Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/18/2025			2:35								Est. Type Risk Category Page 1 of	2				
	urpo stabl				tion: 1-Routine	2-Follow U	Jp 3-Con Contact/Ow	iplaint ner Name		4-In	vest	igatio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE	
Qdoba Mexican Eats								✓ Number of Violations COS:				✓ Number of Violations COS: 2/98/	Α			
					Rockwall, TX	Re	est control : entokil/9-4-2	025		Hood Powerwa		025 L	ireas ES/	se trap : Follow-up: Yes Z7 3011 1000gal/9-17-2025 No Z		
M					Status: Out = not in co points in the OUT box for Prio	each numbered it			checl	kmark	c in ap	propr	iate bo	pplicable COS = corrected on site R = repeat violation W-Wat box for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	tch	
Co	ompliance Status					R		Compliance O I N			atus					
U T	U N O A O			o s	(F = degrees Fahrenheit)								o S	F		
	~				1. Proper cooling time a	and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)		_		/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Ho				3. Proper Hot Holding t	per Hot Holding temperature(135°F)			İ					Preventing Contamination by Hands		
	<u> </u>			4. Proper cooking time and temperature				ı	V		П	14. Hands cleaned and properly washed/ Gloves used properly Gloves used				
	~				5. Proper reheating prod Hours)	cedure for hot ho	olding (165°F in	2			/	T		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
	~	6. Time as a Public Health Control; procedures				cedures & reco	rds	İ					Highly Susceptible Populations			
					Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs					
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals		
	V			8. Food Received at pro)		_					17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				Protection from Contamination				_	_ `	/			18. Toxic substances properly identified, stored and used			
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
	~				10. Food contact surfact Sanitized at 200	es and Returnab ppm/temperatur	les ; Cleaned an	d						19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned disc		iously served or		-		/			20. Approved Sewage/Wastewater Disposal System, proper disposal	_	
						araca										
					Pri	ority Founda	ation Items (2	Points)) vio	latio	ns R	equir	e Coi	rrective Action within 10 days		
O U T	I N	N O	N A	C O S		ority Founda of Knowledge		Points)) vio	0	I I	equir N N O A	C	·	R	
		N O		О		n of Knowledge/	/ Personnel	R) vio	O U T	I I	N N	CO	·	R	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

E (11' 1	W	DI 1 1 A	11	C: /g, ,			0 60					
	ment Name: Da Mexican Eats	Physical A	Ridge Rd	City/State: Rockwa	all, TX	FS2024-12 Page	<u>2</u> of <u>2</u>					
		•	TEMPERATURE OBSERVA									
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp F					
hot hol	ding reach in/chicken	146	line steam table/chicker	1 10	under/cheese		41					
	pork	137	pork	137	grill d	37						
unde	er counter cooler	32	shredded beef	168	back under counter cooler		34					
under co	ounter cooler/ shredded cheese	42	shredded pork	167	back ho	ot holding reach in/rice	158					
to go	o cold table/pico	42	drive thru drink coole	er 32	,	white rice	157					
	corn relish	41	cold table serving/pic	42	black beans		161					
und	ler/green salsa	37	corn relish	42	WIC/	/IC/bagged chicken						
line co	old top/shredded cheese	41	salsa	41	bagg	ged pork/brisket	34/35					
		OF	SERVATIONS AND CORRECT	IVE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Cookline hand sink 112F equipped											
	Soda/tea nozzles WRS daily											
	Hand sink by back up hot holding at 107 equipped											
42	To clean hand sink by hot holding reach in/food debris/to be used ONLY for hand washing											
	Sani buckets setup to 200ppm quats											
	Sani buckets changed every 2 hours											
42			•	some m	inor foo	d debris						
	To clean in/around/on equipment and prep tables/some minor food debris Warewash hand sink 110F equipped											
	Very little leftovers because batch cooking based on demand/preference is always fresh daily											
	Discussed cooling down methods and reheating to 165+F within 2 hours if applicable											
	3 comp sink 129F											
	Sani sink setup to 200ppm quats											
	Sani dispenser at 3 comp sink at 200-400ppm quats											
	Test strips on site/current 2/2027 exp											
	Employee drink shelf/good											
	Self serve utensils commercially prepacked/disposable											
	Sleeved straws											
45												
	Gloves used for all prep/RTE											
	Brisket, shredded pork, and ground commercially precooked											
	Steak and chicken cooked on site to required temps											
Received	l by:		Print:			Title: Person In Charge/ Owner						
(aiamatuma)	, · · ·	lez		e Gonz	alez	Manager						
Inspected (signature)	Guadalupe Gonzal d by: Chvisty Cov	tor	Print: Christy C	ortoz		<u> </u>						
	Cruisty Cov	vez, 1	Company C	UI LEZ,	110	Samples: Y N # collect	ed					