

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: 09/11/2020	Time in: 10:12	Time out: 11:04	License/Permit # FS 8874	Est. Type FF	Risk Category Med	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	Contact/Owner Name: John McKenzie	* Number of Repeat Violations: _____	6/94/A
		✓ Number of Violations COS: _____	

Physical Address: Goliad	Pest control : Arrow monthly	Hood Need info	Grease trap : Teddy receiving	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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	R	OUT	IN	NO	NA	COS	R	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						
	✓					1. Proper cooling time and temperature Meat and beans at good temps	✓					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 Policy
	✓					3. Proper Hot Holding temperature(135°F) See						Preventing Contamination by Hands
		✓				4. Proper cooking time and temperature	✓					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
		✓				6. Time as a Public Health Control; procedures & records Prep only						Highly Susceptible Populations
						Approved Source				✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Approved						Chemicals
	✓					8. Food Received at proper temperature Check temps	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only
						Protection from Contamination	✓					18. Toxic substances properly identified, stored and used Watch in back
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing
	✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved
		✓				11. Proper disposition of returned, previously served or reconditioned	✓					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	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) 5	✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					22. Food Handler/ no unauthorized persons/ personnel All but new ones	✓					28. Proper Date Marking and disposition Day dots
						Safe Water, Recordkeeping and Food Package Labeling	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dials
	✓					23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	✓					30. Food Establishment Permit (Current/ insp sign posted) 2020
						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 2 equipped
						Consumer Advisory	2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 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						
	✓					34. No Evidence of Insect contamination, rodent/other animals Watch for flies		✓				41. Original container labeling (Bulk Food)
	✓					35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities
W	✓					36. Wiping Cloths; properly used and stored Watch use and storage	1					42. Non-Food Contact surfaces clean See
1						37. Environmental contamination Floor storage	W	✓				43. Adequate ventilation and lighting; designated areas used Watch in wic
		✓				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 See
1						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	✓					46. Toilet Facilities; properly constructed, supplied, and clean
W	✓					40. Single-service & single-use articles; properly stored and used Watch storage invert		✓				47. Other Violations

