

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Rachel Salinas	Print:	Title: Person In Charge/ Owner Manager
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Torchy's	Physical Address: Goliad	City/State: Rockwall	License/Permit # FS 3261	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beer bottle cooler	40.9	Under counter cooler queso	41/40	Taco cold top 1	
Juice unit	42	Raw chicken breading unit		Pico / cheese / corn Pico	38/39/39
Expo cooler cherries for reference	39	Shrimp / chicken	38/39	Inside onions / cheese	40/51
2 door under counter	41/41	Rice pot	191	Taco cold top 2	39
Steam table cheese	159	Steam table		Cheese / pico /	41/39
Cold top unit salsa	37	Beans	134	Grill unit shrimp	40
Guac	37	Beef/ veggies	167/168	Sausage / potatoes	40/39
Queso in pots	167/190	DraWer unit	Na	Upright freezer	9.1

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F
	Keep an eye on back dumpster area
	Employees eating in kitchen?
39	Avoid storing chemicals over clean 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 dispenser tubes at sode station and watch cracked cabinet shelving - exposed wood
	Using peroxide product for high touch non food contact surfaces
	Bar- hot water 128
W	Reminder to keep hand sink accessible in back corner - bar over hang is Trickey
Cos	To protect straws from customers - discussed placement of unsleeved
32	Watch green cutting boards replace where badly scored
42	To clean Minor spills inside bottleCooler in bay
35	Watch storage of personal items in bar
	Covering bottles at night as well as plugging beer taps / cleaning wine and frozen drink unit twice per week
	Watch placement of chemical small containers on floor directly as these were placed on counter after
	Kitchen: hot water at hand sinks 103 / hot water at three comp sink 130
	Sanitizer in bucket within range
W	Need new thermo in 2 door under counter
	Galvanized shelving is already oxidizing in various locations - this makes them uncleanable
	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	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/

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