

Followup fee of \$50.00 after First Followup

Followup RHILL 12/31/25 @ 10:00a

Retail Food Establishment Inspection Report

Followup RHILL 12/26/25 @9:30a  
Followup RHILL 12/23/25 @ 9:30a

City of Rockwall

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

Date: 12/22/25	Time in: 2:00	Time out: 2:52	License/Permit #: FOOD5123	CPFM: 3	Food handlers: 4	Page 1 of 2
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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	TOTAL/SCORE
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Establishment Name: Taco Bueno #3134 Rockwall	Contact/Owner Name: Lisbeth Castillo	Number of Repeat Violations: 3	23/77/C
Physical Address: 609 White Hills Dr	Pest control: Ecolab 11/26/25	Number of Violations COS: _____	

Hood: Universal 2/2025	Grease trap / waste oil: Southwaste 9/10/25 1500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
✓					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 Sigma
✓					8. Food Received at proper temperature Checking
Protection from Contamination					
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See Corrected
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Not corrected
✓					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) 3
✓					22. Food Handler/ no unauthorized persons/ personnel 4
Safe Water, Recordkeeping and Food Package Labeling					
2					23. Hot and Cold Water available; adequate pressure, safe 65, good pressure Not corrected Corrected 120
✓					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

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 Not corrected ★
✓					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	Employee Health				R
OUT	IN	NO	NA	COS	
✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted
Preventing Contamination by Hands					
3					14. Hands cleaned and properly washed/ Gloves used properly See Not corrected Corrected
✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) Gloves
Highly Susceptible Populations					
✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/A
Chemicals					
✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/a
✓					18. Toxic substances properly identified, stored and used
Water/ Plumbing					
✓					19. Water from approved source; Plumbing installed; proper backflow device City approved
✓					20. Approved Sewage/Wastewater Disposal System, proper disposal

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
2					28. Proper Date Marking and disposition Missing date labels on refried beans pans Corrected
✓					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					
2					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped, temp 70 Corrected 103
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See Not corrected
2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not equipped Corrected 120

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 Not corrected
✓					44. Garbage and Refuse properly disposed; facilities maintained
1					45. Physical facilities installed, maintained, and clean Not corrected
1					46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean Corrected
✓					47. Other Violations N/A

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Taco Bueno #3134 Rockwall</b>	Physical Address: <b>609 White Hills Dr</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FOOD5123</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salsa bar		Drive thru side		UC freezer	-3.1
Pico/red sauce	40/39	Beef/Tamales	180/155	WIF HTT	-13.1
Fire sauce	39	Beans	175	WIC amb	37
Flat top grill	320	Cold		Fire Salsa/Beans 39	40/40
Lobby line		Lettuce	34	Blended Cheese/SC	40/40
Rice/Beef	178/181	Pico/sc	37/35	Queso/Chili thawing	64/64
Beans/beans	174/171	Dice tomatoes	37	Beans cooking	192
Chili/ hot cheese	182/179	Cheddar/Blended Cheese	34/33	Drive Through salsa	40

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	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
46	Restrooms equipped, temp greater than 68 in each room <b>Corrected greater than 101</b>
14/31	Hand sinks equipped, temp greater than 65 throughout kitchen <b>Corrected greater than 103</b>
23/33	3comp sink set up, 65, quat sani 200ppm <b>Corrected, greater than 120</b>
	Raw chicken stored at room temp 75, cooked chicken stored at room temp 76 / will discard within 4 hr of temps in the danger zone
	Queso /Chili thawing under cold running water, moving bags to steam table to heat
	Handing mop heads to drip dry over mop sink is a great practice
	Rear air curtain confirmed operational, no gaps at rear service door
	Digital thermo available, strips current 07/2026
37	WIF ice forming on condensation line <b>Not corrected Pending work order Corrected</b>
10	Mold on ceiling of ice machine, melt ice w/r/s entire bin, air dry before ice accumulates <b>Not corrected</b>
32/45	Broken floor tile adjacent to WIF door, to repair to make cleanable <b>Not corrected Pending work order</b>
9/28	Beans bit protected with lid or plastic wrap covering, not date labels as well on 5 pans <b>Corrected</b>
	Confirm air curtain operational on rear service door
<b>!!</b>	No Hot water due to malfunctioning water heater. Must close until repairs are made <b>Corrected</b>
	New pest control serviced by Ecolab
45	General detail cleaning of ceiling vents in kitchen <b>Not corrected Not corrected</b>
43	Burned light bulb under hood <b>Not corrected Not corrected</b>
	Management has advised hot water issue has been ongoing issue more than one day and in order to get Compliance - will be necessary to close them in regards to protection of the public health
	Option provided to heat water to use at hand sinks and ware washing on a temporary basis until heater has been fixed. Followup inspection to confirm hot water availability
	Management has chosen to volunteer close to better protect public health
	<b>District Manager Kimberly, confirmed heating water in steam kettle for hand washing / ware washing today only temporarily, work order in progress, sourcing replacement part. Will contact me when permanent repairs are completed. Followup inspection to confirm water temperatures</b>
	<b>New water heater installed, confirmed temps for ware washing, hand sinks and restroom</b>

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b> <b>See above</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <b>Richard Hill</b>	<b>Print:</b> <b>Richard Hill</b>	<b>Samples: Y N # collected</b>

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