

Followup fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 6/16/25	Time in: 1:58	Time out: 2:40	License/Permit # FOOD5123	CPFM 2	Food handlers 5	Page <u>1</u> of <u>2</u>
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: Taco Bueno #3134 Rockwall			Contact/Owner Name: Lisbeth Castillo		Number of Repeat Violations: <u>3</u> Number of Violations COS: <u> </u>	
Physical Address: 609 White Hills Dr			Pest control : Massey 6/4/25	Hood Universal 5/2025	Grease trap :/ waste oil Southwaste 1/28/25 1500g	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 See	
3					2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature See	
			✓		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 Sygma	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature ★	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard immediately	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 5	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 117, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temping food 3x	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Shallow pans on cart	
	✓				28. Proper Date Marking and disposition Great labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Current and posted	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution 200ppm	
1					37. Environmental contamination See ★	
	✓				38. Approved thawing method See	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used ★	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
		✓			47. Other Violations N/A	

City of Rockwall

Received by: (signature) Lisbeth Castillo	Print: Lisbeth Castillo	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Taco Bueno #3134 Rockwall		Physical Address: 609 White Hills Dr		City/State: Rockwall, Tx		License/Permit # FOOD5123		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Salsa bar			Drive thru side			UC freezer		14	
Pico/red sauce		38/38	Rice/beef		173/163	WIF htt		-1.5	
Fire sauce		37	Beans		181	WIC amb		34	
Flat top grill		238	Cold			Salsa/pico		37/37	
Lobby line			Lettuce/cheese		68	Hamburger thawing		21	
Chix/beef		164/170	Pico/sc		67	Beans cooling		43/42	
Beans/beans		182/185	Dice tomatoes		67	Drive thru salsa cooler		40	
Chili/ hot cheese		166/171	Hot hold chix		145				
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, temp greater than 100 in each room								
	Hand sinks equipped, temp greater than 100 throughout kitchen								
	3comp sink not set up, 120, quat sani 200ppm								
	FRP corner has been repaired								
	Cleaning soda and tea urn nozzles daily								
32/cos	Handheld fryer spatchula broken screen, discarded during inspection								
	Handing mop heads to drip dry over mop sink is a great practice								
	Hamburger meat thawing under cold running water								
	Digital thermo available, strips current								
37	WIF ice forming on condensation line								
	No ice on WIC condenser line!								
	Rear air curtain operational, door seals look great								
43	2 light bulbs burned out under hood								
2	Cold holding unit not turned on this morning. Will discard lettuce, shredded cheese, dice toms,								
	Sour cream within 4 hrs								
	Beans cooling down in WIF, 44 within 3 hrs, met first drop benchmark, 3 hrs to reach 41								
10	Mold on ceiling of ice machine, burn ice w/r/s entire holding bin, allow to dry before ice accumulates								
	Confirm air curtain operational on rear service door								
Received by: (signature) See above			Print: See above			Title: Person In Charge/ Owner			
Inspected by: (signature) [Signature]			Print: Richard Hill			Samples: Y N # collected			

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