

Retail Food Establishment Inspection Report

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

Date: 12/28/2024	Time in: 11:05	Time out: 12:02	License/Permit # FOOD 5058	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------	-------------------	--------------------	--------------------------------------	-----------	---------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: Taco Bell 18722	Contact/Owner Name:	* Number of Repeat Violations: _____	6/94/A
---	---------------------	--------------------------------------	---------------

Physical Address: 2815 Ridge Rd Rockwall, TX	Pest control : Ecolab/12-15-2024	Hood PDC/8-2024	Grease trap : LES/12-2-2024/1000gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
---	-------------------------------------	--------------------	--	---

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					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R
O	I	N	NA	COS			O	I	N	NA	COS		
✓					1. Proper cooling time and temperature		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
✓					2. Proper Cold Holding temperature(41°F/ 45°F)		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
✓					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands	
✓					4. Proper cooking time and temperature		✓					14. Hands cleaned and properly washed/ Gloves used properly gloves used	
✓					5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_N)	
✓					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
					Approved Source		✓					16. Pasteurized foods used; prohibited food not offered no eggs	
✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClain							Chemicals	
✓					8. Food Received at proper temperature check at receipt		✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination		✓					18. Toxic substances properly identified, stored and used	
✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device	
✓					11. Proper disposition of returned, previously served or reconditioned discarded		✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status					Demonstration of Knowledge/ Personnel	R	Compliance Status					Food Temperature Control/ Identification	R
O	I	N	NA	COS			O	I	N	NA	COS		
✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5		✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
✓					22. Food Handler/ no unauthorized persons/ personnel 38		✓					28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling		✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins probe	
✓					23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓					30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status					Prevention of Food Contamination	R	Compliance Status					Food Identification	R
O	I	N	NA	COS			O	I	N	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals		✓					41. Original container labeling (Bulk Food)	
✓					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
✓					36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
✓					37. Environmental contamination		✓					43. Adequate ventilation and lighting; designated areas used	
✓					38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓					46. Toilet Facilities; properly constructed, supplied, and clean	
✓					40. Single-service & single-use articles; properly stored and used		✓					47. Other Violations	

