

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick rs</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Taco Bell	Physical Address: 2815 Ridge road	City/State: Rockwall	License/Permit # Food 5058	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Dining room side		Drive thru		Wic	
Cut lettuce / grated cheese	39/41	Beans / rice	144/146	Ambient	32,,9
Inside ambient	37/	Chicken/ beef	173/173	Sauces	33
NoFood inside		Cut lettuce/ cut tomatoes	38/38	Wif (HTT)	6.2
Sourcream gun	41	Ambient temp under	37	Upright freezer	6,7/4.9
Chip upright	145.6				
Hot holding unit	136.9				
NachoCheese sauce	148				

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 TEMPS TAKEN in F
44	Watch level of waste oil container outside/ he tightly and container clean
44	Clean around dumpster
	Hot water at 100 degrees / soap/ towels
46	No mixing valve under hand sinks in RR
	Hot water in mens rr at 85
.42/45	Need to. Clean under soda station in Lobby
	Hot water at hand sink in lobby at 119/ equipped
	No active drip down side of soda station in dt
	Cleaning nozzles -cleaned nightly
	Confirmed air gap At all Ice sources
34	Drive thru window doesn't self close and no an air curtain/e Evolab bug light over windows / lights are
	Not on and does not appear to have a glue board -to call ecolab asap
	Sanitizer bucket labeled under counter yellow counter 200/ blue 200 ppm r a blew
	Cleaning external parts to freeze machine with quats 200 ppm / company cleans allFood contact Internal parts Monthly
	Gloves / hair nets and hats and hair up/ no males working at this time
	Food never contacts surfaces .. paper liner or wrapping or box between
	Sanitizer- in bucket for FCs at 200 ppm
	Sanitizer at 200/400 300 ppm150-400 allowed
	Hor water at hand sink. Three comp at /119 /
W	Water temp of sanitizer ..compartment 90
42.45	Hanging mops to allow to air dry
	Need to 🟡 shelving in wic / flooring and fan guards
45	Observed air grates on ceiling need clearing
	Secondary thermos observed everywhere
42/45	To clean. Drips in soda box syrup / shelving , floor and boxes
.45	Floor could use a good degreasing and food debris / paper debris /
34	Tiny light gap at back door / and drive thru windows not protected at this time

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