

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:<br>7/10/25   | Time in:<br>2:20 | Time out:<br>3:18  | License/Permit #<br>FS-0004423        | CPFM<br>3               | Food handlers<br>14   | 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:<br>Velvet Taco   |                  |  | Contact/Owner Name:<br>Gustavo Orozco |                         | X Number of Repeat Violations: <u>2</u><br>✓ Number of Violations COS: <u>      </u>  |   |
| Physical Address:<br>2608 Ridge Rd Rockwall, Tx  |                  |  | Pest control :<br>Rentokil 6/17/25    | Hood<br>Optimum 5/28/25 | Grease trap :/ waste oil<br>Southwaste 4/1/25 1000g   | Follow-up: Yes <input type="checkbox"/><br>No <input checked="" 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<br>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<br>(F = degrees Fahrenheit) |                                       |                         | R   |   |
| OUT  | IN               | NO   | NA                                    | COS                     |   |   |
|  | ✓                |  |                                       |                         | 1. Proper cooling time and temperature<br>Haccp plan reviewed rop log   |   |
|  | ✓                |  |                                       |                         | 2. Proper Cold Holding temperature(41 °F/ 45°F)<br>See  |   |
|  | ✓                |  |                                       |                         | 3. Proper Hot Holding temperature(135°F)<br>See   |   |
|  |                  | ✓  |                                       |                         | 4. Proper cooking time and temperature  |   |
|  |                  | ✓  |                                       |                         | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)<br>To confirm before hot holding   |   |
|  | ✓                |  |                                       |                         | 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<br>Sysco/Brothers  |   |
|  | ✓                |  |                                       |                         | 8. Food Received at proper temperature<br>Checking  |   |
|  |                  | Protection from Contamination                                    |                                       |                         |   |   |
|  | ✓                |  |                                       |                         | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting   |   |
|  | ✓                |  |                                       |                         | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature   |   |
|  | ✓                |  |                                       |                         | 11. Proper disposition of returned, previously served or reconditioned<br>Discard   |   |
| 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)<br>3   |   |
|  | ✓                |  |                                       |                         | 22. Food Handler/ no unauthorized persons/ personnel<br>14 before first shift   |   |
|  |                  | Safe Water, Recordkeeping and Food Package Labeling              |                                       |                         |   |   |
|  | ✓                |  |                                       |                         | 23. Hot and Cold Water available; adequate pressure, safe<br>130, Good pressure   |   |
|  | ✓                |  |                                       |                         | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled<br>Commercial   |   |
|  |                  | Conformance with Approved Procedures                             |                                       |                         |   |   |
|  | ✓                |  |                                       |                         | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions<br>Haccp plan following, temps every 2 hrs |   |
|  |                  | Consumer Advisory  |                                       |                         |   |   |
|  | ✓                |  |                                       |                         | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label<br>On menu   |   |
| Compliance Status  |                  | Food Temperature Control/ Identification                         |                                       |                         | R   |   |
| OUT  | IN               | NO   | NA                                    | COS                     |   |   |
|  | ✓                |  |                                       |                         | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  |   |
|  | ✓                |  |                                       |                         | 28. Proper Date Marking and disposition<br>Great date marking   |   |
|  | ✓                |  |                                       |                         | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br>Digital thermo, strips current  |   |
|  |                  | Permit Requirement, Prerequisite for Operation                   |                                       |                         |   |   |
|  | ✓                |  |                                       |                         | 30. Food Establishment Permit/Inspection Current/ insp posted<br>Posted and current   |   |
|  |                  | Utensils, Equipment, and Vending                                 |                                       |                         |   |   |
|  | ✓                |  |                                       |                         | 31. Adequate handwashing facilities: Accessible and properly supplied, used<br>Equipped   |   |
| 2  |                  |  |                                       | ✓                       | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used<br>Cutting board ★   |   |
|  | ✓                |  |                                       |                         | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided<br>Dishwasher confirmed 100ppm   |   |
| 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<br>Stored in solution   |   |
| W  |                  |  |                                       |                         | 37. Environmental contamination<br>See  |   |
|  | ✓                |  |                                       |                         | 38. Approved thawing method<br>WIC  |   |
|  |                  | 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   |   |
|  | ✓                |  |                                       |                         | 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<br>Equipped  |   |
|  | ✓                |  |                                       |                         | 47. Other Violations<br>N/a   |   |

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