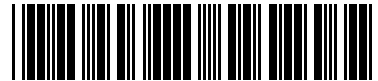


FI-3445

Date: 10/25/2023	Time in: 08:13	License/Permit # 0	Est. Type SD	Risk Category SD	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		TOTAL/SCORE		89																																																																																																																																																																																																																			
Establishment Name: Rosa's Cafe & Tortilla Factory		Contact/Owner Name: Laura				Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>0</u>																																																																																																																																																																																																																	
Physical Address: 11911 US-380		Pest control : NA				Grease trap : NA																																																																																																																																																																																																																	
Follow-up: No																																																																																																																																																																																																																							
<p><b>Compliance Status:</b> 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 <input checked="" type="checkbox"/> in appropriate box for R</p>																																																																																																																																																																																																																							
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FI-3445



Establishment Name: Rosa's Cafe & Tortilla Factory		Physical Address: 11911 US-380		City/State: Cross Roads, TX		License/Permit # 0		Page ___ of ___ 2 of 2	
<b>TEMPERATURE OBSERVATIONS</b>									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Beef		165°F	Sour cream		39°F				
Beans		165°F	Cheese		39°F				
Queso		165°F							
Rice		165°F							
Chicken		165°F							
WIC		40°F							
WIF		0°F							
Guacamole		39°F							
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
10	Observed the dish machine sanitizer concentration at 50ppmCL. Observed the three compartment sink sanitizer concentration at 200ppmQA.								
20	Provide the grease trap ticket upon request.								
21	Provide a valid Certified Food Manager Certificate upon request. Display in public view the CFM certificate.								
22	Provide valid Food Handler cards for all food prep employees within 30 days of employment.								
30	Display in public view the Town of Cross Roads Food Service Permit.								
31	Provide paper towels to all hand wash sinks. Observed a hand wash sink with the paper towel dispenser without paper towels.								
Received by: (signature)		Print: Laura				Title: Person In Charge/ Owner Manager			
Inspected by: (signature)		Print: Jeff Babina RS/CPO				Samples: Y <input checked="" type="radio"/> N <input type="radio"/> # collected N/A			