Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite: 2/1	6/2	202	24	Time in: 2;50	Time out: 4:25		15e/Permit 15 15 15 15 15 15 15 1						Est. Type Risk Category Page 1 of 2	<u>2</u>
		se o			tion: 1-Routine	2-Follow l	Up 3-Co	mplaint		4-Inv	estig	ation	n	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE
Fi	es	side	e C	hic	cken & Tacos		Adrian F		gu			ı		✓ Number of Violations COS:	Δ
Ph 23	ysic 32	al A Gre	ddre en	ess: cre	st Blvd Rockwall,	TX Ro	est control : ockwall Pest/10)-21-2024		Hood troplex/9	-24-202			se trap : Follow-up: Yes V No No	
Ma					points in the OUT box for		item I		check	mark	in app	ropria	ate bo	opplicable COS = corrected on site R = repeat violation W Watco ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h
Co	mpli I	iance N	e Sta	tus				R			plianc	e Sta		T	R
U T	N	0	A	o s	(F = d	nperature for F legrees Fahrenho	eit)			U N		A	O S	Employee Health	
	~				Proper cooling time :	and temperature	e			V	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
W					2. Proper Cold Holding	g temperature(41	1°F/ 45°F)			,	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	5°F)							Preventing Contamination by Hands	
		~			4. Proper cooking time	and temperature	re			~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used	
	~				5. Proper reheating pro- Hours)	cedure for hot h	nolding (165°F i	12		V	,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		~			6. Time as a Public Hea	alth Control; pro	ocedures & reco	ords			ı			Highly Susceptible Populations	
					Ap	proved Source	2)			-	1			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtaine good condition, safe, at destruction	nd unadulterated	d; parasite	n						Chemicals	
	_				8. Food Received at pro	/Souther			-					17. Food additives; approved and properly stored; Washing Fruits	
	'				Protection	ı from Contam	nination			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Vegetables 18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	rotected, preven	ted during food							W.A., Dhankin	
	~				preparation, storage, di			nd.						Water/ Plumbing	
3					10. Food contact surfact Sanitized at	ppm/temperatu	ire		-	•	,		1	19. Water from approved source; Plumbing installed; proper backflow device	
	•				reconditioned	or returned, prev	viousiy served o	ſ		V	,			20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	iority Found	otion Itoma (2 D		lation	s Rec	nuire	Cor		_
		_					ation Items (_	_	_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration			2 Points		O I U N T	N	N	C O S	Food Temperature Control/ Identification	R
		N O		О	21. Person in charge pr and perform duties/ Ce 2	n of Knowledge resent, demonstratified Food Ma	e/ Personnel ration of knowled anager/ Posted	R edge,		O I U N	N O	N	C	·	R
	N	N O		О	21. Person in charge pr and perform duties/ Ce	n of Knowledge resent, demonstratified Food Ma	e/ Personnel ration of knowled anager/ Posted	R edge,		O I U N T	N O	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Adrian Pozhegu	Print: Adrian Pozhegu	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: de Chicken & Tacos	Physical A		City/State: Rockwa	ıll. TX	License/Permit # FS-9321	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA		, 171						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	· · · · · · · · · · · · · · · · · · ·	Temp F				
cold top/pico		44	cold top/pico	41	rice/shredded chicken						
CL	ıt tomatoes	49	cut tomatoes	40	chicken		42				
	shrimp	44	sour cream	39	2 door cooler/shredded chicken		en 41				
	under/fish	42	reach in cooler/salsa	37	beans/beans		42/42				
	shrimp	44	steam well/queso	156	Taco meat		41				
stea	ım table/chicken	167	white freezer	-5	2 door freezer ambient		nt 5				
	beef	166	under counter freezer	22	des	ssert cooler	36				
sh	redded beef	169	reach in cooler/rice	41							
		OE	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Front hand sink 100)+F equ	ipped								
	Warewash hand sin	k 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			ere badly discolored/ so	ored							
42	To clean in/around/		•								
42	To clean handled of	coolers	and microwave/inside co	olers and	d freeze	rs/some food debr	ris				
	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										
Received	by:		Print:			Title: Person In Charge/ Ov	vner				
(signature)	•			ozhe	gu	Owner					
Inspected (signature)		to-	Print: Christy Co	orto-z	Dς						
5 EU 0	6 (Revised 09-2015)	wy, 1	Christy Co	ハ (ピム,	110	Samples: Y N # co	llected				