Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Vomit clean up Employee healthFollowupRemodelingCity of RockwallImage: Vomit clean up Employee health																		
	Date: Time in: Time out: License/Peri 12/12/2022 3:10 4:14 Food at the second s												6		rs Food Handlers 25	Page <u>1</u> of _	2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N											5-CO/Construction 6-Other TOTA * Number of Repeat Violations:			TOTAL/SCO	RE		
	Taco Bell 018722 SMF										✓ Number of Violations COS: 13/8			13/87/	Έ			
	Physical Address: Pest control : 2815 Ridge road Ecolab 11/22/22							(06/2	022		Les	ne	e trap / waste oil : eed most current				_
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not of Mark \sqrt{1}$ Mark the appropriate points in the OUT box for each numbered itemMark $\sqrt{1}$ in app									propr	riate b	ox fo	or IN,	NO), NA, COS	orrected on s Mar	k an 🗸 in appropria	lation W-Wate ate box for R	ch
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status											R							
O U T	I N N C Time and Temperature for Food Safety				R	O I U N T			N N C O A O S		Employee Health							
		I. Proper cooling time and temperature Cook and serve							~			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3		 2. Proper Cold Holding temperature(41°F/45°F) Discarded product and not storing 					W V 13. Proper use of restriction and exclusion; No discharge fro eyes, nose, and mouth To post employee health policy at hand sinks / em					-						
	3. Proper Hot Holding temperature(135°F)										Preve	enting Con	tamination by Har	ıds				
					4. Proper cooking time and temperature					~				14. Hands cleaned	and proper	ly washed/ Gloves u	used properly	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				5°F in 2			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_ Gloves										
					6. Time as a Public Health Control; J Prep only	procedures &	z records		Highly Susceptible Populations									
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using pasteurized eggs				
	~				7. Food and ice obtained from appro good condition, safe, and unadultera destruction		Food in								Cł	nemicals		
	~				8. Food Received at proper temperat	ure				~		Т		17. Food additives; & Vegetables Received p	**	and properly stored;	Washing Fruits	
	<u> </u>				Protection from Conta	mination				~				18. Toxic substance Stored on she	es properly	identified, stored an	d used	
	~				9. Food Separated & protected, preve preparation, storage, display, and tas	U	food			<u> </u>						:/ Plumbing		
3					10. Food contact surfaces and Return Sanitized at <u>200</u> ppm/tempera	ables ; Clean ture Ice dispe	ned and enser tube		3				-+	backflow device		ce; Plumbing install	ed; proper	
		~			11. Proper disposition of returned, pr reconditioned					~				Air gap und 20. Approved Sewa disposal Watch		vater Disposal System	m, proper	
0	Ι	N	N	С	Priority Foun	dation Iter	ms (2 Poir	nts) <i>vi</i> R	olati 0	ions . I	Req N		Cori	rrective Action with	in 10 days			R
U T	N	0	A	0 S	Demonstration of Knowled 21. Person in charge present, demon	-			U T	N	0		o s		-	e Control/ Identific		
	~				and perform duties/ Certified Food M 7	Ianager (CFN	(Iv			~				27. Proper cooling Maintain Product T	emperature	•	quate to	
	~				22. Food Handler/ no unauthorized p 25	ersons/ perso	onnel			~				28. Proper Date Ma Good	-	hisposition ccurate, and calibrat		
			T		Safe Water, Recordkeeping an Labeling		_		w					Thermal test strips O				
	~				23. Hot and Cold Water available; as Slow to arrive but in com	pliance						-			•	Prerequisite for O	-	
					24. Required records available (shell destruction); Packaged Food labeled	stock tags; pa	arasite			~				30. Food Establish Posted	iment Perr	nit (Current/ insp s	ign posted)	
_		Т	1		Conformance with Approve 25. Compliance with Variance, Spec	ialized Proce							_	31. Adequate handy		pment, and Vendin ilities: Accessible a		
	~				HACCP plan; Variance obtained for processing methods; manufacturer in Taking temps 2 times pe	structions				~				supplied, used Equipped				
					Consumer Advis	ory			W	~				32. Food and Non-f designed, construct	ed, and use	d		
	~				26. Posting of Consumer Advisories foods (Disclosure/Reminder/Buffet I lagradiants by request					~				 Warewashing F Service sink or curb 	facilities; in	Of food cont stalled, maintained, facility provided	ainers used/	
					Ingredients by request Core Items (1 Point) Violation	ns Require (Corrective A	ction	Not	to E:	xcee	rd 90 I	Day	Set up ys or Next Inspection	on , Which	never Comes First		
O U T	I N	N O	N A	C O S	Prevention of Food Con	tamination		R	O U T	I N	N O	Α	C O S		Food I	dentification		R
Ŵ	~				34. No Evidence of Insect contamina animals	tion, rodent/o	other		-		~	Т	5	41.Original contain	er labeling	(Bulk Food)		
w	~				35, Personal Cleanliness/eating, drin Move bus tub low	king or tobac	co use					_			Physic	cal Facilities		
	~				36. Wiping Cloths; properly used an Stored in bucket	d stored			1					42. Non-Food Cont See				
1			_		37. Environmental contamination					~			[*		ighting; designated a		
	~				38. Approved thawing method Pull				1					Need lid on a	rease	rly disposed; faciliti		
					Proper Use of Ute				1					45. Physical faciliti See	es installed			
	~				39. Utensils, equipment, & linens; pr dried, & handled/ In use utensils; pr		stored,			~				46. Toilet Facilities Equipped	; properly o	constructed, supplied	d, and clean	
	~				40. Single-service & single-use artic and used	les; properly	stored				~			47. Other Violation	15			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishr Taco	nent Name: Bell	Physical A Ridge		ity/State: Rockwal		age <u>2</u> of <u>2</u>					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	IONS <u>Temp F</u>	Item/Location Temp F						
	room side unit	<u>remp r</u>	Drive Thru side	<u>remp r</u>	Wic	38					
-			Tomatoes / Lettuce	11/10		40					
	old holding				Sauce orange						
			Sourcream inside	40	Sauce ranch	40					
Mixed	d cheese / onions	41/ 53	Hot holding		Wif	15					
Temp	s inside tomatoes	38	Beans / steak	149/165	Upright freezer	10					
Hot	holding temps		Chicken / rice	180/172							
E	Beef/ rice /	176/172	Hot holding unit								
Bea	ans / chicken	185/172	Beans	149/169							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number 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											
	Hot water at front hand sink 102 and up										
	Using peroxide cleaner for dining room only										
42/45	5 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 atvdrive 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										
	Need employee health										
W	Best to store employe										
37			or and dripping from behind condense	r - watch sto	oring bus tubs near which don't allow c	door to close					
45	Need to address floor	v	tch around drains - allowing	otondin	awatar						
45	, , , , , , , , , , , , , , , , , , ,		n dry storage are under shel		y water						
W			ns used for hot foods and co								
42					ntact of equipment to clean						
	General cleaning of food debris an stuck on grease to non food contact of equipment to clean										
Received	by:		Print:		Title: Person In Charge/ Ow	ner					
(signature)	^{Thy:} See abov Kelly kirkpo	/e				-					
Inspected (signature)	by:	tin al.	Print:								
		urick	/ KJ		Samples: Y N # col	lected					
Form EH-06	6 (Revised 09-2015)										