

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

City of Rockwall

Date: 7/17/26	Time in: 12:59	Time out: 2:00	License/Permit # FS-0004423	CPFM 4	Food handlers 15	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Velvet Taco			Contact/Owner Name: Gustavo Orozco		Number of Repeat Violations: _____ Number of Violations COS: _____	
Physical Address: 2608 Ridge Rd Rockwall, Tx			Pest control : Rentokil 7/6/2026	Hood Optimum 5/2026	Grease trap :/ waste oil Wilson 5/5/26 1000g	Follow-up: Yes ☒ No ☐
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						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature Haccp plan reviewed rop log	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
3					3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours) To confirm before hot holding	
	✓				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 Sysco/Brothers	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
W					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		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 15, within first week	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 125, 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 Haccp plan following, temps every 2 hrs	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Great date marking	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted, ecurrent	
		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 Dishwasher confirmed 100ppm	
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	
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals See	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Store separately	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method WIC	
		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	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean See	
	✓				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) Gustavo Orozco	Print: Gustavo Orozco	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Velvet Taco		Physical Address: 2608 Ridge Rd		City/State: Rockwall, Tx		License/Permit # FS-0004423		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIC amb		34	Pork		101	Hot holding			
Raw chix strips/marinated chix		35/35	Grill drawers			Rice/Chicken		138/129	
Raw steak/mar stk		35/38	cod/mozz chz		38/40	Service Line			
Mayo cream		35	Chicken strips		37	Brisket/Chicken		160/158	
Shredded cheddar		36	Burger patties/ steak		37/37	Black bean/Wht Queso		164/149	
Slaw		38	Fryer prep cooler			Pico/lettuce cups		39/41	
Cooling			Egg wash		39	Drive thru cooler amb		37	
Brisket/pork		108	Tofu/pateer chz		38/39	Beverage cooler non tcs		45	
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 102 in both								
	Hand sinks equipped, temp greater than 105 throughout kitchen								
	3comp sink setup, 125, quat sani 200ppm test strips current 04/2028								
	Dishwasher confirmed 100ppm chlorine sani test strips current 09/2027								
	Haccp plan on file, cooled and reheated in bags/ to confirm 165 for reheating / no leftovers after reheating								
32/45	Moldy sealant between 3 comp and wall, remove, clean reinstall using silicone to make cleanable								
19	Leaking hot water faucet at 3 comp, to repair asap								
	Great practice hanging mop head to drip dry over mop sink								
	Air curtain operational at rear service door								
	Cutting boards smooth and in good shape, recently replaced								
	Gloves used to touch Rte foods								
	Red sani buckets filled at 3 comp sink 200ppm								
	Veggie wash confirmed within range, strips current 07/2027								
	Margarita machine and chillers are cleaned nightly								
34/45cos	Drive Thru air curtain not confirmed operational, breaker tripped, confirmed operational to mitigate fly control								
3	Hot holding cabinet chicken 129, reheat to165 for 1 second before hot holding or discard within 4 hours								
	Ice machine chute looks great								
	Yellow digital thermo available								
	Reviewed HACCP plan log, good temps/times recorded								
	Soda & tea nozzles cleaned nightly								
W	WIC door, current work order to repair door. Doesn't close securely								
	Work order submitted to repair 3 comp sink before inspection completed								
W	Minimum red slime on interior of ice machine door, to clean door routinely								
Received by: (signature) See above									
Print: See above									
Title: Person In Charge/ Owner									
Inspected by: (signature) <i>RMH RS</i>									
Print: Richard Hill									
Samples: Y N # collected									

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