

\$50.00 reinspection fee  
required after 1st Followup

## Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>07/28/2023</b>	Time in: <b>9:09</b>	Time out: <b>10:52</b>	License/Permit # <b>FS 0004423</b>	Food handlers <b>all</b>	Food Managers <b>3</b>	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	---------------------------	---------------------------------------	-----------------------------	---------------------------	---------------------------

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	<b>TOTAL/SCORE</b>
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: <b>Velvet Taco</b>	Contact/Owner Name: <b>Velvet taco</b>	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	

Physical Address: 2608 Ridge road	Pest control : Rentokil 7/24/23	Hood 5/19/23	Grease trap: waste oil : Southwaste 4/26/23 1000 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
--------------------------------------	------------------------------------	-----------------	--	--

**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
3											
	✓						✓				
W							✓				
	✓										
<b>Approved Source</b>						<b>Highly Susceptible Populations</b>					
	✓						✓				
	✓						✓				
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				
	✓						✓				

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2				✓	
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
			✓				✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						W					
	✓						✓				

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
1				✓		<b>Physical Facilities</b>					
	✓						✓				
		✓					✓				
		✓				1					
<b>Proper Use of Utensils</b>							✓				
1				✓			✓				
	✓						✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Kym Jimenez</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Velvet Taco</b>	Physical Address: <b>2608 ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>4423</b>	Page 2 of 2
---	---	--------------------------------	---------------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		<b>Cold top</b>		<b>Drawer</b>	
Raw chicken / flank	37/39	Tomatoes / corn Pico	36/37	Cheese/ steak	41/39
Tomatoes / cilantro	36/35	Queso fresco / cilantro	41/38	Burgers	38
Corn/ corn	35/46	Below cheese/house shred	39/41	Shrimp / salmon	38/39
Rop/ Bagged	36/36	<b>Fry cooler</b>		Drive thru cooler	38
Ava relish	36	Top goat cheese / shrimp	39/38	Bev station	42?
Hot holding		<b>Drawer unit</b>	37		
Chicken/ rice	120/138	<b>Chicken</b>	40		

### 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 temps F
	Watch when washing out back door
44	To place bags of trash inside dumpster
35	Employee drinks to be in closed conditioners with lids and straws
	Hot water at hand sinks 108/ three comp sink 138
	Dishmachine. 50/100 ppm
	Test strips for quats and chlorine on site
	Sanitizer bucket 200 ppm
	Arranged cart in wic to cook meat quickly and Protect
	Corn taken out this morning to use was placed back into wic on trays to cool see below (Temp 46 after taking out of wic )
	Replacing cutting boards 6 months/ plans to replace
	Haccp plan for ROP submitted at plan review / cooled and reheated in bags / to confirm 165 for reheating / no left overs after reheating
Cos	Watch storage of dust mop near to go containers
	Cooking meat in alto shaam with probes - read out on outside
	Veggie wash - test strips on site
	Keep an eye on sauce containers
	Avoid using trash cans as tables
03	To confirm reheating ROP to 165 within 2 hrs / chicken in hot box 120 - monitor temp on box as ambient is 130
29	Thermo battery to be replaced / add thermo to each cooler in warmest location.
34	Flies on line observed
	Discussed cracking eggs and washing hands etc
	Changing foil daily on cooking equipment
	Discussed cleaning Bev nozzles and ice dispenser
	Tongs for lemons replaced 2-3 times per day
	Will send pics of items above for Followup

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)