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:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
10/10/25	11:30	12:10	FS-8874	2	All	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
Taco Casa #38	John McKinzie	✗ Number of Repeat Violations: 4 ✓ Number of Violations COS: ____	4/96/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
2008 Goliad St Rockwall, TX	Arrow Pest Control monthly	Spray away 7/2024	Refer to Teddy	

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 ✗ in appropriate box for **R**.

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
	✓				4. Proper cooking time and temperature See	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours) See	
	✓				6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Bassham Disb	
	✓				8. Food Received at proper temperature Checking	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves & utensils	
					Highly Susceptible Populations	
	✓			✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✓				18. Toxic substances properly identified, stored and used Stored low and separated	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device City Approved	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel All within 30 days	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 114, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 4x daily	
					Consumer Advisory	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Using day dots	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital blue thermo, strips current	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean See	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	★
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✓			47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Crystal Brown	**Print:** Crystal Brown	**Title: Person In Charge/ Owner**
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Taco Casa #38	2008 Goliad St	Rockwall, Tx	FS-8874	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	36	Hot cheese	176	Beans	175
shredded chz	41/40	Beans	174	Red sauce	176
Whole / dice tom	40	Red sauce	176	Shredded cheese	40
Salsa/hot cheese	40/40	Lettuce /Dice Tom	38/38	Lettuce/dice tom	38/38
Beans 41	40/40	Shredded cheese	40	Chips/shell warmer amb	315
Sour cream / lettuce	38/38	Lobby Service Side		Cooking beef	178
Drive thru line		Beef	203	Tortillas steamer	147
Beef	199	Hot cheese	178		

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 104 throughout kitchen
	3comp sink setup, 114, quat sani 200ppm
45	To caulk rear hand sink top where meets walk
	Cleaning soda and tea urn nozzles nightly
	Using sani wipes 200ppm for areas around front counter, drive thru, door handles, can be used for FCS
45	Address broken cove base tile next to office and door leading to lobby
	Staff using gloves to touch RTE foods, hair restraints are used
	Digital thermo onsite, sani test strips current 01/2027
	WIC door shows no signs of rust on door or around handle, keep up the cleaning efforts
45	Need to address broken wall tile left of front service counter
	Using day dots, great date labels
45	Address broken/loose frp molding above lobby service line, under menu boards
	To caulk top of 3 comp sink where meets wall, remove mold and grime and smooth to make cleanable
	Red sani buckets filled at 3 comp sink, 200ppm towels stored in solution
	Green cutting board is in good shape
32/42	White cutting board rough, code requires smooth and durable, options include resurfacing or replacement

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS	**Print:** Richard Hill	Samples: Y N # collected

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