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

7/30/24		Ļ				FS-0004423				3 CPFM	Food handlers	Page 1	of _2_					
Pı	irpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	бр 3-С	Complai	nt	4		estig	atio	n	5-CO/Construction	6-Other	TOTAL/SO	CORE
	Establishment Name: Contact/Owne Gustavo Or Chysical Address: Pest control:)					Number of Repeat Violations: 2 Number of Violations COS:		7/93/A						
					kwall, Tx	Ren	ntokil 7/15/24	4		Hood Grease 1 Optimum 5/12/24 Southwa			G So	rease	e trap :/ waste oil vaste 7/25/24 1000g	Follow-up: Yes ✓ No ☐		
Ma					Status: Out = not in co points in the OUT box for	mpliance IN = in or each numbered ite	compliance			ot obse					plicable COS = corrected on ox for IN , NO , NA , COS Ma	site R = repeat vio	lation W= W e box for R	7atch
Co	mpli	ance	Sta	tus	Prio	rity Items (3	Points) vio	olations	Req			<i>diate</i> olianc			ive Action not to exceed 3 da	ys		
O U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenhei			R	1) I J N		N A	C O S	Empl	loyee Health		R
	/				1. Proper cooling time a Haccp plan re	and temperature eviewed ro	op log				V	•			12. Management, food employ knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				-	•			13. Proper use of restriction a eyes, nose, and mouth		charge from	
	· /				3. Proper Hot Holding t See	temperature(135°	°F)				<u> </u>				State hand sink form Preventing Con	posted ntamination by Han	ıds	
	·				4. Proper cooking time See	and temperature					V	1			14. Hands cleaned and prope			
		/			5. Proper reheating production Hours) To confir	cedure for hot ho	hot holc	ding			V	•		-	15. No bare hand contact with alternate method properly foll			
	/				6. Time as a Public Hea	alth Control; proc	cedures & re	cords							Gloves Highly Susc	eptible Populations		
					Ap	proved Source					-	•			16. Pasteurized foods used; pr Pasteurized eggs used when re	equired		
	/				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Shelled only, store o	hemicals	I	
	~				8. Food Received at pro	oper temperature					V	,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruit	s
					Will check with	i from Contamir	nation				<i>-</i>	,			Veggie wash 18. Toxic substances properly	identified, stored an	d used	
	/				9. Food Separated & pr preparation, storage, dis	otected, prevente	ed during foo	od							Stored low Wate	er/ Plumbing		
3					10. Food contact surfact Sanitized at _200_				*	Ī	•	•			19. Water from approved sour backflow device City approved	rce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned Disc	of returned, previo	iously served	or			V	•			20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper	
								(2 D.:		. ,	tion	c Da	<u> </u>	~				<u> </u>
		27				ority Founda	mon mems	5 (Z P01							rective Action within 10 days	s		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		R R	1	ο I J N	N	N A	C C O S	·	s re Control/ Identific	ation	R
U	I N	N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer 3	n of Knowledge/ esent, demonstrat rtified Food Mana	Personnel tion of knowlager (CFM)	ledge,		1) I J N	N	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific ed; Equipment Adec e		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gustavo Orozco	Print: Gustavo Orozco	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: t Taco	Physical A		ity/State: Rockwal	l. Tx	License/Permit # Page FS-0004423	2 of 2				
VOIVO	1 1400	2000 1	TEMPERATURE OBSERVATI		i, i X	1 0 000 1 120					
Item/Loca		Temp	Item/Location	Temp	Item/Loca	tion	Temp				
WIC a	mb	34	Cold top			Drawer					
Flan	k stk/raw chix	36/36	Blended chz/dice tom	38/37	Blend chz/ham		38/34				
Goa	at chz/potatos	37/36	Cilantro	38	Drive thru cooker amp		40				
C	Cod/shrimp	33/32	Fry cooler								
Co	oling in WIC		Chix/tofu/veg wash	38/40/39	Bev cooler		41				
	Gravy/pork	38/40	Grill Drawer unit								
	Cooking		American/salmon	38/33							
	Brisket	49	Burger patties/steak	37/36							
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped of	greater th	an 101 in both								
	Hand sinks equipped,	temp gre	ater than 104 throughout kit	chen							
	3comp sink setup, 130), quat sa	ni 200ppm								
	Dishwasher confirmed	d 100ppm	ı chlorine sani								
	Haccp plan on file, coo	oled and	reheated in bags/ to confirm	165 for ı	eheating	g / no leftovers after ref	neatin				
10	Pink slime in the ice cl	nute at so	oda station								
	Soda & tea nozzles cl	eaned ni	ghtly								
	Ice machine looks perfect and clean, confirmed condensation line and air gap										
32	Time to address cutting boards either by sanding or replacement										
39											
	Veggie wash within range, strips current										
	• •		gloves to touch Rte foods								
10	•		s worn and rusty, clean and r	eplace a	ısap						
45	General detail cleanin										
	Red buckets filled at 3	•									
\^/	Gloves and digital the			tho::	ا د د د د ام	looo udaa aaaalaa					
W			boards on service line to ei	ırıer san	u or repl	ace when needed					
			chillers are cleaned nightly								
	Rear service door and Drive thru air curtains are working										
	Hot holding spanish rice 155, queso 139										
D	1		l n ·			Tid D I Cl / O					
Received (signature)	See abov	/e	See abo	ove		Title: Person In Charge/ Owner					
Inspected (signature)	_	$\overline{}$	Print: Richard								
	\nearrow	(T	✓ I HICHARD	HIII							