

Followup Inspection Fee
\$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 6/29/23	Time in: 9:00	Time out: 11:02	License/Permit # FS-0003261	CPFM 4	Food handlers 45	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Torchys Tacos			Contact/Owner Name: Matthew Vercellino		Number of Repeat Violations: 0 Number of Violations COS: 0	
Physical Address: 2235 S Goliad St, Rockwall, TX 75032			Pest control : Ecolab 6/21/23		Hood 6/1023	
			Grease trap / waste oil Southwaste 5/24/23 5000g		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
8/92/A						

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					
	✓					✓					
2				✓		✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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					★	✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					1					
Proper Use of Utensils						1					
	✓					✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Matthew Vercellino	Print: Matthew Vercell	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email: Rockwall@torchystacos.co

Form EH-06 (Revised 09-2015)

Establishment Name: Torchys Tacos	Physical Address: 2235 S Goliad St	City/State: Rockwall, tx 750	License/Permit # FS-0003261	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	39	Using blast chille		Corn	200
Wht chz/ched 38	37	Cooked pots	140	Hot hold	
Rojas salsa	37	Uncounter reachi	41	Chix/beef 168	167
Mix lett	35	Freezer HTT	6	Breading prep cool	
Chix /brisket 36	36	Grill cold top		Shrimp, chix 35	40
Barbaco/Pork 36	36	Saus/chz 39	40	Eggs	38
Raw Beef/Chix 35	35	Eggs/salm 40	40	Drawers no food	
Salmon/shrimp34	33	Cooking bns	112	Queso	168

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 Mens 105, Womens 108
	3comp sink setup, 126, using ecolab sink& surface sani within range
32	Keep eye on cutting boards, replace as needed
32	Galvanized shelves on bottom of tables showing oxidation becoming non cleanable
	Blast chiller cooling pots after cooking
	Ched chz 40, mozz 39, corn salsa 37, pico 37, mixed chz 40, bottom temp 41
	Taco station, lett 38, amb 37, wipe up pooling water/liquids periodically
	Cold drawers under grill, chix 40, beef,39, pork, 40
	Salsa uc reachin, amb 37 rojas 38, ched chz 38
2COS	Salsa prep cooler, watch for tripped breaker, unit was off. Turned on, Swapped salsas as precaution
	Uc reachin fridge preped salsa amb 38, pico 38, tomatillos 39
	Beer cooler 40, glass chiller 36
	Frozen lime cooler, margarita machines broken down 1x weekly, W R S
45	General detailed cleaning underneath around between equipment in bar
45	Replace broken outlet cover in var by service well
	Great job protecting staws on bar, wrapped toward customer, unwrapped towards bar
	Beverage cooler at POS 39
	Using black digital thermo and gloves
!!!!!!	Do your part to disposal and remove your trash from ground in dumpster area, contact landlord to either add more service or more containers, 1 dumpster is not enough for the volume of trash at this location
34/45	Address rear door sweep to eliminate gap at bottom
34	Flies by rear door
	Salas prep cooler upon leaving amb temp 36

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) See above	Print: See above	Samples: Y N # collected

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