

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 12/08/2023	Time in: 3:52	Time out: 4:56	License/Permit # Food 5058	Food handlers All	Food managers 6	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Taco Bell #18722			Contact/Owner Name: SML		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2815 Ridge road			Pest control : Ecolab 12/9/2023	Hood Pdc 7/23	Grease trap/ waste oil 09/05/2023	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
7/93/A						

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 ✓ 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
O	I	N	N	C			
U	N	O	A	O			
T				S			
					1. Proper cooling time and temperature No left overs		
					2. Proper Cold Holding temperature(41°F/ 45°F) See		
					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)		
					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 McLain		
					8. Food Received at proper temperature Taking temps		
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>150</u> ppm/temperature		
					11. Proper disposition of returned, previously served or reconditioned Discarded		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
O	I	N	N	C			
U	N	O	A	O			
T				S			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 6 managers		
					22. Food Handler/ no unauthorized persons/ personnel All employees before starting		
Safe Water, Recordkeeping and Food Package Labeling							
					23. Hot and Cold Water available; adequate pressure, safe See		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		
Conformance with Approved Procedures							
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Tablet / twice per day		
Consumer Advisory							
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Emailed allergy poster		

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
O	I	N	N	C			
U	N	O	A	O			
T				S			
1					34. No Evidence of Insect contamination, rodent/other animals See		
					35. Personal Cleanliness/eating, drinking or tobacco use See		
					36. Wiping Cloths; properly used and stored In buckets		
1					37. Environmental contamination See		
					38. Approved thawing method		
Proper Use of Utensils							
1					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			Employee Health				R
O	I	N	N	C			
U	N	O	A	O			
T				S			
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
W					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks - Taco Bell policy		
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 used		
Highly Susceptible Populations							
					16. Pasteurized foods used; prohibited food not offered Pasteurized		
Chemicals							
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Received precut		
					18. Toxic substances properly identified, stored and used		
Water/ Plumbing							
					19. Water from approved source; Plumbing installed; proper backflow device See attached		
					20. Approved Sewage/Wastewater Disposal System, proper disposal		

Compliance Status			Food Temperature Control/ Identification				R
O	I	N	N	C			
U	N	O	A	O			
T				S			
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No left oversServed		
					28. Proper Date Marking and disposition Discussed		
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkins / test strips in date		
Permit Requirement, Prerequisite for Operation							
					30. Food Establishment Permit (Current/ insp sign posted) Posted by front sink / make more accessible		
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 attached		
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up		

Compliance Status			Food Identification				R
O	I	N	N	C			
U	N	O	A	O			
T				S			
					41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean See		
					43. Adequate ventilation and lighting; designated areas used		
W					44. Garbage and Refuse properly disposed; facilities maintained Liquid around grease on ground		
1					45. Physical facilities installed, maintained, and clean Se		
					46. Toilet Facilities; properly constructed, supplied, and clean See		
					47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Taco Bell 18722	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Food 5058	Page 2 of 2
---	--	--------------------------------	--------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Dining room cold top		Drive thru		Steam table	
Tomatoes	39	ColdTop		Steak	165
Cheese	39	Tomatoes	39	Rice	171
Below ambient	41	Cut lettuce	40	Beans	161
Tomatoes	388	Cheese	40	Wic	39
Wells		Inside	37-39	Sauces	40/40
Beans	179	Sour cream	39	Wif	-10
Hot box r rice / beans	156/159	Upright freezer	-1		

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
	Hot water at front hand sink 100
37/39/32	Ice machine continues to leak and repairs with tape/ to address /peeling paint/need to clean top and under and around etc -Rusty area where water is standing
37 /32	Must fix condensation issue that is dripping on the floor - from ice machine : repairs uncleanable with tape etc
W	No air curtain at drive thru
	Discussed quats binding with manager / sanitizer water 100/tested under 100ppm quats / tested at sink 60Ppm
45	Clean spills next to safe --- on floor - tea
	Machines - nozzles and ice dispenser cleaned and sanitized daily
45	To clean air vents where needed
42/45	GeneralDetailed cleaning needed under behind and around equipment
42/45	Detailed cleaning needed under small steamers and hot holding above prep areas
32	Replace badly burned and chipped plastic containers - on order
37	To address ice dripping fromCeiling in freezer
W	Sanitizer on low end ... 150 ppm - have addressed
34	Fruit flies around drain under three comp sink - to clean food debris
42	To clean fan guards inside wic
37/45	To address condensation on ceiling in wif
	Discussed storing mops etc
45	To clean under equipment and under shelving throughout and air vents where needed etc
42	Need to clean inside cabinets under soda station. In dining room
45/34	Need to clean floor under soda machine unit in dining room and scrub drain - fruit flies etc
	Nightly chore to clean ice dispenser and nozzles
	Restrooms equipped - hot water 100-108 / soap and towels
	All meats are precooked when. Receiving
	Discussed cooling down left overs - very rare - ice used and temps taken / verify temps below 40

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)