

Retail Food Establishment Inspection Report

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

Date: 9/20/2024	Time in: 11:00	Time out: 12:15	License/Permit # FOOD5030	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: El Chico			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: 530 I 30 Rockwall, TX			Pest control : Ecolab/9-19-24/monthly	Hood Facilitec/9-2024	Grease trap : LES/1000gal/7-24-2024	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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					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					
	✓					2					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Utensils, Equipment, and Vending					
	✓					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							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
W						1					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Olivia Garza</i>	Print: Olivia Garza	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: El Chico	Physical Address: 530 I 30	City/State: Rockwall, TX	License/Permit # FOOD5030	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/cheese	41	steam well/beans	167	WIC/beef	37
pico/sour cream	41/41	rice/queso	167/172	chicken	36
under/hamburger	41	ground beef	178	pork	37
corndogs	41	cold well/cheese	41/41	chicken broth	95
under counter freezer	9	hot holding reach in/tamales	166	cooked veggies	83
steam well/ground beef	167	enchiladas/beans	158/163	enchiladas	41
shredded chicken	158	hot holding reach in/rice	178		
cold top/cheese	41/41	ground beef	145		

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:
	Front Hand sink 100+F
	3 comp sink 120F
45	Lots of missing grout/food debris/needs to be addressed
	Using Ecolab veggie wash
	Warewash hand sink 100+F equipped
10/33	Dishwasher not sanitizing/ ran and primed/COS to 100ppm chlorine
	Sani buckets at 200ppm quats
45	Maintenance to walls, exposed drywall, needs repairs and to be painted
27	Avoid covering hot foods when cooling/use shallow metal pans/store across from fan/have space for proper circulation
	Broth and veggies still within 2 hours to 70 then 4 hours to 41F or below/ COS
42	To clean in/around/on equipment
	Spatulas used for flipping tortillas, scoop used for chips
	Bar hand sink 100+F equipped
	Bar dishwasher sanitizing at 100ppm chlorine
W	To protect mouth parts from rusty shelf (only under shot glasses in cooler)/COS
45	To clean floor drains
45	To seal holes in walls
45	Maintenance and upgrades needed to floors, rotting door jams
34	One dead roach observed/Ecolab sprayed last night
34	Couple of flies
34	Front door/large gap between double doors

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

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