

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 1/26/24	Time in: 9:00	Time out: 10:39	License/Permit # FS-0004423	CPFM 1	Food handlers 16	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Velvet Taco	Contact/Owner Name: Velvet Taco	Number of Repeat Violations: X _____	13/87/B
Physical Address: 2608 Ridge Rd Rockwall, Tx		Number of Violations COS: _____	
Pest control : Rentokil 1/18/24		Hood Jasvid 11/2023	Grease trap / waste oil Southwaste 4/23/23 1000g
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 Haccp plan rop log						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 See						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves					
✓						Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) To confirm before hit holding						✓					
✓						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled only, store on bottom shelf					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source						✓					
✓						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash					
✓						✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Brothers						18. Toxic substances properly identified, stored and used Stored low					
8. Food Received at proper temperature Checking						Water/ Plumbing					
Protection from Contamination						✓					
✓						19. Water from approved source; Plumbing installed; proper backflow device See					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						3					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						✓					
11. Proper disposition of returned, previously served or reconditioned Discard						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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					
2						✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 0 / code states CFM must be onsite always						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
✓						✓					
22. Food Handler/ no unauthorized persons/ personnel 16						28. Proper Date Marking and disposition Great date marking					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current					
✓						Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Good pressure						✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit/Inspection Current/ insp posted Posted and expired 12/31/23					
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 Haccp plan following, temps every 2 hrs						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
✓						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/Buffer Plate)/ Allergen Label On menu						✓					
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 50/100 ppm											

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 Fruit flies						41. Original container labeling (Bulk Food)					
✓						Physical Facilities					
✓						✓					
35. Personal Cleanliness/eating, drinking or tobacco use						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					
✓						✓					
38. Approved thawing method Walk in cooler						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						✓					
✓						46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						✓					
✓						47. Other Violations N/a					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Velvet Taco	Physical Address: 2608 Ridge Rd	City/State: Rockwall, Tx	License/Permit # FS-0004423	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	37	Cold top		Drawer	
Flank stk/raw chix	37/37	Corn salsa/dice tom	38/36	Blend chz/ham	39/34
Pepper Jack/cheddar	36/37	Cilantro	39	Hamburger/flank stk	34/35
Salmon	33	Fry cooler		Drive Thur cooler amb	40
Cooling in WIC		Chix/egg wash	39/34	Bev cooler	44
Flanksteak	53	Drawer unit		Rop / bags	
Cooking		American/shrimp	40/34	Steak/pork	165/167
Pork	165	Salmon	34	Chix/queso	169/146

OBSERVATIONS AND CORRECTIVE ACTIONS

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 greater than 101 in both
	Hand sinks equipped, temp greater than 104 throughout kitchen
19	3comp sink setup, 129, using quat sani 200ppm / hand sprayer leaking when faucet is in on position/pending work order
	Dishwasher confirmed 50-100 ppm chlorine sani
	Haccp plan on file, cooled and reheated in bags/ to confirm 165 for reheating / no leftovers after reheating
10	Pink slime in the ice chute at soda station
	Soda & tea nozzles cleaned nightly
34	Fruit flies observed at front counter, soda station
32	Time to address cutting boards either by sanding or replacement
	Great practice to hang mop to drip dry over mop sink
34	Address bug light at rear service door, inoperative
25	Observed Sweet Baby Rays barbecue container open and not refrigerate per manufacturer guidelines
10	Countertop can opener blade is worn and rusty, clean and replace as needed
	Veggie wash within range, strips current
10	Ice machine has red slime on deflector plate, need to burn all ice, W/R/S entire hopper, walls, deflector plate etc.
	Gloves and digital thermo available
W	Keep eye on equipment cutting boards on service line to either sand or replace 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 knob dripping at front countertop for water well dipper/pending work order

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R Hill</i>	Print: Richard Hill	Samples: Y N # collected

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