

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: 03/18/2023	Time in: 9:50	Time out: 10:43	License/Permit # FS 8874	Food handlers Need new	Food managers 1	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	---------------------------	------------------------------------	---------------------------	---------------------------	---------------------------

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 Casa 38	Contact/Owner Name: John McKenzie	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2008 S Goliad		✓ Number of Violations COS: _____	
Pest control : Arrow	Hood 01/2023	Grease trap//waste oil To ask teddy	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 X 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					
	✓						✓				
1. Proper cooling time and temperature Barely 41 discussed shallow 2 inches and SS						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sink - emailed					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
			✓			Highly Susceptible Populations					
			✓						✓		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
Approved Source							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Bass ham							✓				
	✓					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature To check temps						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device Leak at faucet three comp					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						3					
			✓				✓				
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
W							✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 and new manager being trained						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
W							✓				
22. Food Handler/ no unauthorized persons/ personnel All employees within 30 days of hire						28. Proper Date Marking and disposition Day dots					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips					
23. Hot and Cold Water available; adequate pressure, safe See 112						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						W					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Discussed policy with owner							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up 200 ppm					

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							✓				
34. No Evidence of Insect contamination, rodent/other animals Back door						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch in wic											
W						1					
36. Wiping Cloths; properly used and stored Watch use of yellow wiping cloths						42. Non-Food Contact surfaces clean See					
W						1					
37. Environmental contamination Watch						43. Adequate ventilation and lighting; designated areas used See					
		✓					✓				
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained Watch					
Proper Use of Utensils						1					
	✓					45. Physical facilities installed, maintained, and clean Clean air vents / watch rust on walls to wic					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Handle out							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
40. Single-service & single-use articles; properly stored and used						1					
						47. Other Violations See					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Breana Edwards <small>(Printed / covid)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Taco casa 38	Physical Address: 2008 S Goliad	City/State: Rockwall	License/Permit # 8874	Page 2 of 2
--------------------------------------------	-------------------------------------------	--------------------------------	---------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		Dining room side		Drive thru side	
Beans cooling Friday sticker		Cold top		Cold top	
41-41-41		Tomatoes	41	Tomatoes	41
Cheese	40	Cheese	40	Cut greens	40
Meat sauce	38	Cut greens	40	Steam table	
Sourcream	37	Steam table		Beef	199
Beans Thursday sticker	37	Beef	189	Beans	156
		Beans	150		

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 TAKEN IN F
34	Need to address gap at bottomOf back door
47	To eliminate extra clutter in back area that is not used
	Avoid storage in front of electrical panels
43	To shield bulbs in dry storage
	Hot water at 112
W/ COS	To add back siphonage device to hose attachment
	Beans barely 41 in tubs cooling ... from yesterday- advised to use SS pans to cool
42	Scrub shelves where needed in wic
	To clean out tubs where sour cream container are stored
	To address bottom pan on condenser - peeling
	Kitchen
	To use digital thermo- checked calibration- added swabs - always store clean
	Cooking meat at insp
19	To repair leak at sprayer at sink
	Sink sanitizer 200'ppm
45	To clean behind three comp sink
42	To clean on top of ice machine
47	Need to hang new mop sink
	Sanitizer in buckets 200'ppm
	Gloves used to touch rte foods
	Watch sour cream bottles hourly rotation
	Spigots and Bev nozzles clean daily
47	Need first aid kit

Received by: Breana Edwards <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)