

Retail Food Establishment Inspection Report

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

Date: 3/14/2025	Time in: 11:20	Time out: 12:45	License/Permit # FOOD5030	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: El Chico	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 503 E I-30 Rockwall, TX	Pest control : Ecoclab/2-25-2025	Grease trap : LES/1000gal/1-14-2025	

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					
	✓					✓					
3						✓					
	✓					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					
	✓					✓					
	✓					✓					
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					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Received by: (signature) <i>Sergio Santos</i>	Print: Sergio Santos	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: El Chico	Physical Address: 503 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5030	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/sour cream/pico	41/41	chicken/shredded chicken	154/177	backup hot holding reach in/rice	167
under/corn dogs	41	on stove/black beans	178	beans	165
under counter freezer ambient	10	corn	154	WIC/beans	38
steam wells/shredded chicken	183	grill drawers/cooked beef	42	grilled onions	38
beef/queso	181/169	raw beef/raw chicken	41/41	raw beef/chicken	36/35
ice wells/shredded cheese	41	ice well/shredded cheese	58/41	cheese	40
steam wells/beans	165	hot holding reach in/rice	168	WIF ambient	-6
rice/beef	162/177	chicken, enchiladas	165/156	expo ice wells/pico/tomatoes	41/41

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 111F equipped
	Cold and hot food line temps recorded 4 times daily
32	To clean and or replace cutting boards where badly discolored/ scored
	Need to make sure ice wells have ice slurry up to product level to ensure temps are 41F and below
2	Shredded cheese had been out for an hour/small amounts, added water to ice and will use within 4 hours or discard
45	Lots of missing grout throughout/ food debris
10	Sani buckets at 0ppm/COS to 200ppm
	Reminder to change sani bucket every 2 hours to keep correct ppm
	Warewash hand sink 101F equipped
	3 comp sink 125F
	Sani dispenser at 3 comp sink at 200ppm quats
	Test strips on site/current
	Gloves used for all prep and RTE
	Digital thermos used
42	To clean in/around on equipment
	Dishwasher sanitizing at 100ppm chlorine
W	To store ketchup bags etc in clean pans
45	To address maintenance throughout to walls, ceilings, flooring
	Soda/tea nozzles WRS daily
	Bar hand sink 108F equipped
	Bar dishwasher sanitizing at 50ppm chlorine
	Sleeved straws
32	Duct tape on staw, napking holder/to replace and to be made cleanable as duct tape is dirty
2	Expo cooler Milk 45F, creamer 44F, ranch 45F/needs to cold hold at 41F or below
	Bar cooler 35F

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

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