	Followup fee of																
	\$50.00 after Retail Food Establishment Inspection Report Image: Comparison of the second																
	First Followup Allergy policy Vomit clean up																
	City of Rockwall																
	Date: Time in: Time out: License/P								0				CPFM Food handlers	Page 1 of 2	2		
6/14/24 12:25 1:20 FOO						_	.J -Inve	atia	ation		2 9	TOTAL/SCOL					
Purpose of Inspection: I-Routine 2-Follow Up 3-Complation Establishment Name: Contact/Owner N						Name		-11176	esug	auo	п	Number of Repeat Violations: <u>1</u>	TOTAL/SCO	KĽ			
-	Taco Bueno #3134 Rockwall Lisbeth Castil Physical Address: Pest control :					llo	Hood Grease trap :/ waste oil				ireas	✓ Number of Violations COS: te trap '/ waste oil Follow-up: Yes	Follow-up: Yes 7/93/A				
60	Compliance Status: Out = not in compliance IN = in compliance							Universal 4/23/24 Southwaste 2/21/24 1500g No									
М					tatus: Out = not in co points in the OUT box for	r each numbered item	Mark	$\mathbf{O} = \mathbf{n}\mathbf{c}$ $\mathbf{O}'' = \mathbf{n}\mathbf{c}$						pplicable $COS = corrected on site R = repeat vice ox for IN, NO, NA, COS Mark an X in appropria$		ch	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status												T					
O U T	D I N N C J N O A O Time and Temperature for Food Safety				R	U U T	N	N O	N A	C O S	Employee Health		R				
1	./		1. Proper cooling time and temperature					~	12. Management, food employees and conditional employees;								
	~		2. Proper Cold Holding temperature(41°F/45°F)				13. Proper use of restriction and exclusion; No discharge from						scharge from				
					See				V	V				eyes, nose, and mouth Need state hand sink form-will ema	0		
					3. Proper Hot Holding temperature(135°F) See					1				Preventing Contamination by Har			
					4. Proper cooking time See	and temperature				~				14. Hands cleaned and properly washed/ Gloves	used properly		
		~			5. Proper reheating pro- Hours)	cedure for hot holding	(165°F in 2			~	,			15. No bare hand contact with ready to eat foods of alternate method properly followed (APPROVEI	or approved		
		6. Time as a Public Health Control; procedures & records							Gloves in use								
	~						_				-	Highly Susceptible Populations					
					Ар	proved Source				Pasteurized eggs used when required							
					7. Food and ice obtaine good condition, safe, an					<u>. </u>							
	~	destruction Sygma										Chemicals					
	~				8. Food Received at pro	oper temperature				~				17. Food additives; approved and properly stored; & Vegetables	; Washing Fruits		
_				_		- from Contomination			-		,		-	N/a 18. Toxic substances properly identified, stored and	nd used		
-		Т			Protection from Contamination 9. Food Separated & protected, prevented during food												
	~				preparation, storage, di									Water/ Plumbing			
3					10. Food contact surface Sanitized at 200		eaned and			~				19. Water from approved source; Plumbing instal backflow device	led; proper		
					11. Proper disposition of	of returned, previously	served or				,			20. Approved Sewage/Wastewater Disposal Syste	em, proper		
	~				reconditioned Disca					~				disposal			
0	I	N	N	C	· · · · · · · · · · · · · · · · · · ·			pints) R	0) I	Ν	Ν	С	rrective Action within 10 days		R	
U T	N	0	A	0 S	21. Person in charge pr	n of Knowledge/ Perso			U T		0	A	O S	Food Temperature Control/ Identifie			
	~				and perform duties/ Cer					~				27. Proper cooling method used; Equipment Ade Maintain Product Temperature Shallow pans	equate to s on cart		
	/				$\frac{22}{7}$. Food Handler/ no u			~	'			28. Proper Date Marking and disposition Great labels					
Safe Water, Recordkeeping and Food Pac						Package			~	,			29. Thermometers provided, accurate, and calibra Thermal test strips	ted; Chemical/			
					Labeling 23. Hot and Cold Water available; adequate pressure, safe									Digital thermo strips current Permit Requirement, Prerequisite for C	Inoration		
	•				24. Required records av	vailable (shellstock tags	; parasite							30. Food Establishment Permit/Inspection Cur	-		
	~				destruction); Packaged	Food labeled				~				Current and posted			
					Conformance v 25. Compliance with V	with Approved Proceed Variance, Specialized Pr					T			Utensils, Equipment, and Vendin 31. Adequate handwashing facilities: Accessible a	0		
	~				HACCP plan; Variance processing methods; m	e obtained for specialize anufacturer instructions	ed			~				supplied, used Equipped			
					Temping food	sumer Advisory		\parallel	┝	-			$\left - \right $	32. Food and Non-food Contact surfaces cleanabl	e, properly	+	
										~				designed, constructed, and used			
	~				26. Posting of Consume foods (Disclosure/Rem	inder/Buffet Plate)/ All				~				33. Warewashing Facilities; installed, maintained. Service sink or curb cleaning facility provided	, used/		
		_			Ingredients upon re Core Items (1 Point	•	re Corrective	e Actio	on No	t to H	Exce	ed 9	0 Da	Equipped ays or Next Inspection , Whichever Comes First	i		
O U T	I N	N O	N A	C O S		of Food Contaminatio		R		I N	N O	N A	C O	Food Identification		R	
т 1				5	34. No Evidence of Ins animals	ect contamination, rode	ent/other	Π	Т	~			S	41.Original container labeling (Bulk Food)			
┢	~				35. Personal Cleanlines	ss/eating, drinking or to	bacco use	\uparrow		1		·	-	Physical Facilities			
┢	~				36. Wiping Cloths; pro Stored in solut	perly used and stored		$\uparrow \uparrow$		~				42. Non-Food Contact surfaces clean			
1					37. Environmental cont			$\uparrow \uparrow$		~				43. Adequate ventilation and lighting; designated	areas used		
1					38. Approved thawing :	method		$\left \right $	╞	~	'			44. Garbage and Refuse properly disposed; facilit	ies maintained		
						er Use of Utensils			1		1			45. Physical facilities installed, maintained, and c	lean	★	
	~				39. Utensils, equipmen dried, & handled/ In us					~				46. Toilet Facilities; properly constructed, supplie Stocked and clean	ed, and clean		
⊢					40. Single-service & sin			$\left \right $	\vdash				\square	47. Other Violations			
					and used	_ , <u>r</u> P•	•				~			N/A			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lisbeth Castillo	Print: Lisbeth Castillo	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	^{nent Name:} 3ueno #3134 Rockwa	Physical A II 609 W	hite Hills Dr F	ity/State: Rockwall		2 of 2					
Item/Loc	ation	TEMPERATURE OBSERV		IONS Temp	Item/Location	Тетр					
Salsa I		Temp	Drive thru side	Temp	UC freezer	16					
	Pico/red sauce	37/33	Rice/beef	166/168	WIF htt	21					
	Fire sauce	33	Beans	170	WIC amb	36					
	Flat top grill	321	Cold		Buttermilk/pico	34/36					
	Lobby line		Lettuce/cheese	33/32	Raw stk/chix	36/36					
	Chix/beef	138/162	Pico/sc	32/38	Beans	39/41					
	Beans/beans	174/170		33	Dice Tomatoes	36					
0	Chili/ hot cheese				Drive thru cooler salsa	41					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIV		NS CTED TO THE CONDITIONS OBSERVED A	ND					
Number	NOTED BELOW: all temperature										
	Restrooms equipped, temp greater than 100 in each room										
	Hand sinks equipped, temp greater than 100 throughout kitchen										
	3comp sink not set up										
45	Repair corner FRP wall paneling by fryer										
	Fruit flies observed in										
32/cos			screen, discarded in trash								
	• 1		y over mop sink is a great								
38/cos	• • • • • • • • • • • • • • • • • • •		wing on countertop, internal		, ,,						
	thawing methods, moved hamburger meat into pan and finishing thawing under cold running water										
37	WIF ice forming on co										
37	WIC ice forming on unit and condensation pipe Rear air curtain operational, door seals look great										
10	•		nachine, burn ice, w/r/s entii	e hoppe	r before ice accumulates						
	Digital thermo, stripes	•									
	Cleaning soda and tea		zles daily								
Received (signature)	See abov	/e	See abo	ove	Title: Person In Charge/ Owner						
Inspected (signature)		9	Print: Richard								
Form FH_04	(Revised 09-2015)	\mathbb{N}			Samples: Y N # collect	ed					