

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: 06/09/2021	Time in: 2:49	Time out: 4:03	License/Permit # Food 5123	Est. Type FF	Risk Category Low	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: Taco Bueno		* Number of Repeat Violations: _____		10/90/A
Physical Address: Whitehills			Pest control : Massey 05/24/21	Hood 05/21	Grease trap : 01/15/21 southwaste 1500	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	<input checked="" type="checkbox"/>				1. Proper cooling time and temperature Beans			<input checked="" type="checkbox"/>				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3				<input checked="" type="checkbox"/>	2. Proper Cold Holding temperature(41°F/ 45°F) Pico - COS			<input checked="" type="checkbox"/>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy	
	<input checked="" type="checkbox"/>				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature			<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly	
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			<input checked="" type="checkbox"/>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using gloves	
			<input checked="" type="checkbox"/>		6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
Approved Source									<input checked="" type="checkbox"/>			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs	
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Checking temps		Chemicals						
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature To always			<input checked="" type="checkbox"/>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
Protection from Contamination						W						18. Toxic substances properly identified, stored and used Low (employees should not bring home pesticides)	
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
W	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Watch ice machine			<input checked="" type="checkbox"/>				19. Water from approved source; Plumbing installed; proper backflow device City approved	
				<input checked="" type="checkbox"/>	11. Proper disposition of returned, previously served or reconditioned Discarded			<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 cfm		W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Check temps every 3 mins	
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 2 handlers			<input checked="" type="checkbox"/>				28. Proper Date Marking and disposition Great	
Safe Water, Recordkeeping and Food Package Labeling							<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital		
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
				<input checked="" type="checkbox"/>	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			<input checked="" type="checkbox"/>				30. Food Establishment Permit (Current/ insp sign posted) 2021	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
				<input checked="" type="checkbox"/>	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory						2						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition / various rusty	
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Available by request / posting on doors			<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals Flies			<input checked="" type="checkbox"/>				41. Original container labeling (Bulk Food)	
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored In buckets		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination WIF			<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used	
				<input checked="" type="checkbox"/>	38. Approved thawing method			<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean		
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See		W	<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Need to relocate paper towels	
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used Watch		1					47. Other Violations See	

