

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/15/2022	Time in: 10:47	Time out: 12:15	License/Permit # Food 5123	Food handlers 2	Food Managers 2	Page <u>1</u> of <u>2</u>
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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							TOTAL/SCORE
Establishment Name: Taco Bueno 3134			Contact/Owner Name: Sun holdings		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		16/84/B
Physical Address: White hills		Pest control : Massey 12/14-2022	Hood	Grease trap: waste oil : 05/16/22 southwaste 1500 gals		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
✓						Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓									✓		
Protection from Contamination						✓					
✓						Water/ Plumbing					
3						3					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						W					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						2					
✓						✓					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W						✓					
✓						Physical Facilities					
✓						1					
1						W					
		✓				W					
Proper Use of Utensils						1					
1						1					
✓						✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Karen Castillo	Print:	Title: Person In Charge/ Owner Manager
Inspected by: <i>Kelly Kirkpatrick RS</i> (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Opened freezer door and moved Tcs foods closer to freezer open door 39
F - also called company to re- adjust wic - TODAY

Establishment Name: Taco Bueno	Physical Address: White hills	City/State: Rockwall	License/Permit # Food 5123	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit at drive thru		Cold top unit		Under counter freezer	20
Salsa	40	Pico	41	Wic	
Salsa bar		Tomatoes	37	Tomatoes	44
Salsa	41	Cut lettuce	36	Guac	44
Pico	41	Steam table		Beans 2,pans /discarded	46/46
Hot holding unit		Beans	164/162/165	Wic was just repaired	
Tamales	137	Beef	165	To have lowered ASAP	
Rice / beans	146/154	Tamales / rice	138/162	Moved all Tcs foods	

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 F
	Allergy posting on window to entrance
39	Best to not use dining room chairs as tables in kitchen
	Need employee health poster to be posted at all hand sinks
	Hot water at hand sink 132,/
W	Reminder to clean soda nozzles - and tea spigots daily
	Sanitizer in red bucket on counter near pos 200 ppm
46	Womens restroom paper towels are near toilet and dripping water across lid when reaching over / also need toilet paper towel dispenser
	Need self closing door to restroom / hot water over 100° in both units
42	General detailed cleaning of shelving various thoroughly kitchen
32	Need to replace rusty shelving where needed various locations
W	Pico was barely 41 F as double panned in cold top unit
	Great new hot holding unit
32	To address chip unit and doors and gaskets and etc - difficult to clean in condition currently
32	Reminder to use SS screws in ice machine - those inside are oxidizing to replace
10	Also need to clean inside and watch galvanized parts
45	To clean floor under shelving where needed /,drains too
	Staffing is low and therefore detailed cleaning is not being done
	Sanitizer bucket under line 200Ppm wiping cloths
	Using yellow digital thermo / using gloves
42/32	To clean cart and avoid using Saran to tie up shelving
32	Need to replace round tortillas holder and lid - poor condition
37	To address condensation in under counter freezer
32	To replace badly scored green cutting board
19	Still having weqater issues on floor in dry storage and filter system is leaking in bucket still !
45/32	Scrub black accumulation from wall in dry storage that is exterior wall to wic - panel is separating / buckled /to repair/ also need to clean walls etc
02	Wic is holding high temps ...to discard 2 pans of beans dated 12/13-2022 / and anything that has been in unit over 4 hrs
37	Condensation in wif - heavy!!! To address and repair floor etc
45	Grout issues / chipped tiles etc general detailed Cleaning of floor

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

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