Followup Fee \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Da <b>9/2</b>		/23	3		Time in: 9:25	Time out: 12:05		License/Pe							CPFM <b>4</b>	Food handlers	Page 1	$\mathrm{of}\underline{2}_{-}$
	_			-	tion: 1-Routine	2-Follow U	Јр 🔲 🤅	3-Complai	int		Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	SCORE
Establishment Name: Contact/Owner I John								Vame:	ne:					✓ Number of Violations Co			0/0	
Physical Address: 2008 S Goliad St Rockwall, Tx  Pest control: Arrow Pest Control 9/2								023						ase trap :/ waste oil Follow-up: Yes 22/7			0/0	
Ma	rk tl	Com	plia prop	nce S oriate	points in the <b>OUT</b> box for		tem	Mark '		neckm	ark in	appı	opria	te bo	plicable COS = corrected on sox for IN, NO, NA, COS Mar		lation W= e box for R	Watch
Co	mpli I	ance N	e Sta	tus					Requ		ompl				ive Action not to exceed 3 day	VS		R
Ŭ T	N	Ö	A	o s	(F = d)	egrees Fahrenhei	it)	y		U T	N		A	o s	•	oyee Health	1	
3					1. Proper cooling time a Beans	and temperature					~				12. Management, food employ knowledge, responsibilities, ar		empioyees;	
3					2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	<b>/</b>				3. Proper Hot Holding t	temperature(135°	°F)								Preventing Con	tamination by Han	ıds	
	~				4. Proper cooking time	and temperature	;				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	5°F in 2			~				15. No bare hand contact with alternate method properly follo Gloves in use			.)
	~				6. Time as a Public Hea	alth Control; proc	cedures &	k records								eptible Populations		
					Ар	proved Source					~			1	16. Pasteurized foods used; pro Pasteurized eggs used when re N/a		fered	
	~				good condition, safe, ar destruction	d and ice obtained from approved source; Food in ondition, safe, and unadulterated; parasite tion					Chemicals							
W					8. Food Received at pro Need to be ch		;				~				17. Food additives; approved a & Vegetables Water only	and properly stored;	Washing Fru	iits
					Protection	n from Contamii	nation				~				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	g								Water	r/ Plumbing		
3					10. Food contact surfact Sanitized at 200			ned and			~				19. Water from approved sour backflow device City approved	-		
	~				11. Proper disposition of reconditioned Disca	of returned, previ	iously serdiately	ved or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
					Pri	onity Founda	4° T4 .	(2 Da		. ,	tions	Pag		C				
0	T	NT.	N.T		, , , , , , , , , , , , , , , , , , , ,	ority rounda	ition Ite	ms (2 Po							rective Action within 10 days			l n
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personn	el	R R	o U T	I N	N O	N A	C O S	•	e Control/ Identific	ation	R
U	I N	N O		О	Demonstration 21. Person in charge preand perform duties/ Cer 1	n of Knowledge/ esent, demonstra rtified Food Man	/ Personn ation of kn nager (CFI	el nowledge, M)		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adec		R
U	I N	N O		О	Demonstration 21. Person in charge pro	n of Knowledge/ esent, demonstra rtified Food Man	/ Personn ation of kn nager (CFI	el nowledge, M)		U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great, using day dots	e Control/ Identificed; Equipment Adec	quate to	
U	I N	N O		О	Demonstration  21. Person in charge properties of the person of the pers	esent, demonstra rtified Food Man nauthorized perso O Clays Orlord rdkeeping and I Labeling	Personne ation of kn nager (CFI Gons/ perso lentati Food Pac	el iowledge, M) onnel ON kage		U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of	e Control/ Identificed; Equipment Adecedisposition	quate to	
U	I N	N O		О	Demonstration  21. Person in charge properties of the properties o	esent, demonstra rtified Food Man nauthorized pers O days Offi rdkeeping and I Labeling r available; adeques	Personne ation of kn nager (CFI Gons/ perso Entati Food Pac	el nowledge, M)  ponnel On kage  sure, safe		2	I N	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, and Thermal test strips  Stem thermo, strip  Permit Requirement,	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrates  ps out of da  Prerequisite for O	quate to ed; Chemica te peration	*
U	I N V	N O		О	Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	esent, demonstra rtified Food Man nauthorized perso O days Orle rdkeeping and I Labeling r available; adeques vailable (shellstoo	Personne ation of kn nager (CFI Gons/ perso Entati Food Pac	el nowledge, M)  ponnel On kage  sure, safe		2	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great, using day dots 29. Thermometers provided, at Thermal test strips Stem thermo, stri	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrates  ps out of da  Prerequisite for O	quate to ed; Chemica te peration	*
U	I N	N O		О	Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the performance of the person of the performance of the performan	esent, demonstra rtified Food Man nauthorized perso O days Orie rdkeeping and I Labeling r available; adeques vailable (shellstoo Food labeled	/ Personn ation of kn auger (CFI sons/ perso entati Food Pac uate press ock tags; p. Procedur	el nowledge, M)  ponnel On kage  sure, safe arasite		2	IN	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, and Thermal test strips  Stem thermo, stripermit Requirement,  30. Food Establishment Perroposted & current  Utensils, Equip	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrate ps out of da Prerequisite for O mit/Inspection Curr	quate to  ed; Chemica  te  peration  ent/ insp pos	*
U	I N	N O		О	21. Person in charge proand perform duties/ Cer 1 22. Food Handler/ no up 5, all within 30 Safe Water, Record 23. Hot and Cold Water FOOD pressur 24. Required records and destruction); Packaged Per order Conformance v 25. Compliance with HACCP plan; Variance processing methods; ma Taking temps	esent, demonstrartified Food Man nauthorized perso O days Orliv rdkeeping and I Labeling r available; adeques vailable (shellstoo Food labeled with Approved I ariance, Specialit e obtained for specialities anufacturer instract o 2x daily	dition of kn ager (CFI sons/ perss entati Food Paci uate press ck tags; p.  Procedur ized Proce ecialized uctions	el nowledge, M)  ponnel On kage  sure, safe arasite		2	IN	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, and Thermal test strips  Stem thermo, stripermit Requirement,  30. Food Establishment Perroposted & current  Utensils, Equipal 1. Adequate handwashing facus  supplied, used Equipped	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrat ps out of da Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible a	quate to  ed; Chemica  te  peration  ent/ insp pos  g  nd properly	*
U		N O		О	21. Person in charge properties and perform duties / Cer 1 22. Food Handler / no utility of all within 30 Safe Water, Recordance Value of the control of the	esent, demonstrartified Food Man nauthorized perso O days Orliverdkeeping and I Labeling r available; adeques vailable (shellstor Food labeled with Approved I ariance, Specialize o obtained for special anufacturer instra	Arrivation of knateric (CFI)  Arriva	el nowledge, M)  onnel ON  kage  sure, safe arasite  es  ess, and		2	I N	N	N	C O	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, and Thermal test strips  Stem thermo, strict Permit Requirement,  30. Food Establishment Permit Posted & current  Utensils, Equit 31. Adequate handwashing fact supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrat  PS OUT OF CONTROL OF CURRENT CONTROL OF CURRENT CURRENT CURRENT CONTROL OF CONTR	ed; Chemica tle peration ent/ insp pos g nd properly	*
U	I N	N O		О	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no u. 5, all Within 30 Safe Water, Reco. 23. Hot and Cold Water Food pressur 24. Required records avidestruction); Packaged Per order  Conformance v. 25. Compliance with V. HACCP plan; Variance processing methods; marginal Taking temps  26. Posting of Consume foods (Disclosure/Remi Need to post, ingreed)	esent, demonstrartified Food Man nauthorized person Cays Orlo rdkeeping and I Labeling r available; adeques vailable (shellstor Food labeled with Approved I ariance, Specialit e obtained for speanufacturer instra 2 X daily sumer Advisory er Advisories; rav inder/Buffet Plate dients upon ree	Article of the control of the contro	el nowledge, M)  ponnel   On   kage   sure, safe   arasite   es   ess, and   er cooked   en Label	R	2	V V	N O	N A	COSS	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, at Thermal test strips  Stem thermo, strip  Permit Requirement,  30. Food Establishment Perr  Posted & current  Utensils, Equip  31. Adequate handwashing fact supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning for the supplied of the	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition  ccurate, and calibrate  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible and control of the contro	ed; Chemica tle peration ent/ insp pos g nd properly	*
V		N	A N	O S	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no utility 5, all within 30 Safe Water, Reconstruction 23. Hot and Cold Water FOOD pressur 24. Required records as destruction); Packaged Per order  Conformance vito Variance processing methods; materials temps 26. Posting of Consume foods (Disclosure/Remined to post, ingreed to post, ing	esent, demonstrartified Food Man nauthorized perso O days Orli rdkeeping and I Labeling r available; adeques with Approved I fariance, Specialit e obtained for specialit e obtained for specialit e zax daily sumer Advisory er Advisories; rav inder/Buffet Plate dients upon ree  11) Violations in	dition of kn ager (CFI sons/ perss entati Food Pac uate press pck tags; p.  Procedur ized Proce ecialized uctions  w or unde tely/ Allerg equest  Require (	el nowledge, M)  ponnel   On   kage   sure, safe   arasite   es   ess, and   er cooked   en Label	R	2 2 2	V to E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great, using day dots 29. Thermometers provided, a Thermal test strips Stem thermo, stripermit Requirement, 30. Food Establishment Perr Posted & current Utensils, Equip 31. Adequate handwashing facuspplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning for the service	e Control/ Identifice  disposition  ccurate, and calibrat  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible a  ct surfaces cleanable  d  installed, maintained, facility provided  hever Comes First	ed; Chemica tle peration ent/ insp pos g nd properly	*
V	N V V V V V V V V V V V V V V V V V V V		A	OS	21. Person in charge property and perform duties/ Cer 1  22. Food Handler/ no upure 5, all Within 30  Safe Water, Reconstruction); Packaged Per Order  Conformance videstruction); Packaged Per order  Conformance with V HACCP plan; Variance processing methods; mandaling temps  Construction of Consumer foods (Disclosure/Remin Need to post, ingreed	esent, demonstrartified Food Man nauthorized person Cays Orlo rdkeeping and I Labeling r available; adeques vailable (shellstor Food labeled with Approved I draiance, Specialit e obtained for speanufacturer instra 2 X daily sumer Advisory er Advisories; rav inder/Buffet Plate dients upon ree nt) Violations I of Food Contam	A Personnation of knager (CFI sons/ person lentation of knager (CFI sons/ person lentation person lentation lentatio	el nowledge, M)  ponnel ION  kage  sure, safe arasite  es  es  ess, and  cr cooked ten Label  Corrective	Action	2 2 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great, using day dots 29. Thermometers provided, a Thermal test strips Stem thermo, stripermit Requirement, 30. Food Establishment Perr Posted & current Utensils, Equip 31. Adequate handwashing facuspplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning for the service	e Control/ Identifice  disposition  ccurate, and calibrat  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible a  ct surfaces cleanable  distalled, maintained, facility provided  hever Comes First  dentification	ed; Chemica tle peration ent/ insp pos g nd properly	V ★
V		N	A N	O S	21. Person in charge property and perform duties/ Cer 1  22. Food Handler/ no u. 5, all Within 30  Safe Water, Reconstruction): Packaged Per order  Conformance v. 25. Compliance with V. HACCP plan; Variance processing methods; materials and the processing methods; materials and the processing of Consumer foods (Disclosure/Reminded to post, ingreed to post, ingreed to post.)	esent, demonstrartified Food Man nauthorized perso O days Orlo rdkeeping and I Labeling r available; adequ es with Approved I ariance, Specialic c obtained for speanufacturer instra 2 X daily sumer Advisory er Advisories; ravinder/Buffet Plate dients upon recent) Violations I of Food Contame ect contamination	A recommendation of knager (CFI sons/ perssion of knager (CFI sons	el nowledge, M)  connel On kage  sure, safe arasite  es ess, and  cr cooked en Label  Corrective	Actio	2 2 n Noo	t to E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, and Thermal test strips  Stem thermo, stripe Thermo, stripe Thermometers, and the strips  Stem thermo, stripe Thermometers, and the strips  10. Food Establishment Perroposted & current  11. Adequate handwashing factoring stripped  12. Food and Non-food Contactoring stripped  13. Food and Non-food Contactoring stripped  13. Warewashing Facilities; in Service sink or curb cleaning for the stripped stripped  14. Original container labeling	e Control/ Identifice  disposition  ccurate, and calibrat  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible a  ct surfaces cleanable  distalled, maintained, facility provided  hever Comes First  dentification	ed; Chemica tle peration ent/ insp pos g nd properly	V ★
W O U T T		N	A N	O S	21. Person in charge property and perform duties/ Cer 1  22. Food Handler/ no u. 5, all Within 30  Safe Water, Reconstruction): Packaged Per order  Conformance v. 25. Compliance with V. HACCP plan; Variance processing methods; materials and the processing methods of the processing of Consumers (Consumers): Personal Cleanlines 34. No Evidence of Instantials 35. Personal Cleanlines 36. Wiping Cloths: processing Cleanlines 36. Wiping Cleanlines	esent, demonstrartified Food Man nauthorized person Cay's Orlo rdkeeping and I Labeling r available; adeques vailable (shellstor Food labeled with Approved I draiance, Specialit e obtained for speanufacturer instracturer instructurer instracturer instracturer instracturer instracturer instructurer instructurer instr	resonnation of knager (CFI sons/ personnation of knager (CFI sons/ personnation of knager (CFI sons/ person of kna	el nowledge, M)  connel On kage  sure, safe arasite  es ess, and  cr cooked en Label  Corrective	Action	2 2 n Nooi	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, and Thermal test strips  Stem thermo, stripe Thermo, stripe Thermometers, and the strips  Stem thermo, stripe Thermometers, and the strips  10. Food Establishment Perroposted & current  11. Adequate handwashing factoring stripped  12. Food and Non-food Contactoring stripped  13. Food and Non-food Contactoring stripped  13. Warewashing Facilities; in Service sink or curb cleaning for the stripped stripped  14. Original container labeling	e Control/ Identifice  disposition  ccurate, and calibrat  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible a  ct surfaces cleanable  d  installed, maintained, facility provided  hever Comes First  dentification  (Bulk Food)  cal Facilities	ed; Chemica tle peration ent/ insp pos g nd properly	V ★
W O U T T		N	A N	O S	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no up 5, all within 30 Safe Water, Record 23. Hot and Cold Water FOOD pressur 24. Required records and destruction); Packaged Per order Conformance v 25. Compliance with VHACCP plan; Variance processing methods; materials and the processing methods; materials and the post, ingred Core Items (1 Poin Prevention of 34. No Evidence of Instantials 35. Personal Cleanlines 25.	esent, demonstrartified Food Man nauthorized person Cays Orlo Cays Orlo rdkeeping and I Labeling r available; adeques vailable (shellstor Food labeled with Approved I draiance, Specialit e obtained for speanufacturer instracturer instractu	resonnation of knager (CFI sons/ personnation of knager (CFI sons/ personnation of knager (CFI sons/ person of kna	el nowledge, M)  connel On kage  sure, safe arasite  es ess, and  cr cooked en Label  Corrective	Action	2 2 n Noo	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great, using day dots 29. Thermometers provided, ar Thermal test strips Stem thermo, strii  Permit Requirement, 30. Food Establishment Perr Posted & current  Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning for the s	e Control/ Identifice  disposition  ccurate, and calibrat  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible a  ct surfaces cleanable  distalled, maintained, facility provided  hever Comes First  dentification  (Bulk Food)  cal Facilities  s clean	ed; Chemica tle peration ent/ insp pos g nd properly e, properly used/	V ★
V T 1		N	A N	O S	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no utility 5, all within 30 Safe Water, Reconstruction; Packaged Per Order  23. Hot and Cold Water FOOD pressur 24. Required records as destruction); Packaged Per Order  Conformance with V HACCP plan; Variance processing methods; materials and the processing methods in Taking temps  26. Posting of Consume foods (Disclosure/Remin Need to post, ingreed to p	esent, demonstrartified Food Man nauthorized perso O days Orli rdkeeping and I Labeling r available; adeques with Approved I ariance, Specialize obtained for specialized for	resonnation of knager (CFI sons/ personnation of knager (CFI sons/ personnation of knager (CFI sons/ person of kna	el nowledge, M)  connel On kage  sure, safe arasite  es ess, and  cr cooked en Label  Corrective	Action	2 2 n Nooi	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, at Thermal test strips  Stem thermo, strip  Permit Requirement,  30. Food Establishment Perr  Posted & current  Utensils, Equip  31. Adequate handwashing fact supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning from the Second Service sink or curb cleaning from the Second Se	e Control/ Identifice  disposition  ccurate, and calibrat  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible and  ct surfaces cleanable  distalled, maintained, facility provided  hever Comes First  dentification  (Bulk Food)  cal Facilities  s clean  ighting; designated and	quate to  ed; Chemica  tle  peration  ent/ insp pos  g  nd properly  e, properly  used/	tted R
V T 1		N	A N	O S	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no u. 5, all Within 30 Safe Water, Reco.  23. Hot and Cold Water Food pressur 24. Required records averaged Per order  Conformance v. 25. Compliance with V. HACCP plan; Variance processing methods; managed Taking temps  26. Posting of Consumer foods (Disclosure/Reminals of Consumer Need to post, ingreed t	esent, demonstrartified Food Man nauthorized perso O days Orli rdkeeping and I Labeling r available; adeques with Approved I ariance, Specialize obtained for specialized for	A Personnation of knager (CFI sons/ person lendation of knager (CFI sons/ person lendation lenda	el nowledge, M)  connel On kage  sure, safe arasite  es ess, and  cr cooked en Label  Corrective	Action	2 2 n Nooi	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, at Thermal test strips  Stem thermo, strice Permit Requirement,  30. Food Establishment Perrosted & current  Utensils, Equip  31. Adequate handwashing fact supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning for the strip of th	e Control/ Identifice  disposition  ccurate, and calibrat  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible a  ct surfaces cleanable  d  installed, maintained, facility provided  hever Comes First  dentification  (Bulk Food)  cal Facilities  s clean  ighting; designated a  rly disposed; faciliti	quate to  ed; Chemica  tle  peration  ent/ insp pos  g  nd properly  used/  ureas used  es maintaine	tted R
V T 1		N	A N	O S	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no up 5, all within 30 Safe Water, Reconstruction); Packaged Per Order  Conformance videstruction); Packaged Per Order  Conformance with V HACCP plan; Variance processing methods; materials and the processing methods of the processing methods (Disclosure/Remin Need to post, ingreed to post,	esent, demonstrartified Food Man nauthorized perso O days Orlo rdkeeping and I Labeling r available; adeques vailable (shellstor Food labeled with Approved I draiance, Specialit e obtained for speanufacturer instracturer instr	A Personnation of knager (CFI sons/ person lendation of knager (CFI sons/ person lendation lenda	el nowledge, M) prinnel     On     kage     sure, safe     arasite     es     ess, and     er cooked     en Label     Corrective     cooked     cooked	Action	2 2 n Nooi	V V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots 29. Thermometers provided, arthermal test strips  Stem thermo, strip  Permit Requirement,  30. Food Establishment Permit Requirement  Utensils, Equit  31. Adequate handwashing faculty assed Equipped  32. Food and Non-food Contact designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning for the service sink or curb cleaning for curb cleaning for the service sink or curb cleaning for the serv	e Control/ Identifice  disposition  ccurate, and calibrat  ps out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible a  ct surfaces cleanable  d  istalled, maintained, facility provided  facility provided  facility provided  facilities  s clean  ighting; designated a  rly disposed; faciliti  l, maintained, and cle	quate to  ed; Chemica  tle  peration  ent/ insp pos  g  nd properly  used/  ureas used  es maintaine  ean	tted R
W T 1 1 1		N	A N	O S	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no utility of all within 30 Safe Water, Reconstruction); Packaged Per Order  Conformance videstruction); Packaged Per order  Conformance with V HACCP plan; Variance processing methods; managed to post, ingred to po	esent, demonstrartified Food Man nauthorized perso O clays Orlo rdkeeping and I Labeling r available; adequ es vailable (shellstoo Food labeled with Approved I ariance, Specialis e obtained for spe anufacturer instra Ex Caily sumer Advisory er Advisories; rav inder/Buffet Plate dients upon rec nt) Violations I of Food Contam ect contamination sis/eating, drinking perly used and ste IOn method er Use of Utensil t, & linens; prope se utensils; prope	A resonnation of knager (CFI sons/ perssilentation of knager (CFI sons/ perssilentati	el cowledge, M)  connel con kage  sure, safe arasite  es coss, and  cr cooked gen Label  Corrective  cother coo use	Action	2 2 n Nooi	V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method use Maintain Product Temperature  28. Proper Date Marking and of Great, using day dots  29. Thermometers provided, at Thermal test strips  Stem thermo, strip  Permit Requirement,  30. Food Establishment Perrosted & current  Utensils, Equip  31. Adequate handwashing fact supplied, used Equipped  32. Food and Non-food Contact designed, constructed, and use See  33. Warewashing Facilities; in Service sink or curb cleaning from the service si	e Control/ Identifice  di; Equipment Adece  disposition  ccurate, and calibrat  ps Out of da  Prerequisite for O  mit/Inspection Curr  pment, and Vendin  cilities: Accessible an  ct surfaces cleanable  de distalled, maintained, facility provided  facility provided  facer Comes First  dentification  (Bulk Food)  cal Facilities  s clean  ighting; designated an  rly disposed; faciliti  I, maintained, and cle  constructed, supplied	quate to  ed; Chemica  tle  peration  ent/ insp pos  g  nd properly  used/  ureas used  es maintaine  ean	tted R

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Item/Locat WIC am	Establishment Name: Taco Casa		Address: S Goliad St	City/State: Rockwall		2 of 2					
WIC am	<u>uou</u>	2000	TEMPERATURE OBSERV		1 0 007 1						
	ion	Temp	Item/Location	Temp	Item/Location 7	Temp					
	ıb	51	Drive Thru		Dining Room side						
	Beef		Beef/Beans	191/159	Beef/beans 1	72/16					
47,49.46,47			Hot cheese	154	Hot cheese 1	15					
Beans 49, 48, 52		50	Lett/tom	41/37	Lettuce/Tom 4	11/3					
Block cheese 51, 51, 48  Nacho chez 49,50		49	Graded chz	40	Graded Chz	39					
		50 Cooking bean		178							
Le	ettuce 51,50,51	51									
G	raded cheese	51									
Item	AN INSPECTION OF VOLD ES		BSERVATIONS AND CORRECT HAS BEEN MADE VOLD ATT		I <b>S</b> CTED TO THE CONDITIONS OBSERVED AND						
'	NOTED BELOW: all temperature			ENTION IS DIKE	CTED TO THE CONDITIONS OBSERVED AND						
F	Restrooms equipped greater than 104 in both										
29 3	Scomp sink setup 124	4, using	quat sani 200ppm, out o	of date test	strips onsite						
39 A	Always invert ice buc	ket while	e stored								
F	Hand sinks equipped greater than 105										
	111 6										
	Dry storage racks meet height requirements because they are positioned on a platform										
	Light bulbs out in dry storage										
	•		m, move items away fron	n front of ele	ctrical nanels						
			ep, close gab under door		ctileal pariets						
			be repaired or replaced,		le on loge						
	•		· · · · · · · · · · · · · · · · · · ·	DIOKEII WEIC	is on legs						
	WIC - need to address rust on wic door										
	WIC - need to address ceiling panels dusty WIC - address partially frozen condenser fans, amb temp 51										
	•		•	•							
			th top and bottom as nee	a on prep si	leives						
	5										
			ffusers in kitchen/prep ar								
			general detailed cleaning	inside and o	ut						
	Using day dots, excellent date marking										
S	Soda & tea nozzles are cleaned nightly										
	Need to address broken cove base in several areas of kitchen										
	Need to address broke	en wall ti	les left of front counter								
	Ice machine has black mold inside, burn all ice W,R,S entire inside hopper										
45 N	27 All tcs foods temps in danger zone discarded during inspection										