	Followup fee of														
· ·	\$50.00 after Retail Food Establishment Inspection Report Image: Comparison of the second														
Vomit clean up															
City of Rockwall Employee health															
Date: Time in: Time out: License/Per 12/6/23 1:00 2:40 FOO								3				$\begin{array}{c c} CPFM & Food handlers \\ 3 & 6 & Page \underline{1} & of \underline{2} \end{array}$) 		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					int 🗌	_	Inve	estig	atioı	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner N Taco Bueno #3134 Rockwall Sun Holdings							✓ Number of Violations COS:						П		
P	Physical Address: Pest control : 609 White Hills Dr Massey 11/7/23									od ersal ⁻	10/23			se trap :/ waste oil Follow-up: Yes / 18/82/	D
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch												h			
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															
0	Compliance Status Image: Compliance Status 0 I N N C U N O A O Time and Temperature for Food Safety					R	Compliance Status C O I N N C U N O Employee Health						R		
Ť		-		Š	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T		-		Š	12. Management, food employees and conditional employees;	
	~				See					~				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	
	~		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands						
	~	4. Proper cooking time and temperature See				3	Γ				14. Hands cleaned and properly washed/ Gloves used properly				
		~			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_) Gloves in use	
	~				6. Time as a Public He	alth Control; procedure	es & records			<u> </u>			<u> </u>	Highly Susceptible Populations	
					Aŗ			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A			
	~				7. Food and ice obtained good condition, safe, a destruction Sygma						<u>.</u>	Chemicals			
	~				8. Food Received at pr Checking				T	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/a	
	1 1	Protection from Contamination				n			~	, ,			18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_		cleaned and		Γ	~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	11. Proper disposition of returned, previously served or reconditioned Discard immediately					3					20. Approved Sewage/Wastewater Disposal System, proper disposal				
0				С	Priority Foundation Items (2 Po			nts)	violat 0	_	ns Req	uire N	Con	rrective Action within 10 days	R
Ŭ T	Ň	0	A	Ö S		n of Knowledge/ Pers			Ŭ	Ν	Ö	A	Ö S	Food Temperature Control/ Identification	
	~				21. Person in charge pr and perform duties/ Ce 1	ertified Food Manager	(CFM)			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Shallow pans on cart	
			22. Food Handler/ no u 22. Safe Water, Reco		_	~	'			 28. Proper Date Marking and disposition Great labels 29. Thermometers provided, accurate, and calibrated; Chemical/ 					
								~				Thermal test strips Digital thermo strips current			
2	2				23. Hot and Cold Wate			T			1	Permit Requirement, Prerequisite for Operation			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial					~				30. Food Establishment Permit/Inspection Current/ insp posted Current and posted	
					25. Compliance with V		rocess, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance processing methods; m	anufacturer instructior			2					supplied, used	
	<u> </u>				Temping food	asumer Advisory				~	,			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consum foods (Disclosure/Rem Ingredients upon re	ninder/Buffet Plate)/ Al			2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
				~		•	ire Corrective							ays or Next Inspection , Whichever Comes First	F
O U T	I N	N O	N A	C O S		of Food Contaminati	-	R	O U T	Ν	N O	N A	C O S	Food Identification	R
1					34. No Evidence of Ins animals	,				~				41.Original container labeling (Bulk Food)	
	~				35. Personal Cleanlines		obacco use			1				Physical Facilities	
	~				36. Wiping Cloths; pro Stored in solut	tion 200ppm			1					42. Non-Food Contact surfaces clean	
1		_			37. Environmental con				1					43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained	
	~				38. Approved thawing Refrigerator				-	~				44. Garbage and Refuse property disposed; facilities maintained45. Physical facilities installed, maintained, and clean	
_					Prop 39. Utensils, equipmen	er Use of Utensils at, & linens; properly u	sed, stored,		1	-				46. Toilet Facilities; properly constructed, supplied, and clean	·
	~				dried, & handled/ In u	se utensils; properly us	ed		1					Men's out of order	
	40. Single-service & single-use articles; properly stored and used							~			47. Other Violations N/A	_			
1											1			<u> </u>	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment	Name: eno #3134 Rockwal	Physical Ad	hite Hills Dr F	ity/State: Cockwall	, Tx	License/Permit # Pag	ge <u>2</u> of <u>2</u>					
Item/Location		Tomp	TEMPERATURE OBSERVAT	1	Item/Locat	ion	Temp					
Salsa bar		Temp		Temp								
			Drive thru side		UC freezer		11					
Pic	o/red sauce	40/34	Rice/beef	161/164	Hot holding amb		138					
F	Fire sauce	33	Beans	165		155/161						
F	lat top grill	321	Chili/hit cheese	161/16	Be	156/155						
L	_obby line		Cold		UC cooler drive thru							
(Chix/beef	141/156	Lettuce/cheese	32/33	Salsa							
Be	eans/beans	149/155	Tom/quac	34/32	WIC amb 3							
Chil	i/ hot cheese		Pico / sour cream			Tom/ red sauce	3 9/41					
OBSERVATIONS AND CORRECTIVE ACTIONS												
ItemAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F												
Re	Restrooms Men's is out of order / women's equipped 79 not reaching 100 within 15 seconds											
14/23/(Ha	und sink 75,74,73 th	roughou	it kitchen									
33 300	omp sink 75, quat s	ani 2 <mark>00</mark> p	opm									
45 Re	pair corner FRP by	r fryer										
20 Plu	umbing issue, all kit	chen dra	ains are stopped up, work	order pe	nding							
14/23/31 No	hot water at all ha	nd sinks	, closed immediately									
37 UC	C freezer ice buildur	o on bac	k wall, time to defrost									
UC	C coolers on service	line not w	working no tcs foods stored	inside								
	Soda nozzles tea urns cleaned nightly											
			inter show signs of rust, time	-								
			ed to be cleaned and adjace									
			por and ice buildup on cond	ensation	pipe							
	ne light bulb out in W					and the second						
			ce counter and office, rear a	ir curtain	non ope	erational						
Χ Μι	ust call city for inspe	ction befo	pre allowed to reopen!									
	•											
├ ──												
	1											
Deest1			Duinte			Titles Devector In Classical C						
Received by: (signature)	See abov	'e	See abo	ove		Title: Person In Charge/ Own	er					
Inspected by: (signature)	$\sqrt{2}$			Hill								
Form EH-06 (Rev	vised 09-2015)			1 1111		Samples: Y N # colle	cted					