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

7/10/25			2:20 3:18			FS-0004423						<b>3</b>	$\begin{array}{ c c c c }\hline 14 & Page \underline{1} & of \end{array}$		2_	
Purpose of Inspection: 1-Routine 2-Follow Up 3					<b>4-I</b> 1	nvest	igat	ion	5-CO/Con		6-Other	TOTAL/SC	ORE			
Establishment Name: Contact/Owner N Velvet Taco Gustavo Oroz						e:					Number Number	of Repeat Vio of Violations	lations: 2 COS:	0/00	/ A	
Physical Address: 2608 Ridge Rd Rockwall, Tx Pest control: Rentokil 6/17/25											use trap :/ waste onwaste 4/1/25 10		Follow-up: Yes	2/98/A		
Comp	lianc	e St	tatus: Out = not in co	ompliance IN = in	compliance	( <b>O</b> = n	ot obs	serv	ed	NA:	= not			n site <b>R</b> = repeat vio	lation W= Wa	atch
Mark the app	ropri	ate p	points in the OUT box for <b>Prio</b>		Points) violation										e box for R	
O Î N	pliance Status    N   N   C   Time and Temperature for Food Sofety			R		_	mplian I N	<b>1</b>	N (							
U N O		o s	(F = degrees Fahrenheit)					U N O A O Employee Health  12. Management, food employees and conditional emplo								
			Proper cooling time and temperature     Haccp plan reviewed rop log					(	<b>/</b>			_	sponsibilities,	•	employees;	
•/			2. Proper Cold Holding temperature(41°F/45°F)					1	/			13. Proper use		and exclusion; No dis-	charge from	
	_		3. Proper Hot Holding temperature(135°F)				-					Émployee	health for		_	
	-		Proper Hot Holding temperature(135°F)     See      Proper cooking time and temperature				-	I					· ·	ontamination by Han erly washed/ Gloves u		
		-					ŀ	-	<b>/</b>					h ready to eat foods o		
			5. Proper reheating procedure for hot holding (165°F in 2 Hours) To confirm before hot holding									alternate meth Gloves &		llowed (APPROVED	Ŷ. N)	
	6. Time as a Public Health Control; procedures & records										16 Pertundar		ceptible Populations	S 1		
Approved Source							(	<b>/</b>			Pasteurized eg	gs used when	orohibited food not off required Store on botton			
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Brothers										Grieffed C		Chemicals	1 311011			
			8. Food Received at pro				ı	٦,	/	T		& Vegetables	• •	and properly stored;	Washing Fruits	
		Checking  Protection from Contamination				-		<u> </u>			Veggie 18. Toxic subs	stances properl	y identified, stored an	d used	_	
			9. Food Separated & pr preparation, storage, dis	otected, prevente	ed during food							Stored low	<u>and separ</u> Wat	ate er/ Plumbing		
•			10. Food contact surfact Sanitized at _200	es and Returnable ppm/temperature	les; Cleaned and				<b>/</b>			19. Water from backflow devi	ce .	arce; Plumbing install	ed; proper	
			11. Proper disposition of reconditioned Disc	of returned, previ	ously served or				/					ewater Disposal System	m, proper	
			Disc	aru				- 1	•			F				
					tion Items (2 P	_	) viol			_		orrective Action	within 10 day	vs		
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Micah Allen	Print: Micah Allen	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	, (nemes of 2020)									
	ment Name:	Physical A		ty/State: <b>Rockwal</b>	License/Permit # FS-0004423		2 of 2			
veive	t laco	2000 1	TEMPERATURE OBSERVATI		1, 1%   1 3-0004420	<u> </u>				
Item/Loc	ation	Temp	Item/Location	Temp	Item/Location		Temp			
WIC a	mb	33	Portion stk	38	Hot holding					
Raw ch	nix strips/marinated chix	36/37	Grill drawers		Rice/Beans		136/145			
C	hix bone in	36	cod/mozz chz	34/36	Chicken/pork	<b>(</b>	146/166			
	Cod/salmon	32/34	Chicken strips	37	Service line /que	eso	148			
Вι	urger patties	34	Steak/ Cheese	38/38	Pork/chix		162/158			
Mi	Milk/buttermilk		Fryer prep cooler		Pico/lettuce cu	ps	40/39			
	Cooling		Egg wash	36	Drive thru cooler a	amb	39			
F	Pork/brisket	112/105		Beverage cooler nor	n tcs	48				
		OB	SERVATIONS AND CORRECTIVE	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTION	ON IS DIRE	CTED TO THE CONDITIONS OBSER	RVED AN	ID			
	Restrooms equipped (	greater th	an 103 in both							
	Hand sinks equipped,	temp gre	ater than 105 throughout kite	chen						
	3comp sink setup, 130	), quat sa	ni 200ppm							
	Dishwasher confirmed	• • • • • • • • • • • • • • • • • • • •								
			reheated in bags/ to confirm	165 for 1	reheating / no leftovers aft	ter reh	eating			
	Ice machine chute loo									
	Soda & tea nozzles cl		,							
00000	Great practice hanging mop head to drip dry over mop sink									
32COS	s Observed rough green cutting boards, code requires smooth, options include resurfacing or replacement Cubes steak being portioned into back, meat on ice 38									
	0.		,							
	Gloves used to touch Rte foods  Red sani buckets filled at 3 comp sink									
	Veggie wash confirme		•							
	Margarita machine an									
			ru air curtains confirmed ope	erational						
W	·									
W	Keep eye on equipme	nt cutting	boards on service line to ei	ther san	d or replace when neede	d				
	Keep eye on equipment cutting boards on service line to either sand or replace when needed Yellow digital thermo, strips current									
	Cooling brisket and pork, temps taken within 45 mins and within range for first drop									
W	Water droplets forming on fan box in wic, work order pending / food protected									
	Discarded green cutting boards during inspection, received new cutting boards earlier this week									
Received by: Print: Title: Person In Charge/ Owner										
(signature)	See abov	<u>/e</u>	See abo	ve						
(signalure)	M Hz	7 (2	S Richard	Hill	Samples: Y N	# collecte	d			
<u> </u>					Samples: Y N	concete	<b>.</b>			