth Aldana</b>		Title: Person In Charge/ Owner <b>Manager</b>	
Inspected by: (signature) <i>Christy Cortez, RS</i>												Print: <b>Christy Cortez, RS</b>		Samples: Y    N    # collected	

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