Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: <b>12/</b>		/20	21	Time in: 10:50	Time out: <b>11:43</b>		License/Pood			3				FF Risk Category  Med Page 1	of <u>2</u>		
				ction: 1-Routine	2-Follow U		3-Complai		4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SO	CORE		
Estab Tacc				ne:			ct/Owner N Bueno	lame:						* Number of Repeat Violations: ✓ Number of Violations COS:	<b>Λ/</b> Λ		
Physi White						est control	1:		Hoo	od d info	)			e trap : Follow-up: Yes No Pic Pic	J/A		
	Co	mplia	nce S	Status: Out = not in con	mpliance IN = in	complianc	111	) = not	obser	ved	NA	= not	app	plicable $COS = corrected on site R = repeat violation W-V$	Vatch		
Mark	the a	approp	priate	e points in the OUT box for e										NA, COS Mark an √in appropriate box for R we Action not to exceed 3 days			
Comp	olian N		tus					R	_	ompli	ance N	Statu	_	, and the second	R		
U N T			O S		egrees Fahrenhei	eit)	y		U T	N	0	A	o S	Employee Health			
	V			1. Proper cooling time at Beans good to	and temperature emps	:				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
				2. Proper Cold Holding	temperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	+		
•				See						•				eyes, nose, and mouth			
V	3. Proper Hot Holding temperature(135°F) See										Preventing Contamination by Hands						
V				4. Proper cooking time a Holding higher										14. Hands cleaned and properly washed/ Gloves used properly			
V	5. Proper reheating procedure for hot holding (165°F in 2 Hours) Holding higher			5°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. $N$ .)	)					
				6. Time as a Public Heal	lth Control; prod	ocedures &	k records							Gloves  Highly Susceptible Populations			
				Prep only										16. Pasteurized foods used; prohibited food not offered			
					proved Source						9			Pasteurized eggs used when required			
				<ol><li>Food and ice obtained good condition, safe, and</li></ol>	d unadulterated;		Food in							Chemicals			
				destruction Comme													
V				8. Food Received at prop To always chec		e				/				<ol> <li>Food additives; approved and properly stored; Washing Fruit &amp; Vegetables</li> </ol>	ts		
				,	from Contami	ination				•				Water if needed  18. Toxic substances properly identified, stored and used			
				9. Food Separated & pro	otected, prevente	ted during	food							Low			
V				preparation, storage, dis Watch in wic										Water/ Plumbing			
W				10. Food contact surface Sanitized at 200 p	es and Returnabl ppm/temperature	oles ; Clean re Watch (	ned and		3					19. Water from approved source; Plumbing installed; proper backflow device			
				11. Proper disposition of	f returned, previ	iously serv							1	Watch OLD plumbing and address soda station dra 20. Approved Sewage/Wastewater Disposal System, proper	ain		
	V			reconditioned Disca	arded					•				Keep an eye on drains			
	Ĺ										_			Neep an eye on drains			
0 I			С	Prio	ority Founda	ation Ite		ints) 1	0	I	N	N	C	rective Action within 10 days	R		
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Victor Ramirez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Bueno 3134	Physical A Whitel		City/State: Rockwall	License/Permit # 5123	Page 2 of 2				
			TEMPERATURE OBSERVA	ATIONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	<u>Item/Location</u>	Temp F				
Drives	thru cold top	40	Hot box		Wic					
	Cold line		Beef	153/156	Cut lettuce					
	Tomatoes	40	Beans	150s	Cut tomatoe	S				
	Lettuce	40	Steam table		Beans 4 pan	S				
	Hot wells		Chicken	178	38/38/39/40	)				
Ch	eese / sauce	143/170	Steak	179						
Be	eans / beans	163/167								
Rice	e / beef / chick	164/171/170								
T.			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIREC	CTED TO THE CONDITIONS OBSE	RVED AND				
	Hot water in kitchen 1	23-133 F	/ restrooms 102 F							
	Grout issues in variou	s location	s throughout facility							
	Dining room - not usin									
39	Invert ice buckets to s	store								
37	To address water in bottom	n of drive th	ru unit and avoid storing bottled	d water bag in	condensation / place into SS	pan like sauces				
	Avoid double panning	cold item	s - but time is less than 4	hrs on line						
39/32	Old equipment in disre	epair and	not used in some cases							
37	Clean up under salam	ander / g	rease							
W	Keep an eye on inside	of ice m	achine -							
	Sanitizer in bucket -20	00 ppm								
45	Make repairs to corne	r of FRP	where silicone is dangling	g near stear	n table					
42/45	Detailed cleaning und	er behind	and around equipment ne	eeded						
	Wheels, legs, exterior	s etc								
32/39	Replace side panel to	line equi	pment							
32	Keep An eye on cuttin	g boards	and replace where neede	ed						
45	Have any and all leaks	s/ faucets	repaired where needed -	capable of	being turned off just took	k some work				
45	Clean drains where no	eeded								
W	Remove old paper process directions as they are not cleanable									
34										
	Beans pans stacked conforms temps from top to bottom 38-40F									
	Watch placement of b	ags of on	ions near boxes of beef ir	n wic						
37	Condensation in wif - frozen on shelving etc - on exterior of boxes only BUT should be addressed									
32/42	Chips warmer is not closing and is badly caked with grease accumulation.									
42/45	Inside and outside									
	Still using peroxide in dining room / customer areas									
19	Need air gap at ice ho		ont unit							
	Clean under ice mach	ine								
	Need confirmation that your hood is being cleaned properly									
Received (signature)	See abov	/e	Print:		Title: Person In Charge	e/ Owner				
Inspected (signature)		atríck	Print:		Samples: Y N	# collected				
	•		L		Samples, 1 IV	,, concettu				