

Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 1/3/25	Time in: 11:30	Time out: 12:20	License/Permit # FOOD5123	CPFM 2	Food handlers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Taco Bueno #3134 Rockwall	Contact/Owner Name: Lisbeth Castillo	Number of Repeat Violations: <u>1</u>	2/98/A
		Number of Violations COS: <u> </u>	

Physical Address: 609 White Hills Dr	Pest control : Massey 12/2/24	Hood Universal 11/24	Grease trap / waste oil Southwaste 10/1/24 1500g	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					W					
	✓										
	✓										
		✓									
	✓										
Approved Source						Preventing Contamination by Hands					
	✓					✓					
	✓										
		✓									
	✓										
Protection from Contamination						Highly Susceptible Populations					
	✓					✓					
	✓										
	✓										
	✓										
	✓										
	✓										
	✓										
	✓										

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Water/ Plumbing					
	✓					✓					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓										
	✓										
1											
	✓										
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓					✓					
	✓										
	✓										
	✓										

