

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Date: <b>6/16/23</b>	Time in: <b>10:20</b>	Time out: <b>12:10</b>	License/Permit # <b>Food5123</b>	CPFM <b>2</b>	Food handlers <b>8</b>	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: <b>Taco Bueno Rockwall</b>	Contact/Owner Name: <b>Sun Holdings</b>	Number of Repeat Violations: <b>1</b>	<b>13/87/E</b>
		Number of Violations COS: <b>0</b>	

Physical Address: <b>609 White Hills Dr</b>	Pest control : <b>Massey 6/12/23</b>	Hood <b>03/2023</b>	Grease trap / waste oil <b>Southwaste 1500g to be emailed</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
			✓			<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
			✓			✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						✓					
	✓					✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
1								✓			

**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (signature) <b>Lisbeth Castillo</b>	<b>Print:</b> <b>Lisbeth Castillo</b>	<b>Title:</b> Person In Charge/ Owner <b>MOD</b>
<b>Inspected by:</b> (signature) <b>Richard Hill</b>	<b>Print:</b> <b>Richard Hill</b>	<b>Business Email:</b> <b>3134@tacobueno.com</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Taco Bueno Rockwall</b>	Physical Address: <b>609 White Hills Dr</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>Food5123</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beans cooking	212	Cold line		Quac	42
Uncounter freezer	20	Lett/chez 32	33	Med Salsa	41
Tortilla warmer	334	Mix chz/tom 31	33	Fire Salsa	41
Hot line		Quac/pico 35	39	Hot holding	145
Beef/rice 169	174	Sour Cream	42	Rice	154
Beans/chick 168	172	WIC amb	41	Beef/beans 146	151
Chili/queso 165	162	Chez/Tom 43	44	Drive thru salsa	43
Beans	164	Mix cheese	44		

**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 temperatures are taken in F
	Restrooms equipped Mens 102, Womens 103
45	Return air vents need cleaning lobby
	Salsa bar, med 40, pico 40, fire 40
	3 comp sink setup 122, quats sani 200ppm
37	Time to defrost Uncounter freezer, ice buildup inside
45	Repair FRP on corner next to hood
	Using yellow digital taylor made thermo
	Good mop sink setup, chemicals stored properly, mops hanging up to dry
	Good dry storage organization
42	Time to clean rack storage upon triple sinks, dusty chain supports
7	Time to burn ice maker and thoroughly clean and sanitize inside to remove mold
	Handwash sinks equipped, 132, need batteries replace on pt disp. Close to 3 comp. PT are stocked
	Ice scoop stored in ss pan, ice buckets inverted Great job
W	Sour cream was just filled before temp taken
	UC fridge on cold line inop, no food stored inside
40	Using togo boxes ontop of hot line to store disposable plates and boxes. Cardboard box is not cleanable
W	Watch double pan salsa in drive thru window, only fill half way to eliminate over filled containers and prevent warmer temps, salsa temps on bottom were 38
37	WIF, ice buildup on floor and ceiling, time to defrost
45/42	Ceiling and pipes need cleaning in WIC
42	Top of hot line needs to be cleaned
2	WIC dicard mix cheese, tomatoes temps not maintained, move items to colder section
	Until repairs can be made

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<b>Inspected by:</b> (signature) 	<b>Print:</b> <b>Richard Hill</b>	<b>Samples:</b> Y    N    # collected

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