



**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Damian Perez</b>	Print: <b>Damian Perez</b>	Title: Person In Charge/ Owner <b>Kitchen MOD</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Los Marquez Tacos</b>	Physical Address: <b>3045 N Goliad #111</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS2023-9</b>	Page <b>1</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chest freezer	12	Marinated chix/stk	38/39	Prep cooler	
Chest freezer HTT	23	Cold holding sc/pico	38/38	Mozz chz	39
UR Fridge tortilla	40	Grill drawer		SC/quac	36/37
UP 2 door fridge	36	Chix/beef	36/38	Hot holding line	
Whole tomato	38	Mozz/burger patty	40/30	Rice/Refried buns	199/200
Single door fridge	37	Prep cooler		Birria broth/queso	203/170
Milk/sc/quac 40	39/39	Pico/sausage	36/38	Corn/tortilla soup	175/173
2Door meat fridge		Chorizo/eggs	38/36	Cooking Barbacoa	167

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped greater than 100 in each room
	Hand sinks equipped greater than 100 throughout the kitchen
	3comp sink not set up 122, using quat sani, 200ppm
33	Dishwasher not confirmed, may continue to use but will need to sanitize by spray bottle or dipping in sanitizer
	Compartment of 3 comp sink, allow to air dry
	Using digital thermo, test strips current
	Red sani buckets filled at 3 comp sink, stored in solution
1	Observed barbacoa in fridge, 57, never reached second drop within 4 hours, reheating to 165 and starting the cooling process over again, use shallow pans and freezer if possible
	Oven not in operation during insp, very clean inside
	Beverage cooler in lobby amb temp 38
	UC dessert fridge 38, salsa cooler 37
	Dessert display case amb 37, flan 38, tres eschews 39
	Using shelf stable Carmel and choc syrups
45	Need to seal or paint wooden supports in rear kitchen wall shelves
	Bar
	Using SS pour spouts on all alcohol bottles
	Beetr Bottle Cooler amb 43
	Chest freezer-1.3
37	Observed frozen condensation inside walls of chest freezer
	Gloves available to mix pour beers/frozen margaritas into glassware
47	To store beer cases 4-6inches above grade in order to clean properly
	Handsink located within 20 ft of bar, equipped, temp greater than 112

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Inspected by: (signature) <i>RJH S I T</i>	Print: <b>Richard Hill</b>	Samples: Y    N    # collected

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