

Retail Food Establishment Inspection Report

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

Date: 7/1/2025	Time in: 1:55	Time out: 3:18	License/Permit # FS2023-9	Est. Type	Risk Category	Page 1 of 2
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: Los Marquez Tacos			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		20/90/B
Physical Address: 3045 N Goliad Rockwall, TX		Pest control : Action/5-11-2025	Hood Kramer Service/5-2025	Grease trap : Teocal/1000gal/6-3-2025	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
W					3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	
2					22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Luis Marquez</i>	Print: Luis Marquez	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Los Marquez Tacos		Physical Address: 3045 N Goliad		City/State: Rockwall, TX		License/Permit # FS2023-9		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
left cold top/sliced tomatoes		38	shredded beef/double panned		124-145	reach in cooler ambient		38	
cut tomatoes double panned		45	on stove/double panned/beef		128-141	2 door reach in cooler/tomatoes		40	
pico		37	steam wells/ corn		171	2 door cooler/consume		40	
under/shrimp		33	beans		154	rice		41	
right cold top/sour cream		40	under counter dessert cooler ambient		38	beans		40	
under/shredded cheese		41	dessert cooler display		35	back steam table/beans		175	
steam wells/beans		189	right white coffin freezer		-4	rice		158	
rice		158	left coffin freezer		8				
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:								
	Front hand sink 107F								
31	Hand sink needs paper towels and should be accessible and not used for storage of spatulas, etc								
32	Need to clean cutting boards where badly discolored and/or scored. need to replace when necessary								
34/40	Avoid use of foil to line shelves/could attract pests								
2	Do not double pan im cold tops for TCS items as this doesn't allow for proper cooling at 41F or below/ COS								
39	Avoid storing knives between equipment as this is not a cleanable area								
45	To clean floors/food debris								
42	to clean in/around/on equipment/ food debris and grease buildup								
W	Avoid double panning in steam wells and on stove/to hot hold at 135+F								
18/10	Need to label all spray bottles/need to dump and refill sanitizer spray bottles daily to keep at 200ppm, bottle at inspection at 0ppm								
	3 comp sink dispenser dispensing at 100ppm chlorine								
	3 comp sink 117F								
	Dishwasher sanitizing at 100ppm chlorine								
W	Need new chlorine test strips/expired								
31	Warewash hand sink 105F/need paper towels								
45	To replace moldy caulking behind 3 comp sink								
34	Some flies/to address								
	Teocal picks up and disposes spent grease								
	Digital thermo on site								
	Air curtain working at back door								
36	To store wiping cloths in sani buckets, not dirty on counters and prep surfaces								
21	Need certified food manager on duty during prep/service								
22	All employees to have food handlers license within 30 days of hire								
	Rice on counter/141-178F/to be used for dinner/must hot hold over 135/to keep lids on								
42	To clean surfaces in bar area/food debris and syrup spills								
45	To clean walls in back/food splatters								
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Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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