Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: 1/24/25			Time in: 11:25	Time out: 12:13	l l	icense/Pe	0004423						3	Food handlers	Page <u>1</u>	of <u>2</u>			
Pui	Purpose of Inspection: ✓ 1-Routine		int	4-Investigation			tion		5-CO/Construction 6-Other		TOTAL/S	CORE							
Velvet Taco Gustavo Oroz						e:						Number of Repeat Violations: 2  Number of Violations COS:		4/96/A					
Physical Address: 2608 Ridge Rd Rockwall, Tx  Compliance Status:  Out = not in compliance IN = in compliance  NO													e trap :/ waste oil easte 1/15/25 1000g	Follow-up: Yes No	4/90	)/A			
Mar					tatus: Out = not in co points in the OUT box for	$ \frac{IN}{\text{mpliance}} = \text{in} $ each numbered it	compliance tem	NO Mark '		ot obs						plicable COS = corrected on ox for IN, NO, NA, COS Ma	site $\mathbf{R} = \text{repeat vio}$ ark an $\mathbf{X}$ in appropriate	lation W= V e box for R	Watch
			Stat					violations	Req			<i>media</i> mplia			_	ve Action not to exceed 3 da			
O U T	I N	N O	N A	C O S		perature for Fo			R		O U T	I	N	N A	C O S	Emp	loyee Health		R
	/			3	1. Proper cooling time a Haccp plan re	and temperature	,			Ī		/			3	12. Management, food emplo knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)					/				13. Proper use of restriction a eyes, nose, and mouth		charge from	
	/				3. Proper Hot Holding t See	temperature(135°	°F)									Employee health form Preventing Con	ntamination by Han	ıds	
		/			4. Proper cooking time	and temperature						/				14. Hands cleaned and prope	erly washed/ Gloves u	sed properly	
	(	/			5. Proper reheating prod Hours) To confirm	m before	hot ho	°F in 2 Iding			(	~				15. No bare hand contact with alternate method properly foll Gloves & utensils			)
•	/				6. Time as a Public Hea	alth Control; proc	cedures &	records									eptible Populations		
					Ap	proved Source						/				16. Pasteurized foods used; proposition Pasteurized eggs used when respectively. Shelled eggs only, statements	equired		
					7. Food and ice obtaine good condition, safe, ar destruction Sysco/E	nd unadulterated; Brothers	; parasite	ood in									Chemicals		
					8. Food Received at pro Checking	oper temperature						/				17. Food additives; approved & Vegetables Veggie wash	and properly stored;	Washing Frui	ts
					Protection	from Contamii	nation					/				18. Toxic substances properly Stored low and separa		d used	
					9. Food Separated & pr preparation, storage, dis	splay, and tasting	g										er/ Plumbing		
					10. Food contact surfac Sanitized at <u>200</u>			ed and				/				19. Water from approved sour backflow device City approved	-		
	/				11. Proper disposition of reconditioned Disc	of returned, previ ard	iously serve	ed or				/				20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
0		N	N.T.	C	Pri	ority Founda	tion Iten	ns (2 Po								rective Action within 10 day	S		l D
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	l	ints) R		o U T	I	N	N A	Corr C O S	•	s re Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Micah Allen	Print: Micah Allen	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddraec	city/State:		License/Permit # Page	2 of 2				
	et Taco			Rockwal	l, Tx	FS-0004423	2 01 2				
			TEMPERATURE OBSERVAT	IONS							
Item/Loc		Temp	Item/Location	Temp	Item/Loca		Temp				
WIC a		33	Cooling chix bone in	105		lot holding					
Flan	nk stk/raw chix	36/36	Grill drawers		Rice/queso Chicken/brisket		139/145				
Sm	oked cheddar	36	cod, shrimp	36/35	Ch	154/158					
	Cod/shrimp	33/32	Burger Patties	38/38	S	Service line					
	Sausage	36	Cheese	38	Queso/chix		148/155				
Mi	lk/buttermilk	40/36	Fryer prep cooler		Pico/lettuce cups		37/35				
Co	ooling in wic		Egg wash	36	Drive thru cooler		40				
	Steak	54/51	Cod/shrimp	36/37	Bev	erage cooler	43				
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS	<u> </u>					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped greater than 103 in both										
	Hand sinks equipped, temp greater than 105 throughout kitche										
	3comp sink setup, 124, quat sani 200ppm										
	Dishwasher confirmed 100ppm chlorine sani										
	Haccp plan on file, cooled and reheated in bags/ to confirm 165 for reheating / no leftovers after reheating										
	<del> </del>		ned air gap underneath								
	Soda & tea nozzles cleaned nightly										
32	Great practice hanging mop head to drip dry over mop sink										
32	Observed rough green cutting boards, code requires smooth, options include resurfacing or replacement Using yellow digital thermo, test strips current										
	Gloves used to touch		•								
	Red sani buckets filled	at 3 con	np sink								
	Veggie wash confirme	d within r	ange, strips current								
42/45	General detail cleaning underneath, between behind of cooking equipment and wall										
		nd Drive Thru air curtains confirmed operational									
32/42cos			om shelf of employee table,								
W	Keep eye on equipment cutting boards on service line to either sand or replace when needed										
	Margarita machine and crathco chillers are cleaned nightly										
Received (signature)		e -	See abo	ove		Title: Person In Charge/ Owner	•				
Inspected (signature)		Cτ.	Richard Richard	Hill		Country V V V	1				
Form FH-06	6 (Revised 09-2015)	سارك				Samples: Y N # collect	ea				