

Follow-up fee of \$50.00 is required after 1st Followup  
*virtual*

# Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>10/08/2025</b>	Time in: <b>10:15</b>	Time out: <b>11:12</b>	License/Permit # <b>Fs 9173</b>	Food handlers <b>2</b>	Food managers <b>2</b>	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: <b>Carmonas taco</b>	Contact/Owner Name: <b>Roberto Carmona</b>	* Number of Repeat Violations: <u>    </u> ✓ Number of Violations COS: <u>    </u>	<b>1/99/A</b>
Physical Address: 421 crusher for	Pest control : Texas extreme 8/7/25	Hood Owner clrsnx Ae do 40Gal 8/35/25	Grease trap/ waste oil: Ae do 40Gal 8/35/25
Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> Pics			

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			✓			✓					
1. Proper cooling time and temperature <b>Cook and serve only</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Posted</b>					
W											
3. Proper Hot Holding temperature(135°F) Toon. Provide						<b>Preventing Contamination by Hands</b>					
We						✓					
4. Proper cooking time and temperature To provide						14. Hands cleaned and properly washed/ Gloves used properly					
			✓			✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) <b>No left overs I</b>						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
			✓								
6. Time as a Public Health Control; procedures & records Na maybe during prep but served and hone						<b>Highly Susceptible Populations</b>					
								✓			
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓										
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Commercial grocery</b>						<b>Chemicals</b>					
	✓					✓					
8. Food Received at proper temperature <b>To transport safely</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>					
	✓					✓					
<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used <b>Low</b>					
W	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Raw checker lowest always						<b>Water/ Plumbing</b>					
	✓					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature <b>100ppm. Sh</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City</b>					
	✓					✓					
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal <b>City approved</b>					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓								✓		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel <b>2</b>						28. Proper Date Marking and disposition <b>Discussed using e pDate too too 6 days out</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Teststrips dated 7/27</b>					
	✓					✓					
23. Hot and Cold Water available; adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>					
						✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Good</b>						30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						W					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch gal shelf</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>Posted allergies</b>						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Discussed w r s sir dry</b>					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓							✓			
34. No Evidence of Insect contamination, rodent/other animals <b>Watch</b>						41. Original container labeling (Bulk Food)					
35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>					
	✓					✓					
36. Wiping Cloths; properly used and stored <b>Store in bucket</b>						42. Non-Food Contact surfaces clean <b>Watch</b>					
W						✓					
37. Environmental contamination <b>Watch</b>						43. Adequate ventilation and lighting; designated areas used <b>City approved</b>					
			✓			✓					
38. Approved thawing method <b>Cooler</b>						44. Garbage and Refuse properly disposed; facilities maintained <b>Twice week</b>					
<b>Proper Use of Utensils</b>						1					
	✓					45. Physical facilities installed, maintained, and clean <b>See</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						✓					
	✓					46. Toilet Facilities; properly constructed, supplied, and clean <b>Stop towels flushed</b>					
40. Single-service & single-use articles; properly stored and used								✓			
						47. Other Violations					

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> Carmonas tacos	<b>Physical Address:</b> Chris street	<b>City/State:</b> Rockwall's 9273	<b>License/Permit #</b> Fs 9173	Page 2 of 2
--	--	---------------------------------------	------------------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door cooler downstairs	36.8				
Glass front	30				
Upright freezer	3.6				
HTT					
Veggie cooler	37				
Tomato	38				

### 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
	Front door and side door look good
	Hot water 105
	Sanitizer red butcher 100Ppm
45	Avoid painting FRP - it just peels off call Next to grill all Mounytbof
	Water and ice used to keep horchata cold
	Allergy posting at place of order
	No raw food sold
	Hot water 108'
	Dry storage looks good
	Sani bucket up stairs up stairs 100 ppm
	Shelving to be SS when replacing
	Ice machine off
	Hand sink up stairs 105
	3 comp 110
	Use light paint in cabinets when epoxy when next painting needed
	Date on. Chicken and 1/12 pork 10/10 and beef 10/11
	Walmart and fiesta and Costco and rd
	Date marking using date prepped
	Alcohol swabs used to sanitize thermo
Note	To provide horchata and hot cooking as all foods are cooked and served
	Gloves used to touch RTE foods after Hand washing
	Garbage day Friday and Tues
	Small amounts of oil used similar to residential can be discarded in trash

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

Form EH-06 (Revised 09-2015)