| | Followup Fee of | | | | | | | | | | | | | | | | |
|---|--|---|-----------|--|--|---|--------------|--|--|---|----------------------|--|---------------------|--|--|----------------|----|
| | \$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second | | | | | | | | | | | | | | | | |
| First Followup Allergy policy | | | | | | | | | | | | | | | | | |
| | City of Rockwall Employee health | | | | | | | | | | | | | | | | |
| Date: Time in: Time out: License/Per 1/27/25 10:00 10:58 FS-00 | | | | | | ermit # 003761 | | | | | CPFM 3 | Food handlers 21 | Page <u>1</u> of _ | 2 | | | |
| | | | | | tion: 1-Routine | 2-Follow Up | 3-Compl | | _ | | estig | atio | n | 5-CO/Construction | 6-Other | TOTAL/SCO | RE |
| Establishment Name: Contact/Owner M Pollo Regio Maritza Luna | | | | | | Name: | | | | | _ | Number of Repeat Viol | ations: | | | | |
| Pł | Physical Address: Pest control : | | | | | | a | Hood Grease trap :/ waste oil | | | | | e trap :/ waste oil | Follow-up: Yes | 6/94/A | | |
| 72 | 726 E Interstate 30, Rockwall, TX 75087 Ecolab 10/27/24 Compliance Status: Out = not in compliance IN = in compliance | | | | | | NO = no | Precise 1/2025 Earth Tek 1/13/25 1000g | | | | | | No | l | ch | |
| Compliance Status: Out = not 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 ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COS Mark and X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days | | | | | | | | | | | | | | | | | |
| Co | mpli I | ance N | Stat N | tus C | | | | R | | Comp | lianc | | | | iys | | R |
| U T | N | \mathbf{N} \mathbf{O} \mathbf{A} \mathbf{O} \mathbf{S} $(\mathbf{F} = \text{degrees Fahrenheit})$ | | | Ň | U T | J N | 0 | A | o s | * | loyee Health | | Ň | | | |
| | 1. Proper coolin | | | | 1. Proper cooling time a | ig time and temperature | | | | 12. Management, food employees and conditional exponentiation in the knowledge, responsibilities, and reporting | | | employees; | | | | |
| | | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | | | | | | charge from | + | |
| | | | | 3. Proper Hot Holding temperature(135°F) | | | | Will email state hand sink forms | | | | | | | | | |
| | | | | | 4. Proper cooking time and temperature | | | | | | , | | 1 | Preventing Co 14. Hands cleaned and prope | ntamination by Har | | |
| | ~ | | | | See | - | (165°F in 2 | | | ~ | | | | 15. No bare hand contact with | - | | |
| | | ~ | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | ~ | • | | | alternate method properly fol Gloves & utensils | lowed (APPROVED | Y N.) | |
| | ~ | | | | 6. Time as a Public Hea Cilantro, pico, gacomole | alth Control; procedure , soup | s & records | | | | <u> </u> | | | | ceptible Populations | | |
| | | | | | Ap | proved Source | | | | ~ | , | | | Pasteurized foods used; p Pasteurized eggs used when it | | fered | |
| | | | | | 7. Food and ice obtained | | | | _ | <u> </u> | | | | | | | - |
| | ~ | | | | good condition, safe, an destruction Distribut | tion Pollo Regi | | | | - | | | | | Chemicals | | |
| | ~ | | | | 8. Food Received at pro Checking | oper temperature | | | | ~ | , | | | 17. Food additives; approved & Vegetables Water | and properly stored; | Washing Fruits | |
| | | | | | Protection | from Contamination | ı | | | ~ | ' | | | 18. Toxic substances properly Store low and separat | · · | nd used | |
| | ~ | | | | 9. Food Separated & propreparation, storage, dis | | ing food | | | <u> </u> | | | | | er/ Plumbing | | |
| - | - | | | | 10. Food contact surface | | leaned and | | _ | | | | 1 | 19. Water from approved sou | rce; Plumbing install | ed; proper | + |
| 3 | | | | | Sanitized at <u>272</u> | | | | | ~ | | | | backflow device City Approved 20. Approved Sewage/Waste | D' 10 10 | | |
| | Proper disposition of returned, previously served or reconditioned Discard | | | | | ~ | , | | | disposal | water Disposal Syste | in, proper | | | | | |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | | | | | | | | S | | R | | | | | | |
| U T | N | I N N C N O A O S Demonstration of Knowledge/ Personnel | | | R | | JN | N O | N A | C O S | Food Temperatu | re Control/ Identifie | cation | K | | | |
| | ~ | | | | 21. Person in charge pre and perform duties/ Cer 3 | rtified Food Manager (| CFM) | | | ~ | , | | | 27. Proper cooling method us Maintain Product Temperatu | re | equate to | |
| | | | | | 22. Food Handler/ no ur 21 within 30 days | | | ~ | , | | | 28. Proper Date Marking and Good date labels | - | | | | |
| 5 | | | | | Safe Water, Reco | Water, Recordkeeping and Food Package Labeling | | | | ~ | • | | | 29. Thermometers provided, Thermal test strips | | ted; Chemical/ | |
| | | | | | 23. Hot and Cold Water | | | 1 | | | | Red thermo, strips Permit Requirement | | peration | | | |
| | | | | | 121, good press 24. Required records av destruction); Packaged | vailable (shellstock tag | s; parasite | | | | , | | | 30. Food Establishment Per | mit/Inspection Curr | - | 1 |
| | | | | | Commercial | | J | | _ | • | | | | Posted and curre | | | |
| | | | | | 25. Compliance with Va HACCP plan; Variance | | ocess, and | | | | | | | 31. Adequate handwashing fa supplied, used | ipment, and Vendir acilities: Accessible a | | T |
| | ~ | | | | processing methods; ma Temp log 2x dai | anufacturer instruction | | | | ~ | , | | | Equipped | | | |
| | <u> </u> | | | | Cons | sumer Advisory | | | 2 | | | | | 32. Food and Non-food Cont designed, constructed, and us See | | e, properly | |
| | ~ | | | | 26. Posting of Consume foods (Disclosure/Remi On menu | | | | | ~ | , | | | 33. Warewashing Facilities; i Service sink or curb cleaning Equipped | | used/ | |
| 0 | | | N | 0 | Core Items (1 Poin | nt) Violations Requi | re Correctiv | | | | | | | uys or Next Inspection , Which | chever Comes First | | |
| U T | I N | N O | N A | C O S | Prevention of | of Food Contamination | on | R | O U T | N | N O | N A | C O S | | Identification | | R |
| | ~ | | | | 34. No Evidence of Inse animals | | | | | ~ | | | | 41.Original container labeling | g (Bulk Food) | | |
| | ~ | | | | 35. Personal Cleanlines | | bacco use | | | | 1 | | | | ical Facilities | | |
| | ~ | | | | 36. Wiping Cloths; prop Stored in soluti | ion | | | 1 | | | | | 42. Non-Food Contact surfac | | 1 | |
| | ~ | | | | 37. Environmental conta | | | | | ~ | | | | 43. Adequate ventilation and | | | |
| | ~ | | | | 38. Approved thawing r Cold running wa | ater | | | | ~ | ' | | | 44. Garbage and Refuse prop | | | _ |
| | | | | | Prope 39. Utensils, equipment | er Use of Utensils | ed stored | | | ~ | <u> </u> | | | 45. Physical facilities installe46. Toilet Facilities; properly | | | + |
| | ~ | | | | dried, & handled/ In us | | | | | ~ | ' | | | Equipped and cl | | u, anu ciedli | |
| F | | | | | 40. Single-service & sin and used | ngle-use articles; prope | erly stored | \top | | | | ~ | | 47. Other Violations | | | 1 |
| | | | | | | | | | | | | - | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| (signature) Maritza Luna | Print: Maritza Luna | Title: Person In Charge/ Owner |
|---|---------------------|--------------------------------|
| Inspected by: (signature) Richard Hill | Print: Richard Hill | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishment Name: Pollo Regio | Physical A 726 E | Interstate 30 | City/State: Rockwal | | <u>2</u> of <u>2</u> | | | | | | |
|--|---|----------------------------------|------------------------|--------------------------------------|----------------------|--|--|--|--|--|--|
| TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp | | | | | | | | | | | |
| WIC amb | _ | | - | | - | | | | | | |
| | 33 | UR Freezer HTT | 17.1 | Sc/ sliceTom | 35/38 | | | | | | |
| Dice/whole tomatoes | | - | 211 | Slice chz | 39 | | | | | | |
| Shredded chix | 35 | Grill drawer | | Hot holding | | | | | | | |
| Bone in chicken | 39/40 | Pork/beef | 41/40 | Barbacoa | 168 | | | | | | |
| Salsa Roja/verde | 38/38 | Flaunt as | 40 | Rice/beans | 155/163 | | | | | | |
| Raw chicken | 39/40 | Breaded Chicken | 40 | Hot holding | | | | | | | |
| Cooked chix cooling | 138/143 | Prep cooler | | Chix/rice | 148/155 | | | | | | |
| Raw chix prep | 41 | Mozz cheese | 37 | Salsa /roja/verde | 38/38 | | | | | | |
| OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | | | | | |
| XY 1 | AN INSI ECTION OF TOOK ESTABLISHWENT HAS BEEN WADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | |
| Restrooms equipped, | Restrooms equipped, temp greater than 110 in each room | | | | | | | | | | |
| | Hand sinks equipped, temps greater than 109 throughout kitchen | | | | | | | | | | |
| 3 comp sink setup, 13 | 5, now us | sing Ecolab Sink and Surfac | e Sani, te | ested within range, strips curre | nt | | | | | | |
| 32 Observed rough cutting b | oards, red | , yellow and green, code require | es smooth, | options include resurfacing or repla | acement | | | | | | |
| Good practice handing | g mop he | ad to drip dry over mop sink | | | | | | | | | |
| 10 Observed red slime or | n ice defle | ecting plate, burn ice w/r/s e | ntire hop | per, air dry before ice accumula | ation | | | | | | |
| 32/42 Observed torn door ga | askets or | salad bar cooler doors, to | replace | | | | | | | | |
| Red sani buckets filled | d at 3 con | np 272-500 within range, to | vel stored | d in solution | | | | | | | |
| Cleaning soda and tea | Cleaning soda and tea nozzles nightly | | | | | | | | | | |
| Using tphc for cilantro | , Quac, s | oup and pico / 4 hours and | discard | | | | | | | | |
| Using gloves and uter | Using gloves and utensils to touch Rte foods | | | | | | | | | | |
| W Need to repost Emplo | Need to repost Employee health forms at hand sink, came down during recent cleaning | | | | | | | | | | |
| | | | | | | | | | | | |
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| | | | | | | | | | | | |
| Received by: (signature) See abov | /e | See abo | ove | Title: Person In Charge/ Owner | | | | | | | |
| Inspected by: | | Print: | | | | | | | | | |
| Form EH-06 (Revised 09-2015) | ST | 7 Richard | Hill | Samples: Y N # collect | ed | | | | | | |