	\$50.00 reinspection fee       Retail Food Establishment Inspection Report       Image: First aid kit         required after 1st Followup       City of Rockwall       Image: Vomit clean up         Image: Complex comp																
	Date:         Time in:         Time out:         License/Per           12/15/2022         10:47         12:15         Food							3					Food handlers Food Managers $2$ Page <u>1</u> of <u>2</u>	-			
	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 📃 3-Compla							4-Iı	nves	tiga	tio	n	5-CO/Construction 6-Other TOTAL/SCORE	£			
	Establishment Name: Contact/Owner N Taco Bueno 3134 Sun holdings						e:						* Number of Repeat Violations:     ✓ Number of Violations COS:	כ			
	Physical Address: Pest control : White hills Massey 12/14-2022						Н	lood	d				se trap: waste oil : Follow-up: Yes / 16/84/E	C			
Compliance Status: Out = not in compliance IN = in compliance NO											10t ap	pplicable $COS = corrected on site R = repeat violation W- Watch$					
Ma	ırk tl	ne ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations	-		-									
Co O U	I         N         N         C           I         N         O         A         O					R		0	mplia I N	Employee Health	R						
Т		$\begin{array}{c c c c c c c c c c c c c c c c c c c $						Т			A	O S	12. Management, food employees and conditional employees;	_			
		2. Proper Cold Holding temperature(41°F/45°F)											knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
3					Wic			•					eyes, nose, and mouth To post at hand sink				
	•				<ol> <li>Proper Hot Holding temperature(135°F)</li> <li>Proper cooking time and temperature</li> </ol>		_	1				1	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
_		<ul> <li>4. Proper cooking time and temperature</li> <li>5. Proper reheating procedure for hot holding (165°F in 2</li> </ul>					_	•		_			15. No bare hand contact with ready to eat foods or approved				
					6 Time as a Public Health Control: procedures & records								alternate method properly followed (APPROVED Y_N_) Gloves				
	6. Time as a Public Health Control; procedures & records Prep only					$\square$	_	Τ	-	Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered							
					Approved Source								Pasteurized eggs used when required If using				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals				
	~				8. Food Received at proper temperature To check temps						~		<ul><li>17. Food additives; approved and properly stored; Washing Fruits &amp; Vegetables</li></ul>				
	Protection from Contamination							•	~				18. Toxic substances properly identified, stored and used Low				
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Π				I			Water/ Plumbing				
3					Watch in wic           10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature           Ice machine		3	3	Т				19. Water from approved source; Plumbing installed; proper backflow device	_			
-		~			11. Proper disposition of returned, previously served or reconditioned				~				Water filter leak           20. Approved Sewage/Wastewater Disposal System, proper disposal				
				_	Priority Foundation Items (2 Po	oints	) viol	atio	ons k	Real	uire	e Cor	rective Action within 10 days				
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R		O U	I	N O	N A	C O		R			
Т	~			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			т				S	27. Proper cooling method used; Equipment Adequate to				
-	· ·				2 22. Food Handler/ no unauthorized persons/ personnel	+							Maintain Product Temperature Wic 28. Proper Date Marking and disposition				
	Only manager on duty today     Safe Water, Recordkeeping and Food Package						~				Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
_	✓				Labeling           23. Hot and Cold Water available; adequate pressure, safe		-						Yellow digital Permit Requirement, Prerequisite for Operation	_			
╞	-				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	+							30. Food Establishment Permit (Current/ insp sign posted )				
	•				Conformance with Approved Procedures								Utensils, Equipment, and Vending				
			~		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 Equipped				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergy posting on window		_		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped				
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	e Acti R	_			cee N	<i>d 9</i> N	0 Da	ys or Next Inspection , Whichever Comes First	R			
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other					0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
W					animals Watch 35. Personal Cleanliness/eating, drinking or tobacco use	+											
	<b>/</b>				36. Wiping Cloths; properly used and stored	+		4			_		Physical Facilities           42. Non-Food Contact surfaces clean				
1	•				In niceness 37. Environmental contamination See	+		1 W	+	-		$\left  \right $	See 43. Adequate ventilation and lighting; designated areas used To collect info				
ŀ		~			38. Approved thawing method		-	W	+				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster				
		·			Proper Use of Utensils			1	+				45. Physical facilities installed, maintained, and clean See				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		-	1	Ť				46. Toilet Facilities; properly constructed, supplied, and clean <b>See</b>				
ŀ					See 40. Single-service & single-use articles; properly stored and used	+		+					47. Other Violations				
	V				and used												

-

## **Retail Food Establishment Inspection Report**

## **City of Rockwall**

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

## Form EH-06 (Revised 09-2015) Opened freezer door and moved Tcs foods closer to freezer open dooor 39 F - also called company to re- adjust wic - TODAY

	nent Name: Bueno	Physical A White		City/State: Rockwa		<u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA	ATIONS							
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	<u>Item/Location</u>	<u>Temp F</u>					
Cold to	op 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					
Ho	t holding unit		Beans	164/162/165	Wic was just repaired						
	Tamales	137	Beef	165	To have lowered ASAP						
R	lice / beans	146/154	Tamales / rice		Moved all Tcs foods						
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO THE CONDITIONS OBSERVED AN	ND					
	Allergy posting on window to entrance										
39	Best to not use dining	room cha	airs 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 toliet and dripping water across lid when reaching over / also need toilet paper towel dispenser										
10	Need self closing door to restroom / hot water over 100'ijnboth units										
42	General detailed cleaning of shelving various throughly kitchen										
32 W	Need to replace rusty shelving where needed various locationsPico was barely 41 F as double panned in cold top unit										
vv	Great new hot holding										
32	3		and gaskets and etc - diff	icult to clea	an in condition currently						
32			ice machine - those inside		•						
10	Also need to clean ins				0						
45	To clean floor under shelving where needed /,drains too										
	Staffing is low and the	erefore de	tailed cleaning is not beir	ng done							
	Sanitizer bucket under line 200Ppm wiping cloths										
	Using yellow digital thermo / using gloves										
42/32											
32	Need to replace round tortillas holder and lid - poor condition										
37	To address condensation in under counter freezer										
32 19	To replace badly scored green cutting board Still having weggter issues on floor in dry storage and filter system is leaking in bucket still I										
45/32	Still having wegater issues on floor in dry storage and filter system is leaking in bucket still !         2       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 tempsto 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											
Received by: (signature) Soc above Print: Title: Person In Charge/											
Inspected (signature)		ıtríck	$\langle \mathcal{RS}  $								
	- 1				Samples: Y N # collected	ea					