

Retail Food Establishment Inspection Report

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

Date: 12/16/2024	Time in: 2:50	Time out: 4:25	License/Permit # FS-9321	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: Fireside Chicken & Tacos			Contact/Owner Name: Adrian Pozhegu		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: 2332 Greencrest Blvd Rockwall, TX			Pest control : Rockwall Pest/10-21-2024	Hood Metroplex/9-24-2024	Grease trap : Cowboy Grease/11-7-2024/1000gal	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					
	✓					✓					
W						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
	✓					✓					
		✓				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					
	✓					✓					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						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					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
1						✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

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

Form EH-06 (Revised 09-2015)

Establishment Name: Fireside Chicken & Tacos	Physical Address: 2332 Greencrest Blvd	City/State: Rockwall, TX	License/Permit # FS-9321	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/pico	44	cold top/pico	41	rice/shredded chicken	41/42
cut tomatoes	49	cut tomatoes	40	chicken	42
shrimp	44	sour cream	39	2 door cooler/shredded chicken	41
under/fish	42	reach in cooler/salsa	37	beans/beans	42/42
shrimp	44	steam well/queso	156	Taco meat	41
steam table/chicken	167	white freezer	-5	2 door freezer ambient	5
beef	166	under counter freezer	22	dessert cooler	36
shredded beef	169	reach in cooler/rice	41		

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 equipped
	Warewash hand sink 120F equipped
	3 comp sink 129F
	Dishwasher sanitizing at 100ppm chlorine
38	When thawing fish, must remove from vacuum sealed packaging
W	In cold top, temps must cold hold at 41F or below/shrimp thawed today, need to close lid during slow times/pico cut an hour previous
	Do not store TCS foods on top of cold wells/cut tomatoes/COS
45	To clean floors and under equipment/ food debris
32	To clean cutting boards where badly discolored/ scored
42	To clean in/around/on equipment
42	To clean handled of coolers and microwave/inside coolers and freezers/some food debris
	Drink hand sink 100F equipped
W	Avoid storing rice bags on floor/store 6 inches off of floor to clean
	Ingredients listed for desserts in side of cooler
28	Need to date mark food once cooked or opened/to discard at day 7
10	Sani bucket not setup to required ppm sanitizer/ dispenser at 3 comp not dispensing correctly
	COS by hand mixing/ will do this method until dispenser repaired
	Test strips on site

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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