

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 03/22/2021	Time in: 10:36	Time out: 11:41	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						TOTAL/SCORE
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Establishment Name: Taco casa	Contact/Owner Name: John Mackenzie	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	6/94/A
Physical Address: S Goliad	Pest control : Arrow monthly 03/04/21	Hood To provide Last week	Grease trap : Last week
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			Wic <input 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 In process 78 -90 F less than 2 hrs						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 Screening at arrival					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
			✓			14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature In works							✓				
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Wearing gloves now					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
			✓			Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records Prep 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 Labbat							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
8. Food Received at proper temperature To check temps							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used Stored in separate locations.					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
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) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition					
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 See						Permit Requirement, Prerequisite for Operation					
			✓			W	✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) 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						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Cooked to temp/ allergy separation							✓				
						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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored In buckets							✓				
	1					43. Adequate ventilation and lighting; designated areas used Watch					
37. Environmental contamination Condensation dripping into bucket in wic							✓				
			✓			44. Garbage and Refuse properly disposed; facilities maintained Watch					
38. Approved thawing method							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
	1						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Wic using bucket to catch condensation						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						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: S Goliad	City/State: Taco casa	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
Cold line dining		Drive thru dining		Wic	
Tomato	41	Cut lettuce	40	Tomatoes	39
Cut lettuce	40	Tomatoes	40	Beans from Yesterday	39
		Steam table		Sour cream	39
Hot wells		Ground beef	166		
Ground beef	178	Beans	160		
Draining beef	160				
Beans	160				

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: all temps F
	Hot water in restrooms 100-115 (to place paper towels into dispenser in men's restroom)
	Hot water at front hand sink 106 F
	Now using gloves to Followup hand washing before Handling foods directly
	Sanitizer buckets - 200 ppm
	Clean nozzles and tea spigots where needed
	General Maint and cleaning
32	Time for some new cutting boards
	Meat and sauce is cooked when needed for the day and kept hot until used -,
	Checking for dented cans when Receiving/ receiving meat from basham
	Back door has been repaired
45	Minor detailed cleaning under shelving and equipment
45	Clean ceiling where needed
	Separation of chores when handling raw meat etc - cooking to 165 F
	Using dial thermos - calibrating in ice and water
45	Seal smallHoles in walls behind thee comp sink
32/39/37	Time to address rusty/ painted bottom pan of fan box in wic - dripping into bucket as well!
32/37	Unwashable and dripping
	Also need to address rusty shelving
W	Best to use a ss long handled spoon to keep beans stirred - rubber spatula is difficult to use
	Beans made this morning — reminder that correct set up for ice Baths would have BOTTOM pan LARGER
	Keep stirred to get down to 70 within 2 hrs from 135 F (beans cooked to much higher temp)
	Must repair

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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