Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up Employee health															
Date:Time in:Time out:License/Perm12/17/20242:304:00need of							mit # Est. Type Risk Category						Est. Type Risk Category	_	
Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🗌 3-Complai						mplain	t 🗌	-	Inve			<u> </u>	5-CO/Construction 6-Other TOTAL/SCORI	E	
Establishment Name: Contact/Owner N Chiloso Mexican Bistro						ame:	me:       ★ Number of Repeat Violations:         ✓ Number of Violations COS:					✓ Number of Violations COS:	^		
Ph 24	ysic 55	al Ac Rido	ldre ge	ss: Ro	ckwall, TX Pest control : Walthall/11-2	6-202	.4	Ho Gonza	od 1ez/11-21	-2024			se trap : ia/8-2024/1000gal No 10/90/A	1	
Ма					tatus: Out = not in compliance $IN = in$ compliance points in the OUT box for each numbered item		= not o						pplicable $COS = corrected on site R = repeat violation W- Watchbox for IN, NO, NA, COS Mark an \times in appropriate box for R$	L	
					Priority Items (3 Points) viola			e In	ımed	iate	Cor	rect			
O U	U N O A O Time and remperature for Food Safety						R		ompli I N	ance N O	Stat N A	tus C O		R	
Т	,			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т				S	12. Management, food employees and conditional employees;		
	~				2. Proper Cold Holding temperature(41°F/45°F)			<ul> <li>knowledge, responsibilities, and reporting</li> <li>13. Proper use of restriction and exclusion; No</li> </ul>					knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temperature(41 17 45 17)				~				eyes, nose, and mouth		
3					3. Proper Hot Holding temperature(135°F)				<u> </u>	Preventing Contamination by Hands					
	~				4. Proper cooking time and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>		
		~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N_)		
		~			6. Time as a Public Health Control; procedures & reco	ords							Highly Susceptible Populations		
					Annroved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	Approved Source           7. Food and ice obtained from approved source; Food in					in							eggs cooked		
	~				good condition, safe, and unadulterated; parasite destruction LaBatt/Hardie's							Chemicals			
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	Check at receipt Protection from Contamination								~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing					Water/ Plumbing		
	~				10. Food contact surfaces and Returnables ; Cleaned a Sanitized at <u>200</u> ppm/temperature	nd		✔         19. Water from approved source; Plumbing instabackflow device				19. Water from approved source; Plumbing installed; proper backflow device			
	~	1	11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>						~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N	N	С	Priority Foundation Items (	(2 Poir	nts) vi R	iolat 0	_	N N C				R	
U T	N			0 S				U T	N	0	A	0			
		0	A	8	21 Darson in charge present demonstration of knowle	adga						S			
	~	0	A	8	<ul> <li>21. Person in charge present, demonstration of knowle and perform duties/ Certified Food Manager/ Posted 5</li> <li>22. Food Handler/ no unauthorized persons/ personnel</li> </ul>				~			5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition		
	~ ~	0	A		and perform duties/ Certified Food Manager/ Posted 5 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package				ン ン ン				Maintain Product Temperature         28. Proper Date Marking and disposition         29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
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Received by: <sup>(signature)</sup> Amenda Murray	Print: Amenda Murray	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	<sup>ment Name:</sup> so Mexican Bistro	Physical A 2455	Ridge	City/State: Rockwa	II, TX	License/Permit # Page <u>2</u> of <u>2</u> Need current/to post		of <u>2</u>			
TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Temp F											
	cooler/ranch	40	grill drawers/corr		ROP/refried beans			36			
	salsa	49	egg	41	potatoes			35			
back	cold top/cheese	48	shredded cheese	9 41	shredded chicken		en 3	36			
	pico	49	back steam table/rice	e 138	tomatillo		3	34			
CL	it tomatoes	48	rice	140	tamales			/39/38			
	corn	47	beans/chicken	141/138	Front cold table/corn			44			
l	under/pico	45	reach in hot holding/ tamale	s 121-142	pico/cut tomatoes			5/44			
Cl	ut tomatoes	44				er/salsa/co	<b>rn</b>  43	3/43			
Item			SERVATIONS AND CORRECT								
Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	'ED AND				
W	Warewash hand sin	k 120F/	need paper towels								
	3 comp sink 120 F	00									
	Sani sink setup to 2	• •	•								
45	Sani buckets at 200	• • •									
45 45	To address missing	-	equipment/ food debris								
2			to cold hold at 41F or	helow							
	•		haps accounting for ele		nps in s	alsa cooler					
	Cookline hand sink		· · ·		1						
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 s	tation/chick	en (not for service) was in the 120	s, broth was i	n the 120s,	water in steam well wa	s 139F				
W	For service, hot holdir	ng to be a	at 135+F/water in steam v	ells to be	much h	otter to hot hold for	boc				
	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 r	amekin	s as scoops in ranch, s	alsa, etc							
	Eront steam table Rice 150, 140, chickon 154, boof 148, shroddod shiskon 159, tass most 1595										
	Front steam table Rice 150, 149, chicken 154, beef 148, shredded chicken 158, taco meat 158F										
Received (signature)			Amenda	Mur	Title: Person In Charge/ Owner Manager						
(signature)Amenda MurrayAmenda MurrayManagerInspected by: (signature)Christy Cortez, RSPrint: Christy Cortez, RSSamples: YN# collected											
	(Deviced 00 2015)	-	L .								