

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 12/15/2025	Time in: 11:30	Time out: 12:30	License/Permit # FS-9321	Est. Type	Risk Category	Page 1 of 2																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
Establishment Name: Fireside Chicken & Tacos			Contact/Owner Name: Adrian Pozhegu																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
Physical Address: 2332 Greencrest Rockwall, TX			Pest control : Rockwall Pest/11-7-2025/quarterly	Hood Metroplex/9-22-2025	Grease trap : Cowboy/11-21-2025/1000gal																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																														
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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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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6. Time as a Public Health Control; procedures & records										15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
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7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods/Southern Star										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
8. Food Received at proper temperature check at receipt										Chemicals																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
Protection from Contamination									17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					18. Toxic substances properly identified, stored and used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature					Water/ Plumbing																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
11. Proper disposition of returned, previously served or reconditioned discarded										19. Water from approved source; Plumbing installed; proper backflow device																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
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Retail Food Establishment Inspection Report

Received by: (signature) <i>Adrian Pozhegu</i>	Print: Adrian Pozhegu	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Form FH-06 (Revised 09-2015)