Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /30)/2	02	25	Time in: 9:45	Time out: 11:40		icense/Per S-92		3					Est. Type	Risk Category	Page 1	of <u>2</u>
		se of shme			tion: 1-Routine e:	2-Follow U		Complain Owner Na		4-]	Inves	tiga	tion		5-CO/Construction * Number of Repeat Violat	6-Other ions:	TOTAL/S	SCORE
_		a 's (al Ad			and Tortilla Fac		est control :	-		Нос	vd.		Gr	2000	✓ Number of Violations CC		18/8	2/B
22	45 (S G	olia	ad I	Rockwall, TX	Ec	colab/6-2	1-2025	E	Benne	ett/7-2		Cold	d Sp	orings/2000gal/5-27-2035	No 🗌		
M					Status: Out = not in corpoints in the OUT box for Prior	each numbered i	item	Mark '✓		ckma	rk in	appro	opriat	te bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days		lation W- e box for R	Watch
О	Î	ance N	N	С	Time and Tem	perature for F	ood Safety		R	О	mpli I	N	N	С				R
U T	N	0	A	o s		egrees Fahrenhe	eit)			U T	N	0	A	o s	Emplo 12. Management, food employe	yee Health	employees:	
	~				i i i i i i i i i i i i i i i i i i i	a temperature					~				knowledge, responsibilities, and		employees,	
	~				2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from	
	~				3. Proper Hot Holding to	emperature(135	5°F)								Preventing Cont	tamination by Han	ıds	
	~				4. Proper cooking time a	and temperature	е				~				14. Hands cleaned and properl	•		
3					5. Proper reheating proc Hours)	edure for hot ho	olding (165°	°F in 2			~				15. No bare hand contact with a alternate method properly follo)
	~				6. Time as a Public Hea	lth Control; pro	ocedures &	records					•		Highly Susce	ptible Populations		
					Арр	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when rec pasteurized liquid	quired	fered	
	_				7. Food and ice obtained good condition, safe, and			ood in								emicals		
						eith/corp												
	~				8. Food Received at pro		е				~				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fru	iits
						from Contami	ination				~				18. Toxic substances properly i	dentified, stored an	d used	
	~				9. Food Separated & propreparation, storage, dis			boc			·				Water	/ Plumbing		
3					10. Food contact surface Sanitized at I			ed and			~			+	19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca		iously serve	ed or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper	
0		D.T.	N	G	Prio	ority Founda	ation Iten	ns (2 Poir		-		_		_	rective Action within 10 days			
O U T	I N		N A	C O S	Demonstration	of Knowledge	/ Personnel	l	R	O U T	I N	N O		C O S	Food Temperature	Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cer 6						~				27. Proper cooling method used Maintain Product Temperature		quate to	
	~				22. Food Handler/ no ur	nauthorized pers	sons/ person	nnel			~				28. Proper Date Marking and d	•		
					Safe Water, Recor	rdkeeping and Labeling	Food Packa	age			~				29. Thermometers provided, ac Thermal test strips probe	curate, and calibrat	ed; Chemica	I/
	~				23. Hot and Cold Water										Permit Requirement,	•		
	~				24. Required records avidestruction); Packaged I		ock tags; par	rasite			~				30. Food Establishment Perm 12/31/2025	nit (Current/insp re	port sign po	sted)
			Ī		Conformance w 25. Compliance with Va	ariance, Speciali	ized Process					Ī			Utensils, Equip 31. Adequate handwashing faci	ment, and Vendin		
2					HACCP plan; Variance processing methods; ma					2					supplied, used			
					Cons	sumer Advisory	y								32. Food and Non-food Contac designed, constructed, and used	t surfaces alconoble		
															designed, constructed, and used		e, properly	
	~				26. Posting of Consume foods (Disclosure/Reminall meats to requ	er Advisories; ra nder/Buffet Plat Jired temp	aw or under te)/ Allerger	cooked n Label		2	V				33. Warewashing Facilities; ins Service sink or curb cleaning fa	talled, maintained,		
0		N	N	C	foods (Disclosure/Reminal meats to requ	inder/Buffet Plat uired temp	te)/ Allerger S	n Label	Action R	Not					33. Warewashing Facilities; ins	d stalled, maintained, acility provided		P
O U T	I N		N A	C O S	foods (Disclosure/Remirall meats to requestrements) Core Items (1 Points) Prevention of	inder/Buffet Platuired temperate violations of Food Contain	te)/ Allerger S Require Comination	n Label orrective A				cceec N O	N	Da C O S	33. Warewashing Facilities; ins Service sink or curb cleaning fa ys or Next Inspection , Which Food Id	stalled, maintained, acility provided ever Comes First lentification		R
U	I			O	foods (Disclosure/Reminall meats to requested to requeste	inder/Buffet Plat uired tempe at) Violations of Food Contant ect contamination	te)/ Allerger S Require Commination on, rodent/of	n Label orrective A		Not O U	to Ex	N	N	C O	33. Warewashing Facilities; ins Service sink or curb cleaning fa ys or Next Inspection, Which	stalled, maintained, acility provided ever Comes First lentification		R
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U	I N			O	foods (Disclosure/Reminall meats to requested to requeste	inder/Buffet Plat uired temp: at) Violations of Food Contan ect contamination s/eating, drinkin perly used and standards	te)/ Allergers S Require Commation on, rodent/on ng or tobacc	n Label orrective A		Not O U T	I N	N	N	C O	33. Warewashing Facilities; ins Service sink or curb cleaning fa ys or Next Inspection, Which Food Id 41. Original container labeling (stalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities clean ghting; designated a	used/	
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\mathbf{U}	I N			O	foods (Disclosure/Reminall meats to requestion of the Prevention of the State of th	inder/Buffet Plat uired temp: at) Violations of Food Contan ect contamination s/eating, drinkin erly used and si amination method er Use of Utensi c, & linens; propo- ee utensils; propo-	Require Commination on, rodent/on ng or tobacce stored ils erly used, so	ther o use		Not O U T	I N V	N	N	C O	33. Warewashing Facilities; ins Service sink or curb cleaning factors or Next Inspection, Which Food Id 41. Original container labeling (Physical 42. Non-Food Contact surfaces 43. Adequate ventilation and light of the surfaces of th	stalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities clean ghting; designated a lly disposed; faciliti maintained, and cl	used/ ureas used es maintaine ean	

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

Form EH-06 (Revised 09-2015)

egg/s	steam well/potatoes Deans/egg spicy potatoes r/ rice/ground beef	Temp F 144 177/158 163/150	Item/Location to go steam wells/potato refried beans/charro beans	Temp F 155	Item/Loca	tion	Temp F				
dining b egg/ unde	steam well/potatoes Deans/egg spicy potatoes r/ rice/ground beef	144 177/158	to go steam wells/potato			uon	1emp F				
egg/s	peans/egg spicy potatoes r/ rice/ground beef	177/158		100		ooloo ooolor/ ooloo	52				
egg/	spicy potatoes r/ rice/ground beef		refried beans/charro beans								
unde	r/ rice/ground beef	163/150		166/168	WI	41					
	-		egg/egg	155/154	sausage		26				
cold t		188/152	beef fajita/chicken fajita	153/150	salsa bar/pico		39/42				
	able/cut tomatoes	36	under steam well hot holding/beans	143	salsa		39/41				
shre	edded cheese	41	chicken	158							
ur	nder/queso	38	to go cold top/cut tomatoes/cheese	41/41							
	hot holding reach in/beef/ground beef	121/91	under/sour cream	41							
		OB	SERVATIONS AND CORRECTIV	VE ACTION	IS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED	AND				
	Line hand sink 115	- equipr									
35			//separate/no screw tops/	luse a ci	ın with l	id and straw instead					
	• • •		rained when serving/pre		•	id dild straw motod					
	• •		<u> </u>			/sealed					
41	Doors to under steam table hot holding to be repaired to stay shut/sealed										
5	Under counter hot holding reach in/foods removed and reheated to 165F										
_	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 To still a hourd sink 120F against add										
	Tortilla hand sink 120F equipped										
	Need to invert ice b										
			vever, foods are cooked eith	in the hou	r/batch c	ooking for lunch rush,	etc				
			oment and prep areas								
42			ughout/food debris and	•							
47	•		reach in under to go stea	am table	to prop	erly seal and shut					
39	To keep scoop hand		•								
31	Hand sink by back	door/no	soap dispenser/ 100+F								
37	Need lid to bulk salt	t contair	ner								
	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 (signature)		?	Elizabeth	Alda	ana	Title: Person In Charge/ Own Manager	er				
Inspected (signature)	Elizabeth Aldana by: Christy Cov	tez 1	RS Christy Co	ortez.							