

Followup Fee
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 9/21/23	Time in: 9:25	Time out: 12:05	License/Permit # FS-8874	CPFM 4	Food handlers All	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
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Establishment Name: Taco casa	Contact/Owner Name: John	Number of Repeat Violations: <u>3</u>	22/78/C
Physical Address: 2008 S Goliad St Rockwall, Tx	Pest control : Arrow Pest Control 9/2023	Number of Violations COS: <u> </u>	

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 '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an **X** 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
			✓			✓					
✓						Highly Susceptible Populations					
						✓					
✓						Chemicals					
W						✓					
						✓					
						Water/ Plumbing					
3						✓					
✓						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						2					★
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						✓					
						2					
W						✓					

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
Prevention of Food Contamination						Food Identification					
1					★	✓					
✓						Physical Facilities					
✓						1					
1						1	✓				
			✓			✓					
Proper Use of Utensils						1					
1						✓					
✓						1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Crystal Brown	Print: Crystal Brown	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Taco Casa	Physical Address: 2008 S Goliad St	City/State: Rockwall, Tx	License/Permit # FS-8874	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	51	Drive Thru		Dining Room side	
Beef		Beef/Beans	191/159	Beef/beans	172/161
47,49,46,47		Hot cheese	154	Hot cheese	155
Beans 49, 48, 52	50	Lett/tom	41/37	Lettuce/Tom	41/38
Block cheese 51, 51, 48	49	Graded chz	40	Graded Chz	39
Nacho chez 49,50	50	Cooking beans	178		
Lettuce 51,50,51	51				
Graded cheese	51				

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 temperatures are taken in F
	Restrooms equipped greater than 104 in both
29	3comp sink setup 124, using quat sani 200ppm, out of date test strips onsite
39	Always invert ice bucket while stored
	Hand sinks equipped greater than 105
47	Need state posters at all hand sinks will email
	Dry storage racks meet height requirements because they are positioned on a platform
43	Light bulbs out in dry storage
47	Better organization in back room, move items away from front of electrical panels
45/34	Rear Door need new door sweep, close gab under door
42	Prep table on wheels needs to be repaired or replaced, broken welds on legs
32	WIC - need to address rust on wic door
45	WIC - need to address ceiling panels dusty
37	WIC - address partially frozen condenser fans, amb temp 51
	WIC need to clean shelves both top and bottom as need on prep shelves
43	WIC need to address light bulb out inside
42/45	Hood needs service based on last cleaning, was due 7/2023
45	Address return air vents, air diffusers in kitchen/prep areas
42/45	Steam well hood needs to be general detailed cleaning inside and out
	Using day dots, excellent date marking
	Soda & tea nozzles are cleaned nightly
45	Need to address broken cove base in several areas of kitchen
45	Need to address broken wall tiles left of front counter
10	Ice machine has black mold inside, burn all ice W,R,S entire inside hopper
1/2/27	All tcs foods temps in danger zone discarded during inspection

Received by: (signature) See Above	Print: See Above	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Richard Hill	Samples: Y N # collected

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