			•		of										_		
	\$50.00 afterRetail Food Establishment Inspection ReportImage: First aid kitFirst FollowupAllergy policy																
					F			-			_				Vomit cle		
Б										of I	Ro	Cł	K۷	all	Employe	e health	
	ite: 3/2	5			Time in: 11:30	Time out: 12:20	License/P			3				CPFM 2	Food handlers 6	Page 1 of 2	2_
			f Ins	spec	tion: 🖌 1-Routine	2-Follow Up	3-Compla	_	_	-Inve	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
	tabli CO				^{ne:} #3134 Rockw		tact/Owner I eth Casti							Number of Repeat Viol			^
Physical Address: Pest control : 609 White Hills Dr Massey 12/2/24							ood /ersal	11/24			e trap :/ waste oil vaste 10/1/24 1500g	Follow-up: Yes	2/98//	4			
Compliance Status: Out = not in compliance $IN = in$ compliance NO = not observed.								rved	N	A = n	10t ap	oplicable COS = corrected on	site \mathbf{R} = repeat via		ch		
Ma	urk tl	ie ap	prop	riate	points in the OUT box for Price									ox for IN, NO, NA, COS Ma tive Action not to exceed 3 da	urk an 🗙 in appropriat Ays	te box for R	
0						R	0		Ν	Ν	С				R		
U T	N	0	A	0 S		legrees Fahrenheit)			U T		0	A	O S	12. Management, food emplo	loyee Health	employees:	
		~				r				~	1			knowledge, responsibilities, a			
	~				2. Proper Cold Holding	g temperature(41°F/ 45°	F)		v	V				13. Proper use of restriction a eyes, nose, and mouth	und exclusion; No dis	charge from	
				3. Proper Hot Holding temperature(135°F)				-	1				Employee health forr	n posted ntamination by Har	ade		
	~ ~			See 4. Proper cooking time and temperature						~				14. Hands cleaned and prope			-
	•					cedure for hot holding (165°F in 2				,			15. No bare hand contact with	h ready to eat foods of	r approved	-
		~			Hours)	11.0 1 1	0 1			~				alternate method properly fol Gloves & utensils	lowed (APPROVED	Y N)	
	~				6. Time as a Public He	alth Control; procedures	& records			1	1	1	1		ceptible Populations		
					Ap	oproved Source				~				16. Pasteurized foods used; p Pasteurized eggs used when r N/A		fered	
						ed from approved source nd unadulterated; parasi				1		1					
	~				destruction Sygma	a A								C	Themicals		
	~				8. Food Received at pr Checking	oper temperature				~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
						n from Contamination					,			N/a 18. Toxic substances properly	y identified, stored ar	d used	
					9. Food Separated & p	rotected, prevented durin	ng food			•				Stored low and s			
	~				preparation, storage, di								1		er/ Plumbing		
	~				10. Food contact surface Sanitized at <u>200</u>	ces and Returnables ; Cl ppm/temperature	eaned and			~				19. Water from approved sou backflow device	rce; Plumbing install	ed; proper	
-	~				11. Proper disposition reconditioned Disca	of returned, previously s	erved or			~	,			City approved 20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper	1
	-						tome (? Po	ints)	viola	tions	Rec	uira		rrective Action within 10 day	e		
O U	I N	N O	N A	C O		n of Knowledge/ Perso		R	O U) I J N	Ν	N A	C 0		s re Control/ Identific	ation	R
Т				S	21. Person in charge pr	resent, demonstration of	knowledge,		Т				S	27. Proper cooling method us	ed; Equipment Ade	quate to	
	~				2	ertified Food Manager (C	,			~				Maintain Product Temperature 28. Proper Date Marking and		*	
	~				$\frac{22}{6}$. Food Handler/ no u	maumorized persons/ pe				~	'			Great date labels 29. Thermometers provided,	-	ed: Chemical/	
					Safe Water, Reco	ordkeeping and Food P Labeling	ackage			~	'			Thermal test strips		eu, chenneal	
	~				23. Hot and Cold Wate 115, good pre	er available; adequate pr essure	essure, safe			-				Permit Requirement	•	peration	
	~				24. Required records a destruction); Packaged	vailable (shellstock tags	; parasite			~				30. Food Establishment Per Current and post		ent/ insp posted	
					Commercial Conformance	with Approved Proced	ures			<u> </u>				•	ipment, and Vendin	ıg	
						Variance, Specialized Pro e obtained for specialize					,			31. Adequate handwashing fa	acilities: Accessible a	nd properly	
	•				Temping food	anufacturer instructions				V				Equipped			
					Con	sumer Advisory				~	,			32. Food and Non-food Conta designed, constructed, and us		e, properly	
						er Advisories; raw or ur					,			33. Warewashing Facilities; i		used/	+
	~				Ingredients upon re	·	<u> </u>			~				Service sink or curb cleaning Equipped	• •		
O U	I N	N O	N A	C O		nt) Violations Requir of Food Contaminatio		Actio R	n Noi 0 U) I	Exce N O	ed 90 N A	0 Da C 0	tys or Next Inspection , Whic	<i>thever Comes First</i>		R
T	-	0	A	s		sect contamination, rode			T			А	s	41.Original container labeling			
-	v ./				animals	ss/eating, drinking or tol		\square							ical Facilities		
	• •				36. Wiping Cloths; pro	perly used and stored		$\left \right $		~				42. Non-Food Contact surfac			-
1	•				Stored in solut			$\left \right $		~	-		-	43. Adequate ventilation and	lighting; designated	areas used	+
\vdash	~				See 38. Approved thawing WIC	method		+		~	, ,		\vdash	44. Garbage and Refuse prop	erly disposed; faciliti	es maintained	+
	-				WI0	er Use of Utensils			1		-		-	45. Physical facilities installe	d, maintained, and cl	ean	+
	~				39. Utensils, equipmen	t, & linens; properly use se utensils; properly use		[]	Ė	~				46. Toilet Facilities; properly	constructed, supplie	d, and clean	+
	•					ngle-use articles; proper		$\left - \right $			<u> </u>			Equipped 47. Other Violations			_
	~				and used	, proportion of the second sec	,				~			N/A			
										•	•						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lisbeth Castillo	Print: Lisbeth Castillo	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Taco Bueno #3134 Rockwa		ddress: hite Hills Dr	City/State: Rockwall		<u>2</u> of <u>2</u>				
		TEMPERATURE OBSERVA	ΓIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
Salsa bar		Drive thru side		UC freezer	21.3				
Pico/red sauce	36/36	Rice/beef 173	168	WIF htt	10.3				
Fire sauce	34	Beans/hot chz 167,168	168	WIC amb	36				
Flat top grill	255	Cold holding		Buttermilk/pico	38/37				
Lobby line		Lettuce/blend chz	36/33	Raw chix	38				
Chix/beef	153/168	Dice Tom/gauc/sc 34	34/38	Dice Tom/lettuce	37/38				
Beans/beans	167/167	Hot holding		Shredded cheese	38				
Chili/ hot cheese	165/166	Stk/chx/beans/rice	9 146-168	Drive thru cooler salsa	40				
	OB	SERVATIONS AND CORRECTI	VE ACTION	٧S					
Item AN INSPECTION OF YOUR I Number NOTED BELOW: all temperature			FION IS DIRE	CTED TO THE CONDITIONS OBSERVED AN	ND				
Restrooms equipped	d, temp gr	eater than 101 in each ro	om						
Hand sinks equippe	d, temp gr	eater than 104 throughou	t kitchen						
3comp sink not set u	up, 115 qu	at sani 200ppm							
45 To replace damaged	d ceiling til	e above CO2 tanks							
FRP corner guard by									
		eads to drip dry over mor	sink						
Observed beans co	• ·		•						
Ice machine looks gr	<u> </u>								
		erved, air curtain operation	al durina i	inspection					
	•	•	•	•					
	5								
	Cleaning soda and tea nozzles daily								
Digital thermo onsite	Digital thermo onsite, strips current								
Dessional hou		Duine							
(signature) See abo	ve	See ab	ove	Title: Person In Charge/ Owner					
.	57-1	Print:							
$V \leftarrow) (C + c)$	\sum	🔶 Richard	וווח ג н	Samples: Y N # collecte	be				