



Food Establishment Inspection Report

Date: <u>2/8/23</u>	Establishment Name: <u>Rosa's Cafe # 24</u>	Permit #: <u>2019-07403</u>	TOTAL/SCORE <u>4</u>
Purpose of Inspection: <input type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input checked="" type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other			
Contact/Owner Name: <u>Terrance Williams</u>		* Number of Repeat Violations: <u>2</u> ✓ Number of Violations COS: <u>3</u>	
Physical Address: <u>4200 Franklin Ave</u>	City: <u>Waco</u>	Zip Code: <u>76710</u>	Phone: _____
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			Date: <u>August</u>

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 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 asterisk '*' 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	Compliance Status	Employee Health	R
OUT	IN	NO	NA	COS	
	✓			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓			Preventing Contamination by Hands	
	✓			14. Hands cleaned and properly washed/ Gloves used properly	
	✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y <u>(N)</u>)	
	✓			Highly Susceptible Populations	
	✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓			Chemicals	
	✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓			18. Toxic substances properly identified, stored and used <u>OK</u>	
	✓			Water/ Plumbing	
	✓			19. Water from approved source; Plumbing installed; proper backflow device <u>OK</u>	
	✓			20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status	Demonstration of Knowledge/ Personnel	R	Compliance Status	Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS	
	✓			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓			28. Proper Date Marking and disposition	
	✓			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓			Permit Requirement, Prerequisite for Operation	
	✓			30. Food Establishment Permit (Current & Valid)	
	✓			Utensils, Equipment, and Vending	
	✓			31. Adequate handwashing facilities: Accessible and properly supplied, used <u>OK</u>	
	✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <u>OK</u>	
	✓			33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided	

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	Compliance Status	Food Identification	R
OUT	IN	NO	NA	COS	
	✓			41. Original container labeling (Bulk Food)	
	✓			Physical Facilities	
	✓			42. Non-Food Contact surfaces clean <u>OK</u>	
	✓			43. Adequate ventilation and lighting; designated areas used	
	✓			44. Garbage and Refuse properly disposed; facilities maintained	
	✓			45. Physical facilities installed, maintained, and clean	
	✓			46. Toilet Facilities; properly constructed, supplied, and clean	
	✓			47. Other Violations	

Received by: (signature) <u>T Williams</u>	Print: <u>Terrance Williams</u>	Title: <u>manager</u>
Inspected by: (signature) <u>[Signature]</u>	Print: <u>T Williams</u>	Permit Expires: Mo / Yr _____

Notes: See page 2

