

Retail Food Establishment Inspection Report

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

Date: 1/21/2025	Time in: 12:15	Time out: 1:25	License/Permit # FS-0001761	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
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Establishment Name: Trevino's	Contact/Owner Name:	* Number of Repeat Violations: _____	12/88/B
Physical Address: 101 N Goliad Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : owner to email		Hood Global/12-12-2024	Grease trap : owner to email
		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					
	✓						✓				
3							✓				
	✓					Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
3						Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					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					
1							✓				
	✓					Physical Facilities					
1							1				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Joshua Seabolt</i>	Print: Joshua Seabolt	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: Trevino's	Physical Address: 101 N Goliad	City/State: Rockwall, TX	License/Permit # FS-0001761	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/cheese	40	shredded chicken	149	shredded cheese	40
guac	37	ground beef	151	reach in cooler/flan	41
pico	39	chicken on stove	187	reach in freezer	-25
under/shrimp	37	beans on stove	46/47		
raw chicken	38	WIC/beans	37		
flautas	38	soup	38		
steam table/beans	148	soup	38		
rice	145	cut tomatoes	39		

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:
	Bar hand sink 107F equipped
	3 comp bar 112F using Steramine tabs for sanitizer/sani sink setup too strong, COS by diluting
34	Found evidence of mouse droppings. Need to call pest control today
9	Need to cover and protect flour and panko in dry storage/do not leave open in bags while not in use or overnight
45	Need to clean floors and under equipment/ food debris
42	Need to clean in/around/on equipment
	Kitchen hand sink 100+F equipped
	Dishwasher sanitizing at 100ppm chlorine
5	Beans pulled out on stove to be reheated/discussed not pulling out till needed and reheat to 165+F within 2 hours
	COS to 165+F as had been out for 1.5 hours
	Sani buckets setup to 200ppm quats
	Test strips current and digital thermo
	3 comp sink 115F
42	To clean shelves in kitchen
	Frying oil discarded weekly
36	Store wiping cloths in sani buckets, not on apron or back pocket
45	Maintenance to building throughout/to seal floors, to seal gaps throughout to prevent pest entry
45/32	Chipping paint in various places throughout
	Soda/tea nozzles WRS daily
32	To clean cutting boards where discolored/ scored
W	To watch cooking pots, etc where there is buildup

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

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