

Follow-up fee of \$50.00 is required after 1st Followup

# Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>12/07/2020</b>	Time in: <b>12:05</b>	Time out: <b>1:04</b>	License/Permit # <b>Food 5123</b>	Est. Type <b>FF</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Taco Bueno 3134</b>			Contact/Owner Name: <b>Carmen Roman</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>14/86B</b>
Physical Address: <b>Whitehills DR</b>		Pest control : <b>Massey 10/29/2020</b>	Hood <b>Facilitec 05/20</b>	Grease trap : <b>Southwaste 09/24/2020</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> <b>Therr</b>	

**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					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Policy</b>	
					3. Proper Hot Holding temperature(135°F) <b>See</b>							<b>Preventing Contamination by Hands</b>	
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves</b>	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>	
					6. Time as a Public Health Control; procedures & records Prep only							<b>Highly Susceptible Populations</b>	
					<b>Approved Source</b>							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>No eggs used</b>	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Sigma</b>							<b>Chemicals</b>	
					8. Food Received at proper temperature <b>To always check</b>							17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>	
					<b>Protection from Contamination</b>							18. Toxic substances properly identified, stored and used <b>Watch careless storage</b>	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch eggs storage employee eggs							<b>Water/ Plumbing</b>	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>Minor detailed</b>							19. Water from approved source; Plumbing installed; proper backflow device <b>See 46</b>	
					11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>							20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>Need one on duty at all times</b>							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel All employees to have this within 60 days of hire							28. Proper Date Marking and disposition <b>Watch</b>	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Need one for food ASAP</b>	
					23. Hot and Cold Water available; adequate pressure, safe <b>See</b>							<b>Permit Requirement, Prerequisite for Operation</b>	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Per order</b>							30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>	
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Need paper towels at front hand sink</b>	
					<b>Consumer Advisory</b>							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Posting on window							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Supplied</b>	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use <b>See attached/ eggs /</b>							<b>Physical Facilities</b>	
					36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean <b>See</b>	
					37. Environmental contamination <b>Condensation</b>							43. Adequate ventilation and lighting; designated areas used <b>Watch</b>	
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained <b>Wall collapsed</b>	
					<b>Proper Use of Utensils</b>							45. Physical facilities installed, maintained, and clean <b>See</b>	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>							46. Toilet Facilities; properly constructed, supplied, and clean <b>Sewer gas in women's Restroom</b>	
					40. Single-service & single-use articles; properly stored and used <b>Watch</b>							47. Other Violations	

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Crystal Twidwell</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Taco Bueno 3134</b>	Physical Address: <b>Whitehills</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5123</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Drive thru unit	38/40	Under counter freezer	18	Wic	
Cold wells		Beans in kettle	155/169 /180	3 pans of beans cooked 12/06	41/41/41
Lettuce	38	Back up warmer		Pico at front of wic	40
Cut tomatoes	38	Rice	145	Sour cream	40
Not using inside		Beans	144	Wif	5
Hot wells		Beans	141		
Chicken / beans /	171/169				
Rice	164				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Wall has called around dumpster orange cones around / need to make sure lids can closed
	Allergy posting on door
	Currently no dine in therefore no condiment bar set up
31	Hot water at hand sink 128 F watch for scalding / need paper towels at front hand sink and keep items away from one in back
	Sanitizer in bucket 100-200 ppm
32/45	Continued Maint and etc needed throughout store
42/45	Clean under behind and around all cooking equipment and inside freezer next to fryer - gaskets in all coolers to check and clean as well
39	To address missing panel on tilt kettle - remove if not used
	Sink sanitizer 200 ppm
W	Peroxide cleaner only approved for nonfood contact / to use your quats on food contact per label
W	Watch where these are all being stored
32 /42	Need to address shelving in dry storage / peeling / needs cleaning and clean grease layer on plastic food containers
39/42	Warmer for chips should be stored clean!
34	Small gap at back door
42	Clean inside all equipment - cooler, freezers etc
Reminder	Store carton of eggs on bottom shelf - employee items too
42	Clean shelving in wic and fan guards and floor etc.
37/45/32	Address condensation issue in wif / as well as shelving broken and floor ramp lifted etc
37/45	Ice on top shelving frozen and also on boxes etc
W	Using multiple cleaners to watch storage and use per label only
W	Make sure employees know basic food safety and sanitation procedures
32/45	Store needs MAJOR MAINTENANCE
42/45	General Cleaning under behind and around and air vents too

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

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