Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 06/20-202	Time in: 4 10:05	Time out: 11:14	License,			3				Food handlers All 38! 7 Page 1 of	_2_		
	ection: 1-Routine	2-Follow Up			_	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	ORE		
Establishment Na	ame:		Contact/Owner							* Number of Repeat Violations:			
Taco Bell 187 Physical Address			Smf t control :	ı	Но	1		-		V Number of Violations COS: trap/ waste oil Follow-up: Yes ✓ 10/90.	/ A		
2815!ridge rd	·	Ecola	ab 5/20/24 (note	d ants)		2:24				e trap/ waste oil Follow-up: Yes V No			
Compliance	e Status: Out = not in co	mpmance		NO = not						plicable COS = corrected on site R = repeat violation W-Wat	tch		
Mark the appropria	nte points in the OUT box for									NA, COS Mark an Vin appropriate box for R ive Action not to exceed 3 days			
Compliance Status	s [ity items (o i	Ollies) riolatio		C	ompli	ance	Statu	ıs	TO IZONON NOT TO EXCECUTE O MAJO			
O I N N O A O S		nperature for Foo legrees Fahrenheit		R	O U T	I N	N O	A	C O	Employee Health	R		
1 S	1. Proper cooling time		<i>,</i>		1				S	12. Management, food employees and conditional employees;			
						~				knowledge, responsibilities, and reporting			
	2. Proper Cold Holding Yes	g temperature(41°F	F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
										Need at all hand sinks /currently in office	_		
	3. Proper Hot Holding Yes		f)							Preventing Contamination by Hands			
	4. Proper cooking time	and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating pro- Hours)	cedure for hot hole	ding (165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
	,	11.0 1	1 0 1							Gloves			
	6. Time as a Public Hea Prep only	alth Control; proce	edures & records							Highly Susceptible Populations			
	Ap	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	7. Food and ice obtaine		source: Food in							Liquid product			
	good condition, safe, ar	nd unadulterated; i								Chemicals			
	destruction Mcclane												
	8. Food Received at pro	oper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
		6 G								18. Toxic substances properly identified, stored and used	-		
	9. Food Separated & pr	n from Contamina								Watch			
	preparation, storage, di		during rood							Water/ Plumbing			
	10. Food contact surfac			+					+	19. Water from approved source; Plumbing installed; proper			
	Sanitized at 200				3					backflow device Air gap / 1 inch above drain			
	11. Proper disposition of	of returned, previo	ously served or			_				20. Approved Sewage/Wastewater Disposal System, proper			
	reconditioned Troc	h								disposal			
	reconditioned Tras			Points)	.: - 14		D		7	disposal Les			
O I N N C	Pri	iority Foundat	ion Items (2 I	Points) v	О	I	N	N	C	Les rective Action within 10 days	R		
O I N N O A C S	Pri	iority Foundat n of Knowledge/ I	ion Items (2 I	R				N A		Les	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Veronica Hernandez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	Sauce Guac Chicken	Temp F 37 39 41	TEMPERATURE OBSERVATI Item/Location Dining room side Beans hh	ONS Temp F 167	Dt side Hh beans /eggs	Temp				
Wic	Sauce Guac	37 39	Dining room side Beans hh		Dt side	Temp				
(Guac	39	Beans hh	167						
	Guac			167	Hh heans /eaas					
		41	Chiakan bh		Till boallo 70990	163/16				
	Chicken		Chicken hh	182	Chicken	188				
		39	Cold wells		Cold wells					
	Wif		Cut lettuce	41/	Cut lettuce	40				
Freezer upright		9.8	Cut tomatoes	41	Cut tomatoes					
Chip unit		142	Below	36	Below	41				
Hot holding unit beans /rice			Tomatoes	41	Sauce	40				
1 lot floid	and drift bears fice		SERVATIONS AND CORRECTIVE			40				
	N INSPECTION OF YOUR E <mark>ST</mark> OTED BELOW: ALL TEMPS TA	ABLISHME			TED TO THE CONDITIONS OBSERVED AN	ND O				
	· •		outside and dumpster		ning with nink align because a					
			•		pipe with pink slime hanging of	out				
			et and counter around mach							
			nen's rt side 100 and soap a	imost ou	JT.					
	lot water bar front ha									
	leed employee health	•								
			·		s replaced and checked again 2					
		•			n ss and plastic tube - drive thr					
			nave air gap from ice macnir 119 / lowered in Sani sink to		e thru / address water in grout	1 100				
		•								
	Keep an eye on condition of utensils and location over three comp									
	Best to hang mops directly over mop sink - but rub pan to mop sink - internal insp tells themTo hang them outside Reves are blocking light in wif - dark rt side/ ice acculturation on floor from condensor pine/ condensation									
	•									
45 Minor cleaning under shelving in both units Watch over stocking upright coolers										
	Watch over stocking upright coolers Still need to address the ice machine / Bev combo at the drive thru where condensation is leaking out seam and down the									
	Side of the unit - protecting cups bottom up by placing on black tray									
	Need to clean all around this old unit as moldy on various parts / what are plans to replace									
	Gloves used to touch									
,	Atkins thermo couple / test strips in date									