

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/12/25	Time in: 8:45	Time out: 9:41	License/Permit # FS-0003261	CPFM 4	Food handlers 38	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Torchys Tacos	Contact/Owner Name: Matt Vercellino	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input type="checkbox"/> 0	7/93/A
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Physical Address: 2235 S Goliad #120 Rockwall, Tx	Pest control : Rentokil 12/5/25	Hood GB 07/2025	Grease trap / waste oil Southwest 8/11/25 5000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					
	✓					✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Torchys	Physical Address: 2235 S Goliad #120	City/State: Rockwall, Tx	License/Permit # FS-0003261	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Bev cooler		Brisket	40	Service line	
WIC	34	Pork	40	Steam table water	156
Brisket	37	Steak	40	Cold holding	
Raw chicken/salmon	37/36	Chicken	41	Lettuce/pico	46/45
Pico/bean salad	37/38	Fry breading cooler		Expo Line	
UC cooler butter	38	Egg wash	36	salsa/ pico	38/39
Upright freezer HTT	7.6	Chicken	37	Hot holding	
Grill drawers				Water temp	154

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 both rooms
	Hand sinks equipped, greater than 105 throughout entire kitchen
	3comp not setup 135, using Quats sani 200ppm strips current 01/2027
45	Prep sink and 3 comp side sealant moldy, to replace using silicone and smooth to make cleanable
45/34	Air curtain confirmed rear service door, gap to address bottom right/left corners
	Ice machine air gap confirmed, ice machine hopper very clean
	Sani buckets filled at 3 comp sink, cloths stored in solution
45	Sealant moldy between wall and mop sink, to remove, clean and apply silicone caulk and smooth
	Great practice hanging mop heads to drip dry over mop sink
	Pest control light operational
2	Line prep cooler pico 45, blended cheese 46, pico with corn 47, to discard within 4 hours in danger zone
	Bar
	Bar hand sink equipped 108
	Using draft plugs and plastic bottle caps for alcohol bottles
	Red Bull cooler 50, bottle beer cooler 40, glass chiller 25
	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
32	Cutting board rough, options include resurfacing or replacement
	3 comp sink not set up, 132 quat sani strips current 01/2027

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

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