

Retail Food Establishment Inspection Report

City of Rockwall

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

| | | | | | | |
|------------------|------------------|-------------------|--------------------------------|-----------|----------------------|---------------------------|
| Date: 6/14/24 | Time in: 7:10 | Time out: 8:15 | License/Permit # FS-0003261 | CPFM 4 | Food handlers All | Page <u>1</u> of <u>2</u> |
|------------------|------------------|-------------------|--------------------------------|-----------|----------------------|---------------------------|

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

| | | | |
|--------------------------------------|--|---------------------------------------|---------------|
| Establishment Name: Torchys Tacos | Contact/Owner Name: Matt Vercellino | Number of Repeat Violations: <u>2</u> | 8/92/A |
| | | Number of Violations COS: <u> </u> | |

| | | | | |
|--|----------------------------------|-----------------------|--|---|
| Physical Address: 2235 S Goliad #120 Rockwall, Tx | Pest control : Exolab 5/15/24 | Hood Miller 2/8/24 | Grease trap / waste oil Southwest 2/21/24 5000g | Follow-up: Yes <input checked="" type="checkbox"/> No <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 '✓' 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 |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 1. Proper cooling time and temperature See | | | | | | 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 | | | | | |
| | ✓ | | | | | 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 | | | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, ✓, N,) Gloves used | | | | | |
| | | | | ✓ | | Highly Susceptible Populations | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | 16. Pasteurized foods used; prohibited food not offered Eggs | | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| 6. Time as a Public Health Control; procedures & records | | | | | | | ✓ | | | | |
| Approved Source | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith | | | | | | 18. Toxic substances properly identified, stored and used | | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| 8. Food Received at proper temperature Checking | | | | | | | ✓ | | | | |
| Protection from Contamination | | | | | | 19. Water from approved source; Plumbing installed; proper backflow device City approved | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | 3 | | | | | Water/ Plumbing | | | | | |
| 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>486</u> ppm/temperature | | | | | | 19. Water from approved source; Plumbing installed; proper backflow device City approved | | | | | |
| | ✓ | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | | |
| 11. Proper disposition of returned, previously served or reconditioned Discard | | | | | | | ✓ | | | | |

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 before first shift | | | | | | 28. Proper Date Marking and disposition Great labels | | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | | ✓ | | | | |
| | ✓ | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and strips current | | | | | |
| 23. Hot and Cold Water available; adequate pressure, safe 135 Good pressure | | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial | | | | | | 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current | | | | | |
| Conformance with Approved Procedures | | | | | | Utensils, Equipment, and Vending | | | | | |
| | ✓ | | | | | | 2 | | | | ★ |
| 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 4x daily | | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used See | | | | | |
| Consumer Advisory | | | | | | | W | | | | |
| | ✓ | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards | | | | | |
| 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu | | | | | | | ✓ | | | | |
| 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and setup | | | | | | | | | | | |

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 | | | | | |
| | 1 | | | | ★ | | ✓ | | | | |
| 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 | | | | | |
| 36. Wiping Cloths; properly used and stored Stored in solution | | | | | | | ✓ | | | | |
| | ✓ | | | | | 43. Adequate ventilation and lighting; designated areas used | | | | | |
| 37. Environmental contamination | | | | | | | ✓ | | | | |
| | ✓ | | | | | 44. Garbage and Refuse properly disposed; facilities maintained 100% improvement | | | | | |
| 38. Approved thawing method Refrigerator | | | | | | | 1 | | | | |
| Proper Use of Utensils | | | | | | 45. Physical facilities installed, maintained, and clean | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used | | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean | | | | | |
| | ✓ | | | | | | | ✓ | | | |
| 40. Single-service & single-use articles; properly stored and used | | | | | | 47. Other Violations N/A | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| | | |
|---|-------------------------------|--|
| Received by: <small>(signature)</small> Ana Cordoba | Print: Ana Cordoba | Title: Person In Charge/ Owner MOD |
| Inspected by: <small>(signature)</small> Richard Hill | Print: Richard Hill | Business Email: |

Form EH-06 (Revised 09-2015)

| | | | | |
|---------------------------------------|--|------------------------------------|---------------------------------------|-------------|
| Establishment Name: Torchys | Physical Address: 2235 S Goliad #120 | City/State: Rockwall, Tx | License/Permit # FS-0003261 | Page 2 of 2 |
|---------------------------------------|--|------------------------------------|---------------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|----------------------|-------|---------------------|-------|---------------|------|
| Bev cooler | 43 | Grill drawer top | | Service line | |
| WIC | 36 | Brisket/pork | 38/38 | Pico | 38 |
| Salmon/catfish | 37/35 | Bottom drawer | | Blended chz | 39 |
| Beef/chicken | 37/37 | Raw steak/chicken | 40/40 | Lettuce | 40 |
| Pico/lettuce | 41/37 | Fry breading cooler | | cilantro | 39 |
| UC cooler buttermilk | 40 | Egg wash | 36 | Expo line | |
| Upright freezer htt | 14 | Shrimp | 38 | Pico | 38 |
| | | Catfish | 38 | Roho salsa | 38 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observations and Corrective Actions |
|-------------|---|
| | 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 |
| 44 | Restrooms equipped greater than 100 in women's, men's only 92 |
| 31 | Hand sinks equipped, greater than 102 except expo line hand sink, need mixing valve adjustment 3comp setup 135 using ecolab sink and surface 272-700 tested within range |
| 34 | Address bottom corner gap in rear service door Air curtain confirmed, trash area very clean |
| 45 | Filled small holes as needed in frp walls |
| 42 | Front hand sink need to silicone to seal top of sink to wall, and as needed in other wet areas |
| 10 | Mold observed in ice machine, burn ice, w/r/s entire hopper before allowing ice to accumulate |
| 10 | Countertop can opener blade dirty, food contact surface clean once every 4 hours or as needed Ice machine air gap confirmed |
| | Sani buckets filled at 3 comp sink, towels stored in solution |
| | Expo line hand sink, adjust mixing valve, hot water temp 95-96 |
| | Blast chiller inoperable, work order in progress, using shallow pans and using wic to cool cooked foods |
| | Cooling onions in WIC shallow pan directly in front of fans |
| | Bar hand sink equipped 115 |
| | Using draft plugs and plastic bottle caps for alcohol bottles |
| | Red Bull cooler 50, bottle beer cooler 40, glass chiller 47 |
| | Bar sani using ecolab sink and surface 272-700 in range |
| | Frozen margarita and bubbler drink machines cleaned weekly |
| | Using sleeved straws to protect drink straws from guest on bar top |
| | Cutting boards are on order, should be arriving in next week |
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|---|-------------------------------|---------------------------------------|
| Received by: <small>(signature)</small> See above | Print: See above | Title: Person In Charge/ Owner |
| Inspected by: <small>(signature)</small> | Print: Richard Hill | Samples: Y N # collected |

Form EH-06 (Revised 09-2015)