

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>06/01/2022</b>	Time in: <b>3:34</b>	Time out: <b>4:55</b>	License/Permit # <b>Food 5123</b>	Food handlers To verify <b>2</b>	Food managers <b>2</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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Taco Bueno 3134</b>			Contact/Owner Name: <b>Elizabeth Rodriguez</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: <b>609 whitehills</b>			Pest control : <b>Massey 05/3/2022</b>		Hood Need current info <input type="checkbox"/>	
			Grease trap : <b>Southwaste 05/16/2022 1500 gals</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**18/82/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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>						<b>Employee Health</b>					
3				✓		12.	✓				
1. Proper cooling time and temperature <b>Discarded</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3				✓		13.	✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>Discarded</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
W	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) Keep stirred						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
		✓				<b>Highly Susceptible Populations</b>					
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓					18. Toxic substances properly identified, stored and used <b>Watch</b>					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
						19. Water from approved source; Plumbing installed; proper backflow device <b>See</b>					
						20. Approved Sewage/Wastewater Disposal System, proper disposal					
						3					
						✓					
						11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					27.					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Beans</b>					
	✓					28.	✓				
22. Food Handler/ no unauthorized persons/ personnel New employees within 30 days						28. Proper Date Marking and disposition <b>Good</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29.	✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Yes</b>					
						<b>Permit Requirement, Prerequisite for Operation</b>					
			✓			30. Food Establishment Permit (Current/ insp sign posted ) <b>Both posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						32.					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>To discard old brown cutting board and green etc</b>					
	✓					33.	W	✓			
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergy info posted /						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Need to address sanitizer dispenser</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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						41.		✓			
34. No Evidence of Insect contamination, rodent/other animals <b>General cleaning</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean <b>See</b>					
	✓					43.	✓				
36. Wiping Cloths; properly used and stored <b>Stored in buckets</b>						43. Adequate ventilation and lighting; designated areas used					
1						44.	✓				
37. Environmental contamination <b>See</b>						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					<b>Proper Use of Utensils</b>					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean <b>See</b>					
1						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>						47. Other Violations					
	✓					40. Single-service & single-use articles; properly stored and used					

Currently hand mixing Retail Food Establishment Inspection Report

Sanitizer!!! As dispenser is broken! To address!

City of Rockwall

Received by: (signature) <b>Elizabeth Rodriquez</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
Cold top unit drive Thur		Hot wells		Wic	
Salsa	40	Beans	154	Sour cream	39
Cold line		Taco meat	148	Chicken	39
Pico	43	Chicken	163	Beans	
Tomatoes	43	Cubed chicken	130-143	4 pans 42-45	Discard
Cut lettuce	38	Rice	140	2 pans 40-41	Keep
Sour cream	52	Hot unit-		Under counter freezer	4.2
		Taco meat/ chicken	174/137		

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 glass door
	Salsa bar is not being used
	Hot water in restrooms 101-103 - and up ... paper towels next toilet... paper rolls out prior to needing
	Bulbs above bev station are shielded to be shielded or rubber coats to confirm
19	Leak at hand sink near drive thru
37	To address condensation in cold top unit
02	Items on line in double pans or shallow pans are not at temp as well as the sourcream container
	To discard anything that has been in the danger zone over 4 hrs - time unkown for sour cream so discarded at 52
W	Cubes chicken is unevenly hot ... to keep stirred and to check on covering as this may aid in Keeping it hot
42	Deep cleaning of red chip warmer unit needed - sticky
10	Ice machine ceiling inside to be deep cleaned in seams and etc and replace any foam gaskets etc
32	Metal material is not SS inside ice machine so is therefore oxidizing
39	Need to address accumulation of oxidation on top of ice machine - granules
45	To clean under ice machine and address grout issue in various locations where water is collecting
01/27	Discarded 4 pans of beans that were not thoroughly cooled down in wic
37	Ice issue in wif continues - to address and protect the boxes etc
	Cooking chicken and ground beef from raw ....165 F
	Using ice baths for cooling beans
	Not using cooler under cold line at this time
42/45	General detailed cleaning needed under behind and around equipment
	Confirmed sanitizer to be 250 ppm
45	Need to clean air vents where needed various
32	Need to order new cutting boards
19/37	Another leak from water filters in dry storage spillover onto floor and all around to address ASAP
39	Store pans inverted where needed
39	Watch storage of ladder in back room and also drillMixer for beans (mixer parts that contact food to be stored safely)
32	Time to replace shelving etc ... THIS STORE NEEDS MAJOR WORK!!!
42/45	Detailed cleaning and maintenance needed!!

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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