Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Establishment Name: Adrian Pozhegu	Sistance Name: Contact/Owner Name: Protection	Project Chicken & Tacos	Project Chicken & Tacos	Project Chicken & Tacos	Fastilistament Name Prices (Chicken & Tacos Contact (Name) Project (National Contact) Project (Name) Project (National Contact) Project (Name)	Fasthichment Names Contract Contract Contract Somewhere	Establishment Names	Latablishment Name: Contact/Owner Name: Addrian Pozbegu	Establishment Name: Addiana Pozhegu	Establishmen Name: Adrian Pozhegu Adrian Pozhegu Physical Address: Adrian Pozhegu Physical Address: Post control : Rockwall Motoraudo-12-202 Seminor of Visidations: Post control : Rockwall Motoraudo-12-202 Post control	Establishmen Name:	Establishment Name: Adrian Pozhegu Adrian Pozhegu Pozhegu Adrian Pozhegu	Establishment Name: Contact/Owner Name: Adrian Pozhegu Adrian Pest control: Rockwall Mangalutol-12-2025 Monday Namber of Violations (OS: Violation Name of Violation Name of Violations (OS: Violation Name of Violations (OS: Violation Name of Violation Name of Violation Name of Violation (OS: Violation Name of Violation Name of Violation (OS: Violation Name of	Date: Time in: Time out: License/Permit # FS-9321 FS-9321 Est. Type Risk Category Page 1 of 2
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Proper disposition of returned, previously served or reconditioned discounted discounted discounted from personnel good conditions and properly defined from personnel good conditions and properly defined f	Mark de appropriate points in the OUT hox for each manibered item Mark de appropriate box for IN, No, No, CoS Mark as in appropriate box for R Priority Hermis (3 Points) violations Require criteria extent not to exceed 3 days Compliance Status Compliance Status	Mark in appropriate points in the OUT box for each numbered item Mark ** a checkmark in appropriate box for N. NO. NO. OX Mark in ** an appropriate box for N. NO. NO. OX Mark in ** an appropriate box for N. OX NO. NO. OX Mark in ** an appropriate box for N. OX NO. NO. OX Mark in ** an appropriate box for N. OX NO. 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Establishment Name: Adrian Pozhegu Adrian Adrian Pozhegu Adrian Adria	Sistance Name: Contact/Owner Name: Protection	Project Chicken & Tacos	Project Chicken & Tacos	Project Chicken & Tacos	Fastilistament Name Prices (Chicken & Tacos Contact (Name) Project (National Contact) Project (Name) Project (National Contact) Project (Name)	Establishment Name: Contract	Establishment Names Contact Chicken & Tacos Contact Charles Post control	Latablishment Name: Contact/Owner Name: Addrian Pozbegu	Establishment Name:	Establishmen Name: Adrian Pozhegu Adrian Pozhegu Physical Address: Adrian Pozhegu Physical Address: Post control : Rockwall Motoraudo-12-202 Seminor of Visidations: Post control : Rockwall Motoraudo-12-202 Post control	Establishmen Name:	Establishment Name: Adrian Pozhegu Adrian Pozhegu Pozhegu Adrian Pozhegu	Establishment Name: Contact/Owner Name: Adrian Pozhegu Adrian Pest control: Rockwall Mangalutol-12-2025 Monday Namber of Violations (OS: Violation Name of Violation Name of Violations (OS: Violation Name of Violations (OS: Violation Name of Violation Name of Violation Name of Violation (OS: Violation Name of Violation Name of Violation (OS: Violation Name of	$16/16/2025 111 \cdot 00 12 \cdot 30 FS-9321 Fage \stackrel{\cdot}{=} = 072$

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)

	ment Name: de Chicken & Tacos	Physical A		City/State: Rockwa	ıll, TX	License/Permit # Pa	ge <u>2</u> of <u>2</u>
			TEMPERATURE OBSERVA	ΓIONS			
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca		Temp
white	freezer	<u>-7</u>	beans	178	ur	nder/wings	32
2 (door freezer	-11	beef	148	reach	n in cooler/salsa	41
2 do	or cooler/veggies	41	ground beef	155	salsa	cold top/sour cream	40
glass f	front cooler/raw chicken	41	chicken	158	de	ssert cooler	35
shre	edded chicken	41	onions	177	under	counter freezer	14
shre	edded chicken	41	cold top/pico	41			
	beans	40	tomatoes	41			
ste	am well/rice	165	shrimp	39			
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS		
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	ГАВLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED	AND
42	To clean outside of	chips c	ontainers				
42	To clean chips cart	•					
	Front hand sink 119	F equip	ped				
	3 comp sink 120F						
	warewash hand sin	k 118F					
	Dishwasher sanitizi	ng at 10	00ppm chlorine				
45	To clean floors und	er shelv	res in dry storage room				
	Drink counter hand	sink 11	0F equipped				
36	To store wiping clot	hs in sa	ni buckets, not dirty on	prep cou	ınters		
42	Need to clean inside	e cooler	s, clean gaskets, food c	lebris			
42	To clean shelves ur	nder pre	p tables				
	To clean potato slic	er/store	clean				
32	-		ng teflon/discarded on s				
32							
Chlorine test strips, expired, need new							
10 Sani bucket setup to 0ppm/COS							
	To change sani buck	et every	/ 2 hours or as often as r	ecessar	y to kee	p at 200ppm quats	
Received			Print:			Title: Person In Charge/ Own	er
(signature)	Adrian Pozhegu		Adrian P	ozhe	gu	Owner	
Inspected (signature)		#- · ·	Print:	orto-	DC		
. /	しいかいなひり しみか	rez. T	RS Christy Co	JI LUZ.	KO		