	Followup Fee of \$50.00 after																	
	rst					Retail F	ood Esta	ıbli	shr	ne	nt]	Ins	spe	ecti	ion Report	First aid		
·								City of Rockwall					~k	~~~		Vomit clean up Employee health		
Date: Time in: Time out: License/Pe						Permit	ermit #				<u> </u>		CPFM	Food handlers		~		
6/17/25 7:45					8:45	FS-0						_	_	4	40	Page $\underline{1}$ of $\underline{2}$		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N					Name	Name:				tion	1	XNumber of Repeat Violations:		TOTAL/SCO	RE			
Torchys TacosMatt VercellingPhysical Address:Pest control :				10		Ноо	d		Gi	rease	Number of Violation e trap :/ waste oil	s COS: Follow-up: Yes	4/96//	A				
2235 S Goliad #120 Rockwall, Tx Exclab 11/15/24						$\mathbf{O} = \mathbf{n}$	U	JC 9/	/2024		Sou	uthw	vest 11/11/24 5000g	on site \mathbf{R} = repeat vio		~h		
М					points in the OUT box for	r each numbered item	Mark ⁴	'√' a	checl	kmar	rk in a	appro	opria	te bo	ox for IN, NO, NA, COS	Mark an 🗙 in appropria		cn
Priority Items (3 Points) violations Compliance Status 0 I N C Time and Temperature for Food Sofety						R	une		meai mplia I				We Action not to exceed 5	auys		R		
Ŭ T	Ň	0	A	Ö S	(F = degrees Fahrenheit)					Ŭ T		Ö	A	ŏ s	Example 12. Management, food em	mployee Health		
	~				1. Proper cooling time and temperature See					١	~				empioyees,			
	~	1			2. Proper Cold Holding temperature(41°F/45°F)			[]		_,	~				13. Proper use of restriction eyes, nose, and mouth		charge from	
-	~	\rightarrow	-+		3. Proper Hot Holding temperature(135°F) See				Employee health form posted Preventing Contamination by Hands						nds	-		
┢	~	╡			4. Proper cooking time and temperature See						~				14. Hands cleaned and pro			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					1	~	T			15. No bare hand contact v alternate method properly Gloves & utens			
┢	~	+			6. Time as a Public Hea	alth Control; procedure	s & records	+								IIS usceptible Populations		
					Approved Source					1	~				16. Pasteurized foods used Pasteurized eggs used whe EQQS		fered	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith											Chemicals		
	~				8. Food Received at pro	1		\parallel		,	~				17. Food additives; approv & Vegetables Water	ed and properly stored;	Washing Fruits	
					Protection from Contamination						~				18. Toxic substances prop	erly identified, stored ar	nd used	\uparrow
	~				9. Food Separated & pr preparation, storage, di		ing food	Π							W	ater/ Plumbing		
	~				10. Food contact surface Sanitized at <u>486</u>	ces and Returnables ; C ppm/temperature	leaned and	\square			~				19. Water from approved s backflow device	source; Plumbing install	ed; proper	
	~				11. Proper disposition of returned, previously served or reconditioned Discard						~				City approved 20. Approved Sewage/Wa disposal	stewater Disposal Syste	m, proper	+
Priority Foundation Items (2 Poi				_) vio	_		-	_		rective Action within 10 c	lays						
O U T	I N	N N C 0 A 0 S Demonstration of Knowledge/ Personnel				R		O U T	I N	N O	N A	C O S	Food Tempera	ture Control/ Identific	cation	R		
	~				21. Person in charge pr and perform duties/ Cer 4	ertified Food Manager (CFM)			ſ	~				27. Proper cooling method Maintain Product Tempera		equate to	
	~				22. Food Handler/ no u 40 within 30 c					-	~				28. Proper Date Marking a Great date labels 29. Thermometers provide	-	-d. Chamical/	
					Safe Water, Reco			1	~				Thermal test strips					
					23. Hot and Cold Wate 136 Good pre			_					Permit Requirem	ent, Prerequisite for O	peration			
	~				24. Required records av destruction); Packaged Commercial	vailable (shellstock tags	s; parasite			0	~				30. Food Establishment Posted and cur		rent/ insp posted	
					Conformance v 25. Compliance with V	with Approved Procee Variance, Specialized Pr				_		_			Utensils, E 31. Adequate handwashin	quipment, and Vendir g facilities: Accessible a		
2					HACCP plan; Variance processing methods; m. See	e obtained for specialize	ed			1	~				supplied, used Equipped	-		
	1 1				Con	nsumer Advisory				2					32. Food and Non-food Co designed, constructed, and Cutting boards	used		
	~				26. Posting of Consume foods (Disclosure/Rem On menu						~				33. Warewashing Facilitie Service sink or curb clean Equipped and	ing facility provided	used/	
O U	I N	N O	N A	C O		nt) <i>Violations Requi</i>		e Acti R	ion N	Vot t O U	to Ex I N	N N	n A) Da C O	ys or Next Inspection , W	<i>hichever Comes First</i> od Identification		R
T		0	A	s	34. No Evidence of Ins					Т	• •	0	A	s	41.Original container labe			_
	~				animals 35. Personal Cleanlines Stored sepa	ss/eating, drinking or to	bacco use								PI	ysical Facilities		
	~				36. Wiping Cloths; pro Stored in solut	operly used and stored				-	~	Т			42. Non-Food Contact sur	faces clean		
	~				37. Environmental cont	tamination				(~				43. Adequate ventilation a	nd lighting; designated	areas used	
	~				38. Approved thawing Refrigerator	method				(~				44. Garbage and Refuse pu Looks good			
					Prop 39. Utensils, equipmen	er Use of Utensils	sed stored			!	~	\downarrow			45. Physical facilities insta46. Toilet Facilities; proper			+
	~				dried, & handled/ In us	se utensils; properly use	ed				~				Equipped	ary constructed, supplie	a, and ciëdli	
	~				40. Single-service & sin and used	ngle-use articles; prope	rly stored				(47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Matt Vercellino	Matt Vercellino	GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: VS	Physical A 2235	ddress: S Goliad #120	City/State: Rockwall		2_of_2_						
	<u>, </u>		TEMPERATURE OBSERV		,,							
Item/Loc	cation	Temp	Item/Location	Temp	Item/Location	Temp						
Bev cooler		40	40 Grill drawer top		Service line							
	WIC	35	Brisket/pork	40/41	Steam table water	171						
	Brisket/pork	38/38	Bottom drawer		Cold holding							
Ra	aw chicken/salmon	38/34	Raw steak/chicken	40/40	Lettuce/pico	40/39						
I	Pico/bean salad	38/39	Fry breading cooler		Expo Line							
U	C cooler half½	39	Egg wash	38	salsa/ pico	39/38						
U	Jpright freezer htt	8.5	Shrimp/chicken	33/38	Hot holding	168						
С	Cooked Barbacoa	184			Water temp							
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS 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 both rooms											
	Hand sinks equipped, greater than 105 throughout entire kitchen											
	3comp setup 133 using Quats sani											
	Rear service door confirmed no gaps											
	Air curtain confirmed, trash area very clean											
	Ice machine air gap confirmed											
	Sani buckets filled at 3 comp sink, cloths stored in solution											
32	Barbacoa out of oven 184 Observed rough cutting boards, code requires smooth, options include resurface or replace											
52	Soda and tea urn nozzles cleaned daily											
25												
20												
	Provide product assessment for quality or safety											
	Bar											
	Bar hand sink equipped 132											
	Using draft plugs and plastic bottle caps for alcohol bottles											
	Red Bull cooler 45, bottle beer cooler 38, glass chiller 28											
	Bar sani using Quats sani, strips current											
	Frozen margarita and bubbler drink machines cleaned weekly											
	Using sleeved straws to protect drink straws from guest on bar top											
	+											
Received (signature)		/e	See a	oove	Title: Person In Charge/ Owner							
Inspected (signature)		<u>t.</u>	Richar									
		18	IND RICHAI		Samples: Y N # collect	ed						
orm EH-06	6 (Revised 09-2015)											