

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

Remodeling City of Rockwall

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

Date: 12/12/2022	Time in: 3:10	Time out: 4:14	License/Permit # Food 5058	Food Managers 6	Food Handlers 25	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Taco Bell 018722	Contact/Owner Name: SMF	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	13/87/B
Physical Address: 2815 Ridge road	Pest control : Ecolab 11/22/22	Hood 06/2022	Grease trap / waste oil : Les need most current
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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					
		✓					✓				
3				✓		W	✓				
	✓										
		✓					✓				
		✓					✓				
		✓									
							✓				
	✓										
	✓						✓				
3						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					
	✓						✓				
	✓						✓				
						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					
W	✓							✓			
W	✓										
	✓					1					
1							✓				
	✓					1					
	✓						✓				
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Veronica Hernandez	Print:	Title: Person In Charge/ Owner assistant GM
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Taco Bell	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Food 5058	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 unit		Drive Thru side		Wic	38
Cold holding		Tomatoes / Lettuce	41/40	Sauce orange	40
Tomatoes / lettuce	52/41	Sourcream inside	40	Sauce ranch	40
Mixed cheese / onions	41/ 53	Hot holding		Wif	15
Temps inside tomatoes	38	Beans / steak	149/165	Upright freezer	10
Hot holding temps		Chicken / rice	180/172		
Beef/ rice /	176/172	Hot holding unit			
Beans / chicken	185/172	Beans	149/169		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Best to always place lid back on waste oil container outside by dumpster
	Hot water in restrooms at 102 - means is on opposite side - soap and towels provided
42/45	Need to clean under soda station and around drains
	Hot water at front hand sink 102 and up
	Using peroxide cleaner for dining room only
42/45	General detailed cleaning needed of floor under equipment and around and under
	Sanitizer in buckets 200 ppm
10	Need to clean slime from around ice dispenser at drive Thru / also around unit and dispensers as well
02	Tomatoes and onions on rt side to cold top are 53 F - discarded and won't store on that side until repaired
	3 comp Sink hot water - 110 / sanitizer 200'ppm at 80 F
19	Three comp sink drain pipes - middle one to have a proper air gap - pipes are causing water into kitchen.
W	Test strips for sanitizer have expired
	Need employee health poster at hand sink
W	Best to store employee food bus tub on bottom
37	To address condensation in freezer on floor and dripping from behind condenser - watch storing bus tubs near which don't allow door to close
	Need to address floor storage
45	Various grout issues in tile - watch around drains - allowing standing water
42/45	Minor cleaning inside wic and in dry storage are under shelving
W	Keep an eye on condition of pans used for hot foods and condition
42	General cleaning of food debris an stuck on grease to non food contact of equipment to clean

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

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