Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Dε 6 /	ite: 16/	25	5		Time in: 1:58	Time out: 2:40		icense/Pe			23	3				CPFM 2	Food handlers 5	Page <u>1</u>	of <u>2</u>
					tion: 1-Routine	2-Follow U	[р] 3-	Complai	int			nvesti	gat	ion		5-CO/Construction	6-Other	TOTAL/S	CORE
Ta	CO	Вι		no	ne: #3134 Rockw	all	Contact/ Lisbeth	Owner N Castil		:						Number of Repeat Viola Number of Violations C	OS:	10/9	Ω/Λ
Ph 60	ysic 9 \	al A V r	_{ddre}	ess: H	ills Dr	Mas	st control : ssey 6/4/25	5			Hoo nivers	d sal 5/20	25	Gre Sout	ase		Follow-up: Yes 🖊 No 🗌	10/3	<u> </u>
Ma					points in the OUT box for		tem	Mark '		check	mar	k in ap	proj	priate	bo	colicable COS = corrected on s x for IN, NO, NA, COS Mar		e box for R	Watch
	_		Sta					iolations		uire	Cor	mpliar	ice S	Statu	s	ve Action not to exceed 3 day	ys		
O U T	I N	N O	N A	C O S	(F = d)	nperature for Fo egrees Fahrenhei			R		O U T			A (C O S	-	oyee Health		R
	~				1. Proper cooling time a	and temperature					,	~				12. Management, food employ knowledge, responsibilities, an		employees;	
3					2. Proper Cold Holding See	temperature(41°	°F/ 45°F)					~				13. Proper use of restriction are eyes, nose, and mouth		charge from	
	/				3. Proper Hot Holding t See	temperature(135°	°F)									Employee health form Preventing Con	tamination by Han	ıds	
		~			4. Proper cooking time See	and temperature				Ī		/				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly	
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (165°	F in 2			1	~				15. No bare hand contact with alternate method properly follogical Gloves)
	~				6. Time as a Public Hea	alth Control; proc	cedures & 1	records									eptible Populations		
					Ар	proved Source						~				16. Pasteurized foods used; pr Pasteurized eggs used when re N/A		fered	
	~				7. Food and ice obtaine good condition, safe, ar destruction Sygma	nd unadulterated;	; parasite	od in								Cl	hemicals		
	~				8. Food Received at pro Checking	oper temperature					(~				17. Food additives; approved a & Vegetables N/a	and properly stored;	Washing Fru	its
						from Contamir					•	/				18. Toxic substances properly	identified, stored an	d used	
	•				9. Food Separated & pr preparation, storage, dis	splay, and tasting	3										r/ Plumbing		
3					10. Food contact surfact Sanitized at _200_			d and	*			~			į	19. Water from approved sour backflow device City approved	ce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disca	of returned, previous	iously serve	ed or			,	~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
0	-				Pri					viol						rective Action within 10 days	3		
O U T	I N	N O	N A	C O S	Demonstration	ority Founda	Tersonnel	ns (2 Poi	ints)	viol	latio O U T	ons Ro	1	N A	Cori C O S	•	e Control/ Identific	ation	R
U	I N	N O	N A	0	Demonstration 21. Person in charge preand perform duties/ Cer 2	ority Founda n of Knowledge/ esent, demonstrat rtified Food Mana	Personnel tion of knowager (CFM	wledge,		viol	O U T	I I	1	N A	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	e Control/ Identific ed; Equipment Adec Shallow pans	quate to	R
U	N	N O	N A	0	Demonstration 21. Person in charge preand perform duties/ Cer	ority Founda n of Knowledge/ esent, demonstrat rtified Food Mana	Personnel tion of knowager (CFM	wledge,		vioi	O U T	I N	1	N A	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels	e Control/ Identificed; Equipment Adece Shallow pansed is position	quate to on cart	
U	N	N O	N A	0	21. Person in charge properties of the propertie	ority Founda n of Knowledge/ esent, demonstrat riffied Food Mana nauthorized perso rdkeeping and F Labeling	Personnel tion of knowager (CFM ons/ person Food Packa	wledge,) nel		viol	O U T	I N	1	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great labels 29. Thermometers provided, a Thermal test strips	e Control/ Identificed; Equipment Adee Shallow pans disposition ccurate, and calibrate	quate to on cart	
U	N	N O	N A	0	Demonstration 21. Person in charge properties of the part of the	ority Foundation of Knowledge/esent, demonstrate triffed Food Management of the Management of Manage	Personnel tion of know tager (CFM ons/ person Packa uate pressur	wledge,) nel nee, safe		viol	O U T	I N C	1	N A	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement,	e Control/ Identificed; Equipment Adece Shallow pans disposition accurate, and calibrating Current Prerequisite for Open Control Current Prerequisite for Open Control Current Prerequisite for Open Control Current Current	quate to On Cart ed; Chemical	/
U	N	N O	N A	0	Demonstration 21. Person in charge properties of the person of the pers	ority Founda n of Knowledge/ esent, demonstrat rtified Food Man- nauthorized perso rdkeeping and F Labeling r available; adeques SSUTE	Personnel tion of know tager (CFM ons/ person Packa uate pressur	wledge,) nel nee, safe		viol	O U T	I N C	1	N A	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str	e Control/ Identificed; Equipment Adeced; Shallow pans disposition accurate, and calibrate ips current prerequisite for Opmit/Inspection Current	quate to On Cart ed; Chemical	/
U	N	N O	N A	0	Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	ority Founda n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque essure vailable (shellstoo Food labeled	Procedures	wledge,) nel nee, safe asite		vioi	O U T	I N C	1	N A	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Peri Current and poste Utensils, Equi	e Control/ Identificed; Equipment Adece Shallow pans disposition accurate, and calibrate ips current, Prerequisite for Omit/Inspection Curred pment, and Vendin	quate to on cart ed; Chemical peration ent/ insp pos	/
U	N	N O	N A	0	21. Person in charge proand perform duties/ Cer 2 22. Food Handler/ no u 5 Safe Water, Reco 23. Hot and Cold Water 117, good pre 24. Required records as destruction); Packaged Commercial Conformance vith V HACCP plan; Variance processing methods; margen 10000	ority Foundation of Knowledge/ esent, demonstratified Food Manathorized personauthorized pe	resultion Item Personnel Tion of known ager (CFM Ons/ person Prood Packa The pressure of the person The person of the person The person of the	wledge,) nel nee, safe asite		vio	OUTT	I N C	1	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Permit Current and poste Utensils, Equidation of the Current and poste of the Current	e Control/ Identificed; Equipment Adeced; Equipment Adecede Shallow pans disposition accurate, and calibrate ips current, Prerequisite for Omit/Inspection Curred pment, and Vendin cilities: Accessible and inspection in the control of the control	quate to on cart ed; Chemical peration ent/ insp pos g nd properly	/
U	N	N O	N A	0	21. Person in charge properties of the propertie	n of Knowledge/ esent, demonstrat ritified Food Mana nauthorized persor rdkeeping and F Labeling r available; adequessuffe vailable (shellstor Food labeled with Approved F ariance, Specialize obtained for spe anufacturer instru 1 3x sumer Advisory	response of the procedures and person of the person on the person of the	wledge,) nel nee, safe asite s, and			OUTT	I N C	1	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Perr Current and poste Utensils, Equi 31. Adequate handwashing facupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use	e Control/ Identificed; Equipment Adece Shallow pans disposition accurate, and calibrate ips current Prerequisite for Opmit/Inspection Curred Present Accessible and Control of	quate to on cart ed; Chemical peration ent/ insp pos g nd properly e, properly	/
U	N	N O	N A	0	21. Person in charge properties of the processing methods; marked to the processing methods; marked to the processing of Consumer foods (Disclosure/Remillingredients upon residue).	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque essure vailable (shellstoo Food labeled with Approved F ariance, Specialize obtained for spe anufacturer instru 1 3x sumer Advisory er Advisories; rav inder/Buffet Plate quest	response to the procedures and procedures are procedured auctions.	wledge,) nel nege re, safe asite s, and	R		2			N ()	COSS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Peric Current and poste Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped	e Control/ Identificed; Equipment Adeced; Equipment Adeced Shallow pans disposition accurate, and calibrate ips current, Prerequisite for Omit/Inspection Curred panent, and Vendin cilities: Accessible and ct surfaces cleanable end astalled, maintained, facility provided	quate to on cart ed; Chemical peration ent/ insp pos g nd properly e, properly	/
UT		N	A	O S	21. Person in charge properties of the processing methods; marked processing methods; marked processing methods; marked processing of Consumer foods (Disclosure/Remilingredients upon record processing methods; marked processing of Consumer foods (Disclosure/Remilingredients upon record processing methods; marked proc	ority Foundation of Knowledge/ esent, demonstrate triffed Food Manathorized personal formulation of Knowledge/ esent, demonstrate triffed Food Manathorized personal formulation of Manathorized personal formulation of Knowledge Personal formulation of Manathorized personal formulation of Manathorized formulati	response of the process of the procedures of the procedures of the process of the	wledge,) nel nege re, safe asite s, and	R		O U T T	N CO Exc	eeed N	N 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Perm Current and poste Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the Equipped Service of Next Inspection, Which	e Control/ Identificed; Equipment Adeced; Equipment Adeced Shallow pans disposition accurate, and calibrate ips current, Prerequisite for Omit/Inspection Curred pment, and Vendin cilities: Accessible and ct surfaces cleanable and astalled, maintained, facility provided thever Comes First	quate to on cart ed; Chemical peration ent/ insp pos g nd properly e, properly	/
UT	N V V V V V V V V V V V V V V V V V V V		A	OS	21. Person in charge properties of the content of t	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque essure vailable (shellstoc Food labeled with Approved F ariance, Specialize e obtained for spe anufacturer instru 1 3x sumer Advisory er Advisories; rav inder/Buffet Plate quest nt) Violations I of Food Contam	response to the present the present to the person of known ager (CFM ons/ person ons/ pers	wledge,) nel nel nee re, safe asite s, and cooked n Label	Actiu		QU T	I N O O Exc	eeed N	N 6 6 5 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Perm Current and poste Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the Equipped Service of Next Inspection, Which	e Control/ Identificed; Equipment Adee ed; Equipment Adee e Shallow pans disposition accurate, and calibrate ips current prerequisite for Operation Current ed pment, and Vendin cilities: Accessible and ct surfaces cleanable ed installed, maintained, facility provided hever Comes First identification	quate to on cart ed; Chemical peration ent/ insp pos g nd properly e, properly	/ ted
U T		N	A	O S	21. Person in charge properties of the processing methods; marked processing of Consumer foods (Disclosure/Remilingredients upon record to the processing methods of the processing method of the processing methods of the processing methods of the pr	ority Foundation of Knowledge/ esent, demonstratified Food Manathorized personal formula of the Manathorized for special formula of the Manathorized for the Manathorized formula of the Manatho	response of the process of the proce	wledge,) nel age re, safe asite s, and cooked n Label	Actiu		QU T	N CO Exc	eeed N	N 6 6 5 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6	Day	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo streemit Requirement, 30. Food Establishment Perr Current and poste Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped 25 or Next Inspection, Which Food I 41. Original container labeling	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Shallow pans disposition accurate, and calibrate ips Current, Prerequisite for Opmit/Inspection Curred pment, and Vendin cilities: Accessible and cilities: Accessible and cility provided astalled, maintained, facility provided thever Comes First identification (Bulk Food)	quate to on cart ed; Chemical peration ent/ insp pos g nd properly e, properly	/ ted
U T	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge properties of the processing methods; marked processing processing methods; marked processing processing processing processing processing processing processing pr	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized persor rdkeeping and F Labeling r available; adeque essure rational state of the second state of the s	response to the present to the prese	wledge,) nel age re, safe asite s, and cooked n Label	Actiu		2	N CO Exc	eeed N	N 6 6 5 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6	Day	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo streemit Requirement, 30. Food Establishment Perr Current and poste Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped 25 or Next Inspection, Which Food I 41. Original container labeling	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Shallow pans disposition accurate, and calibrate ips current. Prerequisite for Opmit/Inspection Curred pment, and Vendin cilities: Accessible and cet surfaces cleanable and cet	quate to on cart ed; Chemical peration ent/ insp pos g nd properly e, properly	/ ted
U T		N	A	O S	21. Person in charge property and perform duties/ Cer 2 22. Food Handler/ no u 5 Safe Water, Reco 23. Hot and Cold Water 117, GOOD property 24. Required records a destruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; material Temping food Constant foods (Disclosure/Remingredients upon record Items (1 Poins Prevention 34. No Evidence of Instantials 35. Personal Cleanlines 36. Wiping Cloths; property 27. Environmental cont 37. Environmental cont 37. Environmental cont 38.	n of Knowledge/ esent, demonstrat ritified Food Mana nauthorized persor rdkeeping and F Labeling r available; adeque essure vailable (shellstor Food labeled with Approved F ariance, Specialize obtained for spe anufacturer instru J 3x sumer Advisory er Advisories; rav inder/Buffet Plate quest nt) Violations F of Food Contam ect contamination ess/eating, drinking perly used and ste ion 200ppi	response to the present to the prese	wledge,) nel age re, safe asite s, and cooked n Label	Actiu		2	I N O O Exc	eeed N	N 6 6 5 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6	Day	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Perm Current and poste Utensils, Equi 31. Adequate handwashing facupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped (as or Next Inspection, Which Food I) 41. Original container labeling Physic	e Control/ Identificed; Equipment Adeced; Equipment Adeced Shallow pans disposition accurate, and calibrate ips current. Prerequisite for Omit/Inspection Current Current Shallow panels and Vendin cilities: Accessible and ct surfaces cleanable and astalled, maintained, facility provided thever Comes First dentification (Bulk Food) cal Facilities es clean	quate to on cart ed; Chemical peration ent/ insp pos g nd properly e, properly used/	/ ted
OUT		N	A	O S	21. Person in charge properties and perform duties / Cer 2 22. Food Handler / no u 5 Safe Water, Reco 23. Hot and Cold Water 117, good properties / good p	ority Founda of Knowledge/ esent, demonstrat rtified Food Mana- nauthorized persor rdkeeping and F Labeling r available; adeque essure vailable (shellstoo Food labeled with Approved F ariance, Specialise anufacturer instrut 1 3x sumer Advisories; rav inder/Buffet Plate quest att) Violations I of Food Contam ect contamination ss/eating, drinking perly used and str ion 200ppt amination	response to the present to the prese	wledge,) nel age re, safe asite s, and cooked n Label	Action		22	N CO Exc	eeed N	N 6 6 5 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6	Day	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Period Utensils, Equi 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning of Equipped 28 or Next Inspection, Which Food I 41. Original container labeling Physical Product of Temperature 1 (1997) 42. Non-Food Contact surface 1	e Control/ Identifice ed; Equipment Adee e Shallow pans disposition accurate, and calibrate ips current Prerequisite for Opmit/Inspection Curred pment, and Vendin cilities: Accessible an act surfaces cleanable ed astalled, maintained, facility provided thever Comes First identification (Bulk Food) cal Facilities as clean dighting; designated a	quate to on cart ed; Chemical peration ent/ insp pos g nd properly e, properly used/	red R
OUT		N	A	O S	21. Person in charge property and perform duties/ Cer 2 22. Food Handler/ no u 5 Safe Water, Reco 23. Hot and Cold Water 17, good pre 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; marked processing methods; marked processing methods (Disclosure/Remillogredients upon recorded to 18 personal Cleanlines 34. No Evidence of Instantianals 35. Personal Cleanlines 36. Wiping Cloths; prostored in solut 37. Environmental cont See 38. Approved thawing the same processing that the same processing methods in solut 37. Environmental cont See 38. Approved thawing the same processing methods in solut 37. Environmental cont See 38. Approved thawing the same processing methods in solut 37. Environmental cont See 38. Approved thawing the same processing methods in solutions are same processing methods in solutions and see 38. Approved thawing the same processing methods in solutions are same pro	ority Founda of Knowledge/ esent, demonstrat rtified Food Mana- nauthorized persor rdkeeping and F Labeling r available; adeque essure vailable (shellstoo Food labeled with Approved F ariance, Specialise anufacturer instrut 1 3x sumer Advisories; rav inder/Buffet Plate quest att) Violations I of Food Contam ect contamination ss/eating, drinking perly used and str ion 200ppt amination	rion Item (Personnel tion of known ager (CFM) ons/ person Food Packatuate pressure ck tags; par Procedures zed Processecialized auctions (Personnel tion on the procedure of the	wledge,) nel age re, safe asite s, and cooked n Label	Action		Port of the control o	I N O Exc	eeed N	N 6 6 5 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6	Day	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Perrocurrent and poste Utensils, Equi 31. Adequate handwashing factory and the strips Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped 28. or Next Inspection, Which Food I 41. Original container labeling Physic 42. Non-Food Contact surface 43. Adequate ventilation and I	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Equipment Adeced; Shallow pans disposition Eccurate, and calibrate ips Current Prerequisite for Opmit/Inspection Curred pment, and Vendin cilities: Accessible and cilities: Accessible and cilities and cility provided installed, maintained, facility provided installed, maintained, facilities is clean dighting; designated a carly disposed; facilities is carly disposed; facilities and carly disposed; facilities are carly disposed; facilities ar	quate to on cart ed; Chemical peration ent/ insp pos g nd properly used/ areas used es maintained	red R
OUT		N	A	O S	21. Person in charge property and perform duties/ Cer 2 22. Food Handler/ no u 5 Safe Water, Reco 23. Hot and Cold Water 17, good pre 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; marked processing methods; marked processing methods (Disclosure/Remillogredients upon recorded to 18 personal Cleanlines 34. No Evidence of Instantianals 35. Personal Cleanlines 36. Wiping Cloths; prostored in solut 37. Environmental cont See 38. Approved thawing the same processing that the same processing methods in solut 37. Environmental cont See 38. Approved thawing the same processing methods in solut 37. Environmental cont See 38. Approved thawing the same processing methods in solut 37. Environmental cont See 38. Approved thawing the same processing methods in solutions are same processing methods in solutions and see 38. Approved thawing the same processing methods in solutions are same pro	ority Foundation of Knowledge/ essent, demonstrate triffed Food Mana- nauthorized person and the Labeling of Advisories and facturer instruction of Food Contament of Food Con	rion Item Personnel Tion of known ager (CFM Ons/ person Food Packa The procedures	wledge,) nel nee, safe re, safe asite s, and cooked n Label prrective her o use	Action		22	I N O O Exc	eeed N	N 6 6 5 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6	Day	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Permit Current and poste Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped (as or Next Inspection , Which I also I and I also I also I and I also I also I and I also I al	e Control/ Identifice ed; Equipment Adee e Shallow pans disposition accurate, and calibrate ips current prerequisite for Operation Current pred present and Vendin cilities: Accessible and ct surfaces cleanable ed astalled, maintained, facility provided thever Comes First dentification (Bulk Food) cal Facilities es clean lighting; designated a crity disposed; facilities constructed, supplied constructed constructed, supplied constructed cons	quate to on cart ed; Chemical peration ent/ insp pos g nd properly used/ areas used es maintained ean	red R
OUT	N	N	A	O S	21. Person in charge proper and perform duties/ Cer 2 22. Food Handler/ no u 5 Safe Water, Reco 23. Hot and Cold Water 17, good proper 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; marked Temping food Consum foods (Disclosure/Remilingredients upon recording to the proper serior of the proper ser	ority Foundation of Knowledge/ essent, demonstratified Food Manathorized personal food in a control of the food in a cont	rion Item Personnel Tion of known ager (CFM Ons/ person Prood Packa The procedures The procedure	wledge,) nnel age re, safe asite s, and cooked n Label corrective her o use	Action		22	O Exc	eeed N	N 6 6 5 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6	Day	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great labels 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement, 30. Food Establishment Periodurent and poste Utensils, Equi 31. Adequate handwashing factoring supplied, used Equipped 32. Food and Non-food Contactoring designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning of Equipped 28 or Next Inspection, Which Food I 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Garbage and Refuse proper 45. Physical facilities installed 46. Toilet Facilities; properly of the surface of the	e Control/ Identifice ed; Equipment Adee e Shallow pans disposition accurate, and calibrate ips current prerequisite for Operation Current pred present and Vendin cilities: Accessible and ct surfaces cleanable ed astalled, maintained, facility provided thever Comes First dentification (Bulk Food) cal Facilities es clean lighting; designated a crity disposed; facilities constructed, supplied constructed constructed, supplied constructed cons	quate to on cart ed; Chemical peration ent/ insp pos g nd properly used/ areas used es maintained ean	red R

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Bueno #3134 Rockwa	Physical A		City/State: Rockwall	Ty	License/Permit # Pa	ge <u>2</u> of <u>2</u>				
Taco L	Jueno #010+ Hockwa	11 009 44	TEMPERATURE OBSERVAT		, 17	1 0000120					
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp				
Salsa I	bar		Drive thru side		ι	JC freezer	14				
	Pico/red sauce	Rice/beef	173/16	7711 1166		-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		g 21					
	Chix/beef	164/170	Pico/sc	67	Be	ans cooling	43/42				
	Beans/beans	182/185	Dice tomatoes	67	Drive	thru salsa coole	er 40				
	Chili/ hot cheese	166/171	Hot hold chix	145							
Ti			SERVATIONS AND CORRECTIV	2.101101	10						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO T	HE CONDITIONS OBSERVED	AND				
	Restrooms equipped	temp gr	eater than 100 in each roc	m							
	Hand sinks equipped	, temp gr	eater 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			en screen, discarded duri	ng inspe	ction						
	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 opera	tional, do	or seals look great								
43	2 light bulbs burned or	ut under h	nood								
2	Cold holding unit not t	urned on	this morning. Will discard le	ettuce, sł	redded	cheese, dice toms,					
	Sour cream within 4 h	rs									
	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			Print:			Title: Person In Charge/ Own	ner				
(signature)	See abou	<u>/e</u>	See abo	ove							
Inspected (signature)	11): M H2	7 (3	S Richard	Hill		Samples: Y N # coll	ected				
Form FH-06	5 (Revised 09-2015)										