Followup Inspection Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

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6/2		/2	3	9:00	Time out: 11:02	FS-00			51				4	Food handlers 45	Page 1	of <u>2</u>
		of In	_	etion: 1-Routine	2-Follow Up Cor	3-Complaintact/Owner N		_	-Inve	estig	atior	ı	5-CO/Construction Number of Repeat Viol	6-Other	TOTAL/SO	CORE
Tord	chy	s Ta	cos			tthew Verd				rang	✓ Number of Violations (COS:	8/92	<u>2</u> /A		
	S G	oliad S	St, Ro	ockwall, TX 75032	Ecolab 6/ ompliance IN = in compli	21/23	6/1023			<u> </u>		/aste 5/24/23 5000g	No 🗸			
Mark	the	appro	nce S priate	points in the OUT box for	r each numbered item	Mark '	√' a c	heckm	ark ir	n appi	ropria	ite bo	ox for IN, NO, NA, COS Ma	site R = repeat vio	lation W= V e box for R	Watch
Com	_	ice Sta	tus		•		Requ		Comp	diate lianc			ive Action not to exceed 3 da	lys		R
	N (o s	(F = 0	nperature for Food Sa legrees Fahrenheit)	ıfety	K	U	J N		A	o s	•	loyee Health		K
·	/			1. Proper cooling time See	oper cooling time and temperature				~				12. Management, food emplo knowledge, responsibilities, a	employees;		
7			~	2. Proper Cold Holding	g temperature(41°F/45°	°F)			~				13. Proper use of restriction a eyes, nose, and mouth	charge from		
_				3. Proper Hot Holding	temperature(135°F)								Preventing Co	ds		
-	_			4. Proper cooking time	and temperature				~				14. Hands cleaned and prope Gloves in use	-		
				5. Proper reheating pro	ocedure for hot holding	(165°F in 2			./				15. No bare hand contact with alternate method properly fol	ready to eat foods o	r approved	
-	_	_		,	alth Control; procedure	s & records								`	111)	'
	V				, r				T				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		ered	
				AĮ	oproved Source						>		Pasteurized eggs used when r All cooked			
v	/				ed from approved source nd unadulterated; parass eith								C	Chemicals		
v	/			8. Food Received at pr Checked & reco					~				17. Food additives; approved & Vegetables	and properly stored;	Washing Frui	ts
					n from Contamination	l			~				Water only 18. Toxic substances properly	v identified, stored an	d used	
·				preparation, storage, di										er/ Plumbing		
·	/			10. Food contact surface Sanitized at Range	ces and Returnables ; Coppm/temperature	leaned and			~				19. Water from approved sou backflow device Approved by plur	rce; Plumbing installe nber insp	ed; proper	
v	/				of returned, previously arded imme				~				20. Approved Sewage/Waster	water Disposal Syster	n, proper	
	L	Ļ					ints)	viola	tions	Req	uire	Cor	Drains look good rective Action within 10 day			
O I U N T	I I	N N O A	C O S	Demonstration	n of Knowledge/ Perso	onnel	R	U T	J N	N O	N A	C O S	Food Temperatur	re Control/ Identific	ation	R
v				and perform duties/ Ce	resent, demonstration of ertified Food Manager (CFM)			~			~	27. Proper cooling method us Maintain Product Temperatur	re	quate to	
V	1			22. Food Handler/ no u	inauthorized persons/ pe	ersonnel			~				28. Proper Date Marking and	*		
				Safe Water, Reco	ordkeeping and Food I Labeling	Package			~				29. Thermometers provided, a Thermal test strips Onsite, not out of o	accurate, and calibrate late	ed; Chemical/	
V	1			23. Hot and Cold Water	er available; adequate pr	ressure, safe							Permit Requirement		peration	
v	/			24. Required records a destruction); Packaged Per Tood	vailable (shellstock tags Food labeled	s; parasite			1				30. Food Establishment Per			ed
				Conformance									Posted and current	mit/Inspection Curr	ent/ insp post	
v													7 -	ipment, and Vendin	g	
				HACCP plan; Variance processing methods; max daily temps	Variance, Specialized Presonance, Specialized Presonantial Presonantial Presonance Pres	ocess, and ed			·				Utensils, Equ 31. Adequate handwashing fa supplied, used Equipped	ipment, and Vendin	g nd properly	
	1			HACCP plan; Variance processing methods; m 4x daily temps	Variance, Specialized Pre obtained for specialize anufacturer instructions recorded sumer Advisory	ocess, and ed s		2					31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Cutting boards, q	ipment, and Vendin cilities: Accessible an act surfaces cleanable ed alvanized lec	g nd properly , properly	*
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress: C S Goliad St	Sity/State:	I, tx 750: License/Permit # Page	<u>2</u> of <u>2</u>					
	<u>, </u>		TEMPERATURE OBSERVAT								
Item/Loc	cation	Temp	Item/Location	Temp	Item/Location	Temp					
WIC am	nb	39	Using blast chille	!	Corn	200					
Wh	t chz/ched 38	37	Cooked pots	140	Hot hold						
F	Rojas salsa	37	Uncounter reachi	41	Chix/beef 168	167					
	Mix lett	35	Freezer HTT	6	Breading prep cool						
Ch	ix /brisket 36	36	Grill cold top		Shrimp, chix 35	40					
Bar	baco/Pork 36	36	Saus/chz 39	40	Eggs	38					
Raw	Beef/Chix 35	35	Eggs/salm 40	40	Drawers no food						
Saln	non/shrimp34	33	Cooking bns	112	Queso	168					
	-	OI	SERVATIONS AND CORRECTIV	E ACTION	NS	I					
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature			ON IS DIRE	CTED TO THE CONDITIONS OBSERVED AT	ND					
	Restrooms equipped N	lens 10	5, Womens 108								
	3comp sink setup, 126	, using e	colab sink& surface sani wit	hin rang	е						
32	Keep eye on cutting bo	ards, rej	place as needed								
32	Galvanized shelfs on b	ottom o	f tables showing oxidation b	pecoming	g non cleanable						
	Blast chiller cooling pots after cooking										
	Ched chz 40, mozz 39,	Ched chz 40, mozz 39, corn salsa 37, pico 37, mixed chz 40, bottom temp 41									
	Taco station, lett 38, a	mb 37, v	vipe up pooling water/liquid	s periodo	cally						
	Cold drawers under grill, chix 40, beef,39, pork, 40										
	Salsa uc reachin, amb	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 prep	ed salsa	amb 38, pico 38, tomatillos	39							
	Beer cooler 40, glass of	hiller 36									
	Frozen lime cooler, ma	rgarita r	nachines broken down 1x we	eekly, W	RS						
45	General detailed clean	ing unde	erneath around between equ	ipment i	n bar						
45	Replace broken outlet	cover in	var by service well								
	Great job protecting st	aws on l	oar, wrapped toward custom	er, unwra	apped towards bar						
	Beverage cooler at POS 39										
Using black digital thermo and gloves											
!!!!!!!!					bster area, contact landlord to						
	add more service or more containers, 1 dumpster is not enough for the volume of trash at this location										
34/45		ep to eli	minate gap at bottom								
34	Flies by rear door										
	Salas prep cooler upon leaving amb temp 36										
Received (signature)		<u>—</u>	See abo)Ve	Title: Person In Charge/ Owner						
Inspected			Drint.								
(signature)		е	See abo	ve							
	6 (Ravisad 09-2015)				Samples: Y N # collected	ed					