Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Employee health

Dat 12		7/2	02	22	Time in: 8:58	Time out: 10:27	Fs-0			31				Food handlers Food managers Page 1 of 2	2
Pur	pos	e of l	nsj	pect	tion: 1-Routine	2-Follow Up	3-Compla	aint		-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOI	RE
		hmer			e:		Contact/Owner Torchys taco							* Number of Repeat Violations: Y Number of Violations COS: Strap/ waste oil Follow-up: Ves 8/92/A	Λ
		1 Ado Goliad				Ecola	control : b 11/22/22		Ho 10/0	ood 04/20	22			e trap/ waste oil aste 11/23/22 4000 Follow-up: Yes O/92/F	<u>٦</u>
Mar	C k the	omple appr	ian opr	ce S	tatus: Out = not in compoints in the OUT box for e	mpliance IN = in co	mpliance N n Mark	$\mathbf{O} = \text{not}$ $\mathbf{V} \text{ in ap}$						plicable $COS = corrected on site \\ NA, COS $ $R = repeat violation W-Watch \\ V in appropriate box for R$:h
Con	nnlia	nce S	tati	ns	Prior	rity Items (3 Po			ire In		liate	Corr	recti	ve Action not to exceed 3 days	
O U	Î	N I	N A	C O		perature for Fooggrees Fahrenheit)	d Safety	R	O U	J N	N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time a	•		Ħ	Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	_				2. Proper Cold Holding	temperature(41°F/	(45°F)	+						13. Proper use of restriction and exclusion; No discharge from	-
•	/				, ,	•	,			/				eyes, nose, and mouth To add poster to hand sink	
W					3. Proper Hot Holding to Beans are on line check) at to 165							Preventing Contamination by Hands	
•	/				4. Proper cooking time a Logged at line check - 3,t		in = (1659E in 2			/				Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved	<u> </u>
w					5. Proper reheating proc Hours) Items from nig above	ht before rehea	ted see beans			•				13. No bare main contact with ready to ear roots or approved alternate method properly followed (APPROVED Y. N.) Gloves	
	•	/			6. Time as a Public Heal	lth Control; proceed	dures & records			<u> </u>				Highly Susceptible Populations	
•					Арр	proved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooked	
					7. Food and ice obtained good condition, safe, and destruction									Chemicals	
					8. Food Received at prop Recorded on h	_				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
		_			Protection	from Contamina	tion			1				18. Toxic substances properly identified, stored and used Watch storage	
					9. Food Separated & pro- preparation, storage, disp	play, and tasting	during food	П		1	<u> </u>			Water/ Plumbing	
\vdash					Watch eggs and chicken etc 10. Food contact surface Senitized at Ranger	es and Returnables		+						19. Water from approved source; Plumbing installed; proper backflow device	
					Sanitized at Rang p		Watch	\blacksquare		~			1	Approved by plumbing insp 20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned	returned, previou	isty served of			1					
	•													Watch drains	
0	I	N I	N	С	Prio	ority Foundation	on Items (2 P	oints) 1	viola:			uire	Corr	Watch drains rective Action within 10 days	R
			N A	C O S	Demonstration	of Knowledge/ P	ersonnel			J I	Req N O			Watch drains	R
U				o	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/ Posent, demonstration	ersonnel on of knowledge,		O U	J I	N	N	C 0	Watch drains rective Action within 10 days	R
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Retail Food Establishment Inspection Report

City of Rockwall

Rachel Salinas	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Torch	ment Name: N y'S	Physical A Goliac		City/State: Rockwa	I	License/Permit # Page FS 3261		2 of 2		
	•		TEMPERATURE OBSERVA	TIONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location			Temp		
	oottle cooler	40.9	Under counter cooler ques							
	Juice unit	42	Raw chicken breading un			cheese / corn F		38/39/39		
	poler cherries for reference	39	Shrimp / chicker	-	9 Inside onions / cheese					
2 do	or under counter	41/41	Rice pot	191				39		
Stea	m table cheese	159	Steam table		Cheese / pico /			41/39		
Colo	l top unit salsa	37	Beans	134	Grill unit shrimp			40		
	Guac	37	Beef/ veggies	167/168	Sausage / potatoes			40/39		
Qı	ueso in pots	167/190	DraWer unit	Na	Upright freezer		r	9.1		
Itom	AN INSPECTION OF YOUR EST	OB	SERVATIONS AND CORRECTI			E CONDITIONS OBSERV	/ED AN	D-		
Item Number	NOTED BELOW: ALL TEMPS TO	AKEN in F	NI HAS BEEN MADE. YOUR AITENI	ION IS DIREC	TED TO TH	E CONDITIONS OBSERV	ED AN	<u></u>		
	Keep an eye on back	dumpster	area							
	Employees eating in k	itchen?								
39	Avoid storing chemica	ls over cl	ean aprons in back storage)						
46	Hot water in mens restroom is 89-90 to be adjusted to be 100 / currently 108 in womens									
	Keep an eye on the ice	dispens	er tubes at sode station and	watch cra	acked cal	oinet shelving - ex	pose	d wood		
	Using peroxide produc	t for high	touch non food contact su	rfaces						
	Par- hot water 128									
W	Reminder to keep han	d sink ac	cessible in back corner - b	ar over ha	ang is Tric	ckey				
Cos	•		ers - discussed placement of	of unsleev	ed					
32	<u> </u>		place where badly scored							
42	To clean Minor spills i									
35	Watch storage of pers			<u> </u>						
			as plugging beer taps / cle							
	•		small containers on floor di	-		re placed on cour	nter a	itter		
	Kitchen: hot water at hand sinks 103 / hot water at three comp sink 130									
W	Sanitizer in bucket within range									
VV	Need new thermo in 2 door under counter Colvenized shalking is already evidizing in verious lesstions, this makes them unalegable.									
	Galvanized shelving is already oxidizing in various locations - this makes them uncleanable Watch placement of soan and Sani buckets. Near paper liners for bowls									
	Watch placement of soap and Sani buckets. Near paper liners for bowls Cookline cook top unit - watch temps and cleaning									
	Breading station used for both fish And chicken									
32/ 36/39	 									
3 <u>-</u> , 30,33	Watch torn handled tongs / avoid storing dry wiping cloths on tables / avoid storing knife on box TwO door prep - butter 40									
	Using blast chiller- watch for condensation in bottom									
W	Wic - keep an eye on package integrity of anything received in Cyrovac containers -									
- ' '	Temps / cheese 49/ butter 39/ cooked corn 37/ roasted tomatillo 37/ potatoes 37/									
Temps / Greese 43/ Butter 33/ Cooked Com 3// Toasted tomatino 3// potatoes 3//										
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)										
Inspected			Print:							
(signature)	Kelly Kírk	patri	Cck			Samples: V N "	00110-4	ad		
	5 (Revised 09-2015)	1	l			Samples: Y N #	collecte	M		