	Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up  Employee health																
Date: Time in: Time out: License/Po							-	of	F	20	ck	W	Employee health				
		6/	/2	3	10:20 12:10 Food			3					$\begin{array}{c c} \begin{array}{c} CPFM \\ 2 \end{array} & \begin{array}{c} Food \ handlers \\ 8 \end{array} & \begin{array}{c} Page \ \underline{1} & of \ \underline{2} \end{array} \end{array}$				
Purpose of Inspection:       I-Routine       2-Follow Up       3-Complaint       4-Investigation       5-CO/Construction       6-Other       TOTAL/SCOF         Establishment Name:       Contact/Owner Name:       Xnumber of Repeat Violations: 1       1																	
Taco Bueno Rockwall   Sun Holdings									Number of Violations COS: 1.3/87/F								
609 White Hills Dr     Massey 6/12/23     03/2023     Southwaste 1500g to be emailed     No									ronow-up: res								
Ma	urk tl	Com he ap	<b>plia</b> pprop	nce S oriate		$\mathbf{O} = \mathbf{n}$ $\mathbf{v}' \mathbf{a}$							pplicable $COS = corrected on site R = repeat violation W = Watch ox for IN, NO, NA, COS Mark an in appropriate box for R$				
Co	mpli	iance	e Sta	tus	Priority Items (3 Points) violations	s Req	uire	-	<i>imed</i> ompli				ive Action not to exceed 3 days				
O U T	I N	N O	Ν	C O	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	C O S	Employee Health R				
	s     (r = degrees rannennen)       I. Proper cooling time and temperature							~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
2		-			2. Proper Cold Holding temperature(41°F/ 45°F)				-				13. Proper use of restriction and exclusion; No discharge from				
J		See WIC						~				eyes, nose, and mouth					
	•				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands										
	•				<ul><li>4. Proper cooking time and temperature</li><li>5. Proper reheating procedure for hot holding (165°F in 2</li></ul>				~				<ul><li>14. Hands cleaned and properly washed/ Gloves used properly</li><li>15. No bare hand contact with ready to eat foods or approved</li></ul>				
	~				Hours)				~				alternate method properly followed (APPROVED YN) Gloves				
			~		6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations					
					Approved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sigma, see										Chemicals				
				-	8. Food Received at proper temperature	gma, see     17. Food additives; approved and properly stored; Washing Fruits       w     Vegetables       w     Water only											
	~				Keyed drop, temps on invoice												
									18. Toxic substances properly identified, stored and used								
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing					
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature ICE Ma	*		3					19. Water from approved source; Plumbing installed; proper backflow device Need air gap at 3 comp				
	✓ 11. Proper disposition of returned, previously served or reconditioned Discard Immediately						~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
0	I	N	N	C	Priority Foundation Items (2 Po	oints R	) vie	olati 0	ions 1	Req N	uire N	e Cor	rective Action within 10 days				
U T	N	N O	A	C O S	Demonstration of Knowledge/ Personnel	ĸ		U T	N	0	A	o s	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition Great				
				L	Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Onsite and confirmed				
					23, Hot and Cold Water available; adequate pressure, safe City approved		Permit Requirement, Prerequisite for Opt										
⊢				24. Required records available (shellstock tags; parasite		30. Food Establishment Permit/Inspection Cu						30. Food Establishment Permit/Inspection Current/ insp posted					
			destruction); Packaged Food labeled				~				Posted, current						
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps logs 2x Daily				~				Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly supplied, used				
			1	i	Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On doors and ingredients available on request	ľ			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
					Core Items (1 Point) Violations Require Corrective		ion I										
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification R				
	~				34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities				
	~				36. Wiping Cloths; properly used and stored IN DUCKET			1					<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>				
1					37 Environmental contamination 38 Approved thawing method				~				43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
	~							1	~		_		45. Physical facilities installed, maintained, and clean				
-	~				Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			1	~				46. Toilet Facilities; properly constructed, supplied, and clean				
1					40. Single-service & single-use articles; properly stored and used <b>See</b>					~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: Bueno Rockwall	Physical A 609 W	/hite Hills Dr	City/State: Rockwal	I, Tx License/Permit # Page	e <u>2</u> of <u>2</u>						
Item/Loc	ation	Tomp	TEMPERATURE OBSERVAT	-	Itom/I continu	Tomp						
		Temp	Item/Location	Temp	Item/Location	Temp						
Beans o		212	Cold line		Quac	42						
	ounter freezer	20	Lett/chez 32	33	Med Salsa	41						
То	rtilla warmer	334	Mix chz/tom 31	33	Fire Salsa	41						
	Hot line		Quac/pico 35	39	Hot holding	145						
Be	eef/rice 169	174	Sour Cream	42	Rice	154						
Bea	ins/chick 168	172	WIC amb	41	Beef/beans 146	151						
Chi	ili/queso 165	162	Chez/Tom 43	44	Drive thru salsa	43						
	Beans	164	Mix cheese	44								
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS							
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 N	/lens 102	2, Womens 103									
45	Return air vents need o	cleaning	lobby									
	Salsa bar, med 40, pice	o 40, fire	40									
	3 comp sink setup 122	2, quats s	sani 200ppm									
37	Time to defrost Uncou	nter free	zer, ice buildup inside									
45	Repair FRP on corner r	next to ho	bod									
	Using yellow digital tag	ylor mad	e thermo									
	Good mop sink setup, chemicals stored properly, mops hanging up to dry											
	Good dry storage organization											
42	Time to clean rack sto	rage upo	n triple sinks, dusty chain s	upports								
7	Time to burn ice make	er and thr	oughly clean and sanitize in	nside to r	emove mold							
	Handwash sinks equip	ped, 132	, need batteries replace on	pt disp. C	lose to 3 comp. PT are stocke	d						
	Ice scoop stored in ss pan, ice buckets inverted Great job											
W	Sour cream was just fi		•									
	UC fridge on cold line inop, no food stored inside											
40		-			oxes. Cardboard box is not clea							
W	W Watch double pan salsa in drive thru window, only fill half way to eliminate over filled containers an											
	Prevent warmer temps, salsa temps on bottom were 38											
37	WIF, ice buildup on flo											
45/42	Ceiling and pipes need		-									
42	Top of hot line needs t											
2			es temps not maintained, n	nove item	is to colder section							
	Until repairs can be made											
Dest	h		D.:									
Received (signature)	<sup>™</sup> LisbethCa	astil	lo Lisbeth	Cas	Title: Person In Charge/ Owner	L						
Inspected (signature)	1 by:	[]	C) Print: Richard									
	V/m	· PI			Samples: Y N # collec	ted						
orm EH-06	5 (Revised 09-2015)											