

Retail Food Establishment Inspection Report

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

Date: 12/17/2024	Time in: 2:30	Time out: 4:00	License/Permit # need current/to post	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: Chiloso Mexican Bistro	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2455 Ridge Rockwall, TX	Pest control : Walthall/11-26-2024	Grease trap : Garcia/8-2024/1000gal	

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						✓					
3						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
		✓				Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					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					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
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					
	✓					✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Amenda Murray</i>	Print: Amenda Murray	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: Chiloso Mexican Bistro	Physical Address: 2455 Ridge	City/State: Rockwall, TX	License/Permit # Need current/to post	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
salsa cooler/ranch	40	grill drawers/corn	38	ROP/refried beans	36
salsa	49	egg	41	potatoes	35
back cold top/cheese	48	shredded cheese	41	shredded chicken	36
pico	49	back steam table/rice	138	tomatillo	34
cut tomatoes	48	rice	140	tamales	37/39/38
corn	47	beans/chicken	141/138	Front cold table/corn	44
under/pico	45	reach in hot holding/ tamales	121-142	pico/cut tomatoes	45/44
cut tomatoes	44	rice/rice/rice	145/143/139	under/salsa/corn	43/43

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:
W	Warewash hand sink 120F/need paper towels
	3 comp sink 120 F
	Sani sink setup to 200ppm quats
	Sani buckets at 200ppm quats
45	To address missing grout/food debris
45	To clean floors and under equipment/ food debris
2	Both cold tops in back need to cold hold at 41F or below
	Salsa was made today perhaps accounting for elevated temps in salsa cooler
	Cookline hand sink 100+F equipped
3	3 tamales in reach in hot holding under 135F discarded/manager guessed they had been in steam wells and had been placed back in hot holding unit
	Hot holding temps must be 135+F/reheats must be 165+F
	Test kitchen at meat cutting station/chicken (not for service) was in the 120s, broth was in the 120s, water in steam well was 139F
W	For service, hot holding to be at 135+F/water in steam wells to be much hotter to hot hold food
	Fry station hand sink 120F equipped
	Front cold table to cold hold at 41F or below/everything cut fresh today/restocked after lunch/small amounts only/to be used within 4 hours
34	Flies
40	Avoid using single ramekins as scoops in ranch, salsa, etc
	Front steam table Rice 150, 149, chicken 154, beef 148, shredded chicken 158, taco meat 158F

Received by: (signature) <i>Amenda Murray</i>	Print: Amenda Murray	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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