

Retail Food Establishment Inspection Report

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

|                                                                                                                                                                                                                                                                                                                                                                 |                   |                                                                  |                                             |                           |                                                                                                                                                    |                                                                                   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|------------------------------------------------------------------|---------------------------------------------|---------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| Date:<br>9/22/2025                                                                                                                                                                                                                                                                                                                                              | Time in:<br>10:30 | Time out:<br>12:25                                               | License/Permit #<br>FOOD5030                | Est. Type                 | Risk Category                                                                                                                                      | Page <u>1</u> of <u>2</u>                                                         |
| 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 <input type="checkbox"/> TOTAL/SCORE                                                        |                   |                                                                  |                                             |                           |                                                                                                                                                    |                                                                                   |
| Establishment Name:<br>El Chico                                                                                                                                                                                                                                                                                                                                 |                   |                                                                  | Contact/Owner Name:                         |                           | * Number of Repeat Violations: ____<br>✓ Number of Violations COS: ____                                                                            |                                                                                   |
| Physical Address:<br>503 I-30 Rockwall, TX                                                                                                                                                                                                                                                                                                                      |                   |                                                                  | Pest control :<br>Ecolab/ 8-30-2025/monthly | Hood<br>Facilitec/ 7-2025 | Grease trap :<br>LES/1000gal/8-20-2025                                                                                                             | Follow-up: Yes <input checked="" type="checkbox"/><br>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<br>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 <b>X</b> in appropriate box for R |                   |                                                                  |                                             |                           |                                                                                                                                                    |                                                                                   |
| Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days                                                                                                                                                                                                                                                                   |                   |                                                                  |                                             |                           |                                                                                                                                                    |                                                                                   |
| Compliance Status                                                                                                                                                                                                                                                                                                                                               |                   | Time and Temperature for Food Safety<br>(F = degrees Fahrenheit) |                                             |                           | R                                                                                                                                                  |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN                | NO                                                               | NA                                          | COS                       |                                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 1. Proper cooling time and temperature                                                                                                             |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 2. Proper Cold Holding temperature(41°F/ 45°F)                                                                                                     |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 3. Proper Hot Holding temperature(135°F)                                                                                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 4. Proper cooking time and temperature                                                                                                             |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | ✓                                                                |                                             |                           | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)                                                                                   |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | ✓                                                                |                                             |                           | 6. Time as a Public Health Control; procedures & records                                                                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | Approved Source                                                  |                                             |                           |                                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br>Sygma                      |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 8. Food Received at proper temperature<br>check at receipt                                                                                         |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | Protection from Contamination                                    |                                             |                           |                                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                                                    |                                                                                   |
| 3                                                                                                                                                                                                                                                                                                                                                               |                   |                                                                  |                                             |                           | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature                                                         |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 11. Proper disposition of returned, previously served or reconditioned<br>discarded                                                                |                                                                                   |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days                                                                                                                                                                                                                                                                        |                   |                                                                  |                                             |                           |                                                                                                                                                    |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN                | NO                                                               | NA                                          | COS                       | R                                                                                                                                                  |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted<br>4                                  |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 22. Food Handler/ no unauthorized persons/ personnel<br>40                                                                                         |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | Safe Water, Recordkeeping and Food Package Labeling              |                                             |                           |                                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 23. Hot and Cold Water available; adequate pressure, safe                                                                                          |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled                                                      |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | Conformance with Approved Procedures                             |                                             |                           |                                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | Consumer Advisory                                                |                                             |                           |                                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label                                   |                                                                                   |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First                                                                                                                                                                                                                                      |                   |                                                                  |                                             |                           |                                                                                                                                                    |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN                | NO                                                               | NA                                          | COS                       | R                                                                                                                                                  |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                               |                   |                                                                  |                                             |                           | 34. No Evidence of Insect contamination, rodent/other animals                                                                                      |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 35. Personal Cleanliness/eating, drinking or tobacco use                                                                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 36. Wiping Cloths; properly used and stored                                                                                                        |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 37. Environmental contamination                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 38. Approved thawing method                                                                                                                        |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | Proper Use of Utensils                                           |                                             |                           |                                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used                                         |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                               |                   |                                                                  |                                             |                           | 40. Single-service & single-use articles; properly stored and used                                                                                 |                                                                                   |
| Food Identification                                                                                                                                                                                                                                                                                                                                             |                   |                                                                  |                                             |                           |                                                                                                                                                    |                                                                                   |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN                | NO                                                               | NA                                          | COS                       | R                                                                                                                                                  |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 41.Original container labeling (Bulk Food)                                                                                                         |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 |                   | Physical Facilities                                              |                                             |                           |                                                                                                                                                    |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 42. Non-Food Contact surfaces clean                                                                                                                |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 43. Adequate ventilation and lighting; designated areas used                                                                                       |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 44. Garbage and Refuse properly disposed; facilities maintained                                                                                    |                                                                                   |
| 1                                                                                                                                                                                                                                                                                                                                                               |                   |                                                                  |                                             |                           | 45. Physical facilities installed, maintained, and clean                                                                                           |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 46. Toilet Facilities; properly constructed, supplied, and clean                                                                                   |                                                                                   |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                 |                                                                  |                                             |                           | 47. Other Violations                                                                                                                               |                                                                                   |

# Retail Food Establishment Inspection Report

|                                                        |                            |                                                  |
|--------------------------------------------------------|----------------------------|--------------------------------------------------|
| Received by:<br>(signature) <i>Olivia Garza</i>        | Print: <b>Olivia Garza</b> | Title: Person In Charge/ Owner<br><b>Manager</b> |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS  | Business Email:                                  |

Form EH-06 (Revised 09-2015)

|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|-------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|-------------------------------|------------------------------|---------------------------------|--|------------------------------|-------------------------------------------|--------------------|--|--------|--|
| Establishment Name:<br>El Chico                 |                                                                                                                           | Physical Address:<br>503 I-30 |                              | City/State:<br>Rockwall, TX     |  | License/Permit #<br>FOOD5030 |                                           | Page 2 of 2        |  |        |  |
| TEMPERATURE OBSERVATIONS                        |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| Item/Location                                   |                                                                                                                           | Temp F                        |                              | Item/Location                   |  | Temp F                       |                                           | Item/Location      |  | Temp F |  |
| line cold top/pico                              |                                                                                                                           | 38                            |                              | large steam wells/ground beef   |  | 168                          |                                           | WIC/black beans    |  | 36     |  |
| shredded cheese                                 |                                                                                                                           | 41                            |                              | rice/beans                      |  | 170/172                      |                                           | beef/enchiladas    |  | 36/40  |  |
| under /corn dogs                                |                                                                                                                           | 41                            |                              | ice wells/cheese                |  | 41                           |                                           | WIF ambient        |  | -10    |  |
| steam wells/ground beef                         |                                                                                                                           | 168                           |                              | under counter freezer           |  | -8                           |                                           | salsa cooler/salsa |  | 42     |  |
| shredded chicken                                |                                                                                                                           | 170                           |                              | ice cream freezer               |  | 5                            |                                           |                    |  |        |  |
| grill drawers/raw beef                          |                                                                                                                           | 38                            |                              | reach in hot holding/enchiladas |  | 178                          |                                           |                    |  |        |  |
| diced brisket                                   |                                                                                                                           | 42                            |                              | beans                           |  | 181                          |                                           |                    |  |        |  |
| cold wells/shredded cheese                      |                                                                                                                           | 41                            |                              | backup hot holding/ enchiladas  |  | 148                          |                                           |                    |  |        |  |
| 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 122F                                                                                                      |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Sani buckets setup to 200ppm quats                                                                                        |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Gloves used for all prep and RTE                                                                                          |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | warewash hand sink 105F                                                                                                   |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Dishwasher sanitizing at 100ppm chlorine                                                                                  |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Chlorine test strips current 1/2027 exp                                                                                   |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Quats test strips 4/2027 exp                                                                                              |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Using Ecolab Veggie wash                                                                                                  |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Test strips current for veggie wash                                                                                       |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Air curtain working at back door                                                                                          |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| 32                                              | Rusty shelves in dry storage                                                                                              |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | LES picks and disposes of spent grease                                                                                    |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | 3 comp sink 122F/prep hand sink.108F equipped                                                                             |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| 45                                              | To address flooring back/lots of missing grout                                                                            |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| 45                                              | To clean walls behind prep areas/to address maintenance/ to be cleanable                                                  |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| 32                                              | To address cutting boards where badly scored or discolored                                                                |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| 32                                              | Some rusty shelves in WIC/to address                                                                                      |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Ice machine clean at inspection                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| 34                                              | Some fruit flies/ to address                                                                                              |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 | Bar hand sink 100F equipped                                                                                               |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| 10                                              | Bar dishwasher not sanitizing at inspection/COS to 100ppm after priming                                                   |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| 40                                              | To change foil daily on baking sheets used for apple pies                                                                 |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
|                                                 |                                                                                                                           |                               |                              |                                 |  |                              |                                           |                    |  |        |  |
| Received by:<br>(signature) Olivia Garza        |                                                                                                                           |                               | Print:<br>Olivia Garza       |                                 |  |                              | Title: Person In Charge/ Owner<br>Manager |                    |  |        |  |
| Inspected by:<br>(signature) Christy Cortez, RS |                                                                                                                           |                               | Print:<br>Christy Cortez, RS |                                 |  |                              | Samples: Y N # collected                  |                    |  |        |  |