

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/16/2022	Time in: 10:29	Time out: 11:26	License/Permit # FS8874	Food handlers 8	Food managers 2	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	TOTAL/SCORE
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Establishment Name: Taco casa 38	Contact/Owner Name: John Mckenzie	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: 2008 S Goliad	Pest control : Arrow 8/5/2022	Hood Need info	Grease trap : To check with teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 See beans						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 move to hand sink / discussed					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)							✓				
4. Proper cooking time and temperature Beef 170-204						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.) Gloves used now					
			✓			Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records									✓		
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 Basham / cardona							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
8. Food Received at proper temperature To check always							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved when installed					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
			✓			20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned							✓				

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) 2,						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All employees 8New within 30 days (3 of them)						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 Digital / test strips for					
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) 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						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 Training to separate							✓				
						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 and flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean See					
W		✓					✓				
36. Wiping Cloths; properly used and stored Store IN bucket						43. Adequate ventilation and lighting; designated areas used					
		✓					✓				
37. Environmental contamination Watch						44. Garbage and Refuse properly disposed; facilities maintained Watch area					
		✓					1				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils							✓				
1						46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See								✓			
1						47. Other Violations					
40. Single-service & single-use articles; properly stored and used Watch boats - invert											

