Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 11:00			Time out: License/Pern FOOD				5030					Est. Type Risk Category Page 1 of _	2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Na							ie:	4-I	inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE				
El Chico Physical Address: Pest control:							1	Ноо	Hood Grease trap: Follow-up: Yes				e trap: Follow-up: Yes 🗸	Ά				
53					Vall, TX Status: Out = not in cor	TNI - :	colab/9-19-24 n compliance	/monthl NO = 1					_		1000 gal/7-24-2024 No \square Pplicable $COS = corrected on site R = repeat \ violation \ W-Watch$	ch		
Ma					points in the OUT box for	each numbered		∕ark '✓' a	che	ckmaı	rk in	appro	opria	te bo	plicable COS = corrected on site R = repeat violation W-Water ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days			
О	Compliance Status O I N N C				Time and Temperature for Food Safety			R		0	N				R			
T	N	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature									o s	Employee Health 12. Management, food employees and conditional employees;						
	•									~				knowledge, responsibilities, and reporting				
	~	2. Proper Cold Holding temperature(41°F/ 45°F)						~			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature						I				Preventing Contamination by Hands							
							~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used							
~					5. Proper reheating proc Hours)	ing procedure for hot holding (165°F in 2				~					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
	v				6. Time as a Public Health Control; procedures &			ords	=						Highly Susceptible Populations			
					Anr	Annuared Course					<u></u>				16. Pasteurized foods used; prohibited food not offered			
					7. Food and ice obtained from approved source; Food in										Pasteurized eggs used when required eggs cooked			
	good condition, safe, and unadulterated; parasite destruction Sygma									Chemicals								
	8. Food Received at pro		per temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Ecolab Veggie Wash						
	check at rece				from Contamination					~				18. Toxic substances properly identified, stored and used				
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing			
3				~	10. Food contact surface Sanitized at p			nd		П	~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of reconditioned disca		viously served or	ī			_			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal			
										olati	ons	D		~				
					1110	ority Founda	ation Items (2 Points	s) vi	ouin	ons.	Keqi	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration			2 Points		O U	I N	N O	N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R		
O U T		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge	e/ Personnel	R		0	I	N	N	С	·	R		
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Received by: (signature) Olivia Garza	Print: Olivia Garza	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

F + 11' 1	N	DI : 1 A	11	Y. /G		T.	0 60					
El Ch	ment Name: NiCO	Physical A 530 I		City/State: Rockwa	FOOD5030 Pag	ge <u>2</u> of <u>2</u>						
Item/Loc	potion	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Loca	tion	Temp F					
	op/cheese	41	steam well/beans			WIC/beef	37					
	· _											
-	o/sour cream	41/41	rice/queso	167/172		36						
und	ler/hamburger	41	ground beef	178		37						
	corndogs	41	cold well/cheese	41/41	ch	95						
unde	er counter freezer	9	hot holding reach in/tamales	166	cooked veggies		83					
stear	m well/ground beef	167	enchiladas/beans	158/163	е	41						
shre	edded chicken	158	hot holding reach in/rice	178								
col	d top/cheese	41/41	ground beef	145								
		OB	SERVATIONS AND CORRECTIV	E ACTION	S							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Front Hand sink 100+F											
	3 comp sink 120F											
45	Lots of missing group	ut/food o	debris/needs to be addre	essed								
	Using Ecolab veggi	e wash										
	Warewash hand sir	ık 100+l	⁼ equipped									
10/33	Dishwasher not sar	nitizing/	ran and primed/COS to	100ppm	chlorin	ie						
	Sani buckets at 200)ppm qu	ıats									
	Maintenance to wal	ls, expo	sed drywall, needs repa	irs and t	o be pa	ainted						
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											
10/	Bar dishwasher sanitizing at 100ppm chlorine											
45	W To protect mouth parts from rusty shelf (only under shot glasses in cooler)/COS											
45												
45												
34	, , ,											
34												
34												
-												
-												
Received (signature)			Olivia G	arza	ì	Title: Person In Charge/ Owner Manager	er					
Inspected	d by:		Print:			· · · · · · · · · · · · · · · · · · ·						
(signature)	Olivia Garza d by: Chvisty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N # collect	eted					