

Followup Fee of
\$75.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 6/8/26	Time in: 7:34	Time out: 8:20	License/Permit # FS-0003261	CPFM 4	Food handlers 38	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: Torchys Tacos	Contact/Owner Name: Matt Vercellino	Number of Repeat Violations: <input checked="" type="checkbox"/>	Number of Violations COS: <input type="checkbox"/>	4/96/A
--------------------------------------	--	--	--	---------------

Physical Address: 2235 S Goliad #120 Rockwall, Tx	Pest control : Rentokil 5/20/26	Hood GB 04/2026	Grease trap / waste oil Southwest 2/18/26 5000g	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						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature See						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted					
		✓				Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	✓						✓				
4. Proper cooking time and temperature See						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
		✓				Highly Susceptible Populations					
	✓						✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith						18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature Checking						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	3						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned Discard											

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 32 within 30 days						28. Proper Date Marking and disposition Great date labels					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 131, good pressure							✓				
	✓					30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							✓				
Consumer Advisory							✓				
	✓					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 On menu						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and setup					

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

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

