

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

Date: <b>12/10/2021</b>	Time in: <b>10:50</b>	Time out: <b>11:43</b>	License/Permit # <b>Food 5123</b>	Est. Type <b>FF</b>	Risk Category <b>Med</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Taco Bueno</b>	Contact/Owner Name: <b>Taco Bueno</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
		✓ Number of Violations COS: _____	

Physical Address: Whitehills drive	Pest control : Need info	Hood Need info	Grease trap : Southwaste 09/15/21 1500 gals	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pic
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**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</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature <b>Beans good temps</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>						14. Hands cleaned and properly washed/ Gloves used properly					
	✓										
4. Proper cooking time and temperature Holding higher						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>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) <b>Holding higher</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		✓				<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records Prep only						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water if needed</b>					
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used <b>Low</b>					
	✓					<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Commercial</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>Watch OLD plumbing and address soda station drain</b>					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal <b>Keep an eye on drains</b>					
8. Food Received at proper temperature <b>To always check</b>											
<b>Protection from Contamination</b>											
W	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch in wic											
W											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Watch cleaning											
		✓									
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>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Pans good</b>					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel <b>3</b>						28. Proper Date Marking and disposition <b>Good rotation</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>Good</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
			✓			<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See attached</b>					
			✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Set up</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
<b>Consumer Advisory</b>											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request											

**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						✓					
34. No Evidence of Insect contamination, rodent/other animals <b>See</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Low in wic</b>						42. Non-Food Contact surfaces clean <b>Watch</b>					
	✓					1					
36. Wiping Cloths; properly used and stored <b>In buckets</b>						43. Adequate ventilation and lighting; designated areas used <b>To show cleaning</b>					
1						W					
37. Environmental contamination <b>See</b>						44. Garbage and Refuse properly disposed; facilities maintained					
		✓				✓					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
1						✓					
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											

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Victor Ramirez</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>5123</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Drives thru cold top	40	Hot box		Wic	
Cold line		Beef	153/156	Cut lettuce	
Tomatoes	40	Beans	150s	Cut tomatoes	
Lettuce	40	Steam table		Beans 4 pans	
Hot wells		Chicken	178	38/38/39/40	
Cheese / sauce	143/170	Steak	179		
Beans / beans	163/167				
Rice / beef / chick	164/171/170				

### 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
	Hot water in kitchen 123-133 F / restrooms 102 F
	Grout issues in various locations throughout facility
	Dining room - not using salsa bar
39	Invert ice buckets to store
37	To address water in bottom of drive thru unit and avoid storing bottled water bag in condensation / place into SS pan like sauces
	Avoid double panning cold items - but time is less than 4 hrs on line
39/32	Old equipment in disrepair and not used in some cases
37	Clean up under salamander / grease
W	Keep an eye on inside of ice machine -
	Sanitizer in bucket -200 ppm
45	Make repairs to corner of FRP where silicone is dangling near steam table
42/45	Detailed cleaning under behind and around equipment needed
	Wheels, legs, exteriors etc
32/39	Replace side panel to line equipment
32	Keep An eye on cutting boards and replace where needed
45	Have any and all leaks/ faucets repaired where needed - capable of being turned off just took some work
45	Clean drains where needed
W	Remove old paper process directions as they are not cleanable
34	Flies observed / also small gap at back door
	Beans pans stacked conforms temps from top to bottom 38-40F
	Watch placement of bags of onions near boxes of beef in 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 holder in front unit
	Clean under ice machine
	Need confirmation that your hood is being cleaned properly

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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