

Retail Food Establishment Inspection Report

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

Date: 5/29/2026	Time in: 9:45	Time out: 11:15	License/Permit # need to post current	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
Establishment Name: Vidorra			Contact/Owner Name:		* Number of Repeat Violations: _____		24/76/C
Physical Address: 2620 Sunset Dr Rockwall, TX			Pest control : Massey/5-20-2026	Hood Roadrunner/5-2026	Grease trap : EarthTek/3-17-2026/3000gal	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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
3						3					
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination						Water/ Plumbing					
	✓						✓				
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					W					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					2					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						Physical Facilities					
	✓					2					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
1						Physical Facilities					
1						1					
	✓						✓				
1							✓				
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Tristin Faller</i>	Print: Tristin Faller	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Vidorra	Physical Address: 2620 Sunset Dr	City/State: Rockwall, TX	License/Permit # need to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding reach in/brisket	164	flat top drawers/cheese/flautas	54/52	white freezer	14
under/cooked beef	42	empanadas	55	WIC/flautas/tomatoes	46/50
small cold top/pico/guac	42/40	steam wells/brisket/chicken/ground beef	171/169/165	baked potatoes/beef	46/45
small cold top/ raw chicken/raw beef	41/40	cold top/pico/corn salsa	67/63	chorizo	45
steam wells/chile con carne	121	dessert cooler/all TCS	50+		
shredded chicken/ground beef	175/165	ice cream freezer	3		
on counter/chile con carne/soup	110/115	under counter prep cooler	33		
grill drawers/corn/chicken	40/41	under counter prep cooler	35		

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:
31/14	Prep hand sink 120F/no battery for soap dispenser/need paper towels for line hand sink (at 121F).
31	Do not use hand sinks as dump sinks/food debris
34	Lots of flies/to address/in cookline
2	Dessert cooler, salad cold top and flautas drawers not cold holding/moved all TCS back to WIC as had only been out for an hour/to repair all before use
45/42	To clean floors, under equipment, food debris/To clean in/around/ on equipment
	Sani buckets setup to 200ppm quats/3 comp sink 124F
5	All reheats to reach 165+F within 2 hours/need to reheat on flat top before placing in steam well or in hot holding reach in
2	Prep cutting boards to be replaced!
35	To store drinks low and separate/ not on prep tables or above while prepping
29	Need plate thermo or high temp dishwasher strips to test dishwasher
	Quat test strips current 11/3028 exp
2	WIC/everything 45-46, ambient 50F! MUST ADDRESS ASAP. need a metal door to seal properly!
45	Floors lifting in cookline and in back/to repair
31	Warewash hand sink 116F/needs soap and cannot block with trash can
36	Need to store wiping cloths in sani buckets/not on prep counters
38	MUST remove vacuum sealed fish from packaging when thawing/FDA food code to be followed
	Agua Chile/raw shrimp in lime juice for 24 hours
38	Must thaw under running cool water or in WIC/CANNOT thaw in standing water
	Drink counter 103F equipped
2	Drink cooler/ice accumulation on condenser/not cold holding at 41F or below
2	Do not double pan in expo area/items to be in ice slurry up to product level to cold hold at 41F or below
	Expo hand sink 106F equipped
	margarita machines broken down and cleaned weekly
	Bar dishwasher by large ice bin/sanitizing @ 100ppm
10/33	Bar dishwasher at other end/not sanitizing/ will need to use other one until repaired
31	2 hand sinks in bar at 120F and 107F/designated at inspection /must have designated hand sinks!
	Dar Pro picks up and disposes of spent grease/internal system

Received by: (signature) <i>Tristin Faller</i>	Print: Tristin Faller	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email: Samples: Y N # collected

Form EH-06 (Revised 09-2015)