

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: 09/09/2021	Time in: 10:00	Time out: 11:00	License/Permit # Fs 8874 need to post 2021	Est. Type FF	Risk Category Med	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Taco Casa			Contact/Owner Name: Mckenzie		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Goliad			Pest control : Arrow 08/30/21	Hood 04/2011	Grease trap : Will provide	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

9/91/A

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Beans 40						12. Management of 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 Policy					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
4. Proper cooking time and temperature See						14. Hands cleaned and properly washed/ Gloves used properly					
			✓				✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using gloves now					
	✓					Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Prep / service time only									✓		
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
8. Food Received at proper temperature To check temp							✓			✓	
Protection from Contamination						18. Toxic substances properly identified, stored and used Back room / rearranged cos					
W	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch boxes							✓				
3						19. Water from approved source; Plumbing installed; proper backflow device City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Ice machine							✓				
				✓		20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned No returns							✓				

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All employees and 1 new getting it.						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial and test strips					
23. Hot and Cold Water available; adequate pressure, safe See						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) Need to post 2021					
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 Keep an eye on it					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients							✓				
						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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W							✓				
34. No Evidence of Insect contamination, rodent/other animals Watch for flies and address any Maint						41. Original container labeling (Bulk Food)					
1				✓		Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Drinks							1				
	✓					42. Non-Food Contact surfaces clean See attached					
36. Wiping Cloths; properly used and stored Stored in buckets							✓				
1						43. Adequate ventilation and lighting; designated areas used Watch					
37. Environmental contamination Floor storage							✓				
		✓				44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean Minor cleaning various under and around equipment and shelving					
1							✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
1								✓			
40. Single-service & single-use articles; properly stored and used See						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Adrienne Turner	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: Taco casa	Physical Address: Goliad	City/State: Rockwall	License/Permit # FS 8874	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Dining room side cold top		Drive thru side		Beans on the stove	145
Cut lettuce	41	Cold top		Beef	167
Cut tomatoes	41	Tomatoes	40	Wic	37/38
Shredded cheese	41	Cheese	41	Beans in center 1/2	40-40
Hot holding		Cut lettuce	38	Sour cream	38
Beef	183	Sour cream	38	Tomatoes	39
Beans	187	Hot temps			
Cheese	154	Beans / beef	184/189		

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:
	Hot water 111 at front hand sink
	Watch placement of tea under hand sink
	Sanitizer bucket under front counter 200 ppm
	Watch when storing scoops in ice handle up for one without protective shield
	Discussed rotation of items in Ice Wells and time in dangerzone — less that 1 hr for entire containers
	Draining meat 138 F / strainer is w r s every 2 hrs or less
	Clean air vents where needed
	Using dial thermos calibrating in ice slurry 32 F
	Washing tomatoes with water only
37	Eliminate floor storage in wic of boxes - bottomShelf is beast to move as they have been on floor / avoid placing over prepped containers
W	Watch storage of beef boxes stacked high ...currently in separate area under fans
Cos	To move cheese to shelf next to boxes - just placed inside and just moved to cheese shelf
Cos	Best to cover sour cream containers to protect dispenser portion - covered with foil wrapping from line
35	Store employee meals in bus tub on bottom shelf
	Minor cleaning of shelving etc in wic
	Keep an eye on back door ...
40	Avoid use of cardboard on shelving under boxes in dry storage
Cos	Store boxes of sanitizer for hands below to go containers wrapped in plastic and paper towels etc (only two boxes moved cos)
	Chemicals on the bottom always
	Scrub wall behind three comp sink
39	Need to repair door to ice machine
10	Clean inside ice machine — . Deflector panel and ceiling etc
	Replace food containers when needed
	Sanitizer in three compartment 200 ppm
	Small leak when Running water at three comp ... repair ... turns off when water is turned off
	Cleaning nozzles and tea spigots daily

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

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