Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 1/26/24		ļ	Time in: 9:00	Time out: 10:39		sense/Pe		# 4423					1 CPFM	Food handlers 16	Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla			-	4-Investigation				1	5-CO/Construction 6-Other		TOTAL/SCORE								
Establishment Name: Contact/Owner N Velvet Taco Velvet Taco					lame	-	· · · · · · · · · · · · · · · · · · ·				Number of Repeat Violations: Number of Violations COS:		13/8	7/R					
Physical Address: 2608 Ridge Rd Rockwall, Tx Pest control: Rentokil 1/18/24 Compliance Status: Out = not in compliance IN = in compliance No								Hood Grease Southwa			rease uthw	e trap :/ waste oil aste 4/23/23 1000g	Follow-up: Yes No	10/0	<i></i>				
Ma					Status: Out = not in compoints in the OUT box for	$\begin{array}{c} \mathbf{IN} = \mathbf{in} \\ \mathbf{each} \ \mathbf{numbered} \ \mathbf{it} \end{array}$	compliance			ot obse					plicable COS = corrected on x for IN, NO, NA, COS Ma	site R = repeat vio	lation W= Te box for R	Watch	
Co	mpli	ance	Sta	tus	Prio	rity Items (3	Points) vio	olations	Requ			diate olianc			ve Action not to exceed 3 da	ys			
O U T	I N	N O	N A	C O S		perature for Fo egrees Fahrenhei			R	1	J N		N A	C O S	Emp	loyee Health		R	
	~				1. Proper cooling time a Haccp plan ro	and temperature op log													
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				~	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding t See	temperature(135°	°F)								Preventing Con	ntamination by Han	ıds		
	~				4. Proper cooking time See	and temperature					V	1			14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating prod Hours) To confir	m before	hit hold	in 2 ling			V				15. No bare hand contact with alternate method properly foll Gloves)	
	'				6. Time as a Public Hea	alth Control; proc	cedures & re	ecords							Highly Susc	eptible Populations			
					App	proved Source					V				16. Pasteurized foods used; preparties of the Pasteurized eggs used when respectively. Shelled only, store of the Pasteurized eggs used when respectively.	equired			
	~				7. Food and ice obtained good condition, safe, and destruction Sysco/E	nd unadulterated; Brothers	; parasite	d in								hemicals	•		
	~				8. Food Received at pro Checking	oper temperature					V				17. Food additives; approved & Vegetables Veggie wash	and properly stored;	Washing Fru	its	
	1				Protection	from Contami	nation				~	•			18. Toxic substances properly Stored low	identified, stored an	d used		
	~				9. Food Separated & preparation, storage, dis	splay, and tasting	3									er/ Plumbing			
3					10. Food contact surfact Sanitized at 200			and		3	3			·	19. Water from approved sour backflow device See				
	/				11. Proper disposition of reconditioned Disc	of returned, previ ard	iously served	or			V	1			20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper		
					Pri	ority Founda	tion Items	s (2 Poi							rective Action within 10 day.	s			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		ints)	1	ution Ο Ι U Ν	N	uire N A	Cor.		s re Control/ Identific	ation	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Johnathon Barrera	Print: Johnathan Berrera	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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			TEMPERATURE OBSERVAT		-,					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp			
WIC a	ımb	37	Cold top		Drawer					
Flar	nk stk/raw chix	37/37	Corn salsa/dice tom	38/36	Ble	39/34				
Pepp	oer Jack/cheddar	36/37	Cilantro	39	Hamburger/flank stk		34/35			
	Salmon	33	Fry cooler		Drive Thur cooler amb		40			
Co	ooling in WIC		Chix/egg wash	39/34	Bev cooler		44			
Flanksteak		53	Drawer unit		Rop / bags					
	Cooking		American/shrimp	40/34	5	Steak/pork	165/167			
	Pork	165	Salmon	34	Chix/queso		169/146			
	1	OB	SERVATIONS AND CORRECTIV	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND			
	Restrooms equipped g	greater th	an 101 in both							
	Hand sinks equipped,	temp gre	ater than 104 throughout ki	tchen						
19	3comp sink setup, 129, u	sing quat	sani 200ppm / hand sprayer lea	king when	faucet is	in on position/pending wo	rk order			
	Dishwasher confirmed	Dishwasher confirmed 50-100 ppm chlorine sani								
	• •		reheated in bags/ to confirm	165 for 1	reheating	g / no leftovers after ref	neating			
10	Pink slime in the ice ch									
	Soda & tea nozzles cl		•							
34	Fruit flies observed at		•							
32	Great practice to hang		either by sanding or replace	ement						
34	Address bug light at re	•	· · · · · · · · · · · · · · · · · · ·							
25			arbecue container open and	not refric	nerate ne	er manufacturer quideli	nes			
10	•		s worn and rusty, clean and		•		100			
10	Veggie wash within ra		•	. ор. аоо с	10000	<u> </u>				
10			lector plate, need to burn all i	ce. W/R/S	entire h	opper, walls, deflector pla	ate etc.			
	Gloves and digital ther					- рр ,				
W			boards on service line to e	ither san	d or rep	lace when needed				
	Red sani buckets filled at 3 comp sink, 200ppm Rear service door and Drive thru air curtains are working									
	Hot holding rice 155, portobello mushrooms 137									
	Margarita machine cleaned 2x weekly									
	Crathco chiller cleaned 2x weekly									
19	Cold water supply kno	ending work order								
Received (signature)		e	See abo	ove		Title: Person In Charge/ Owner				
Inspected (signature)	d løg:	ς _τ	Richard			Samples: Y N # collecte	ed			