

Retail Food Establishment Inspection Report

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

| | | | | | | |
|---|-------------------|--|---|-----------------------------|--|---|
| Date: 12/15/2025 | Time in: 11:30 | Time out: 12:30 | License/Permit # FS-9321 | 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: Fireside Chicken & Tacos | | | Contact/Owner Name: Adrian Pozhegu | | * Number of Repeat Violations: ____ ✓ Number of Violations COS: ____ | |
| 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 | Follow-up: Yes <input checked="" type="checkbox"/> 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 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 | | Time and Temperature for Food Safety (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 | | | | | 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 US Foods/Southern Star | |
| | ✓ | | | | 8. Food Received at proper temperature check at receipt | |
| | | Protection from Contamination | | | | |
| W | | | | | 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 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 2 | |
| | ✓ | | | | 22. Food Handler/ no unauthorized persons/ personnel 2 | |
| | | 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 meats to required temps | |
| 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 | |
| 1 | | | | | 36. Wiping Cloths; properly used and stored | |
| W | | | | | 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 | |
| W | | | | | 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 | | | | |
| 1 | | | | | 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

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|--|----------------------------------|--|
| 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)

| | | | | | | | | | |
|--|---|---|----------------------------------|------------------------------------|-----------|--|--|---------------------------|--|
| Establishment Name: Fireside Chicken & Tacos | | Physical Address: 2332 Greencrest | | City/State: Rockwall, TX | | License/Permit # FS-9321 | | Page <u>2</u> of <u>2</u> | |
| TEMPERATURE OBSERVATIONS | | | | | | | | | |
| Item/Location | | Temp F | Item/Location | | Temp F | Item/Location | | Temp F | |
| steam well/corn | | 145 | pickled onions | | 38 | reach in freezer/ambient | | 20 | |
| beef | | 152 | raw shrimp | | 34 | reach in cooler/chicken | | 30 | |
| shredded chicken | | 146 | pico | | 37 | beef | | 38 | |
| grilled onions | | 144 | under/cooked shrimp | | 40 | raw chicken | | 32 | |
| on stove/soup | | 208 | cold top/pico | | 39 | glass front cooler/ raw beef | | 38/32 | |
| chicken hot holding from rotisserie | | 140 | sour cream | | 40 | shredded chicken | | 40 | |
| hot holding in rotisserie | | 128-140 | reach in cooler/salsa | | 42 | rice | | 40 | |
| cold top/cut tomatoes | | 38 | white chest freezer | | 1 | under counter freezer | | 14 | |
| 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: | | | | | | | | |
| | Drink hand sink 119F equipped | | | | | | | | |
| 3 | Rotisserie chicken cooking 3 times a day/only 6 chicken at a time for 4 hours or less/must adhere to 4 hours to discard as temps have dropped under 135F | | | | | | | | |
| 42 | To clean in/around/on equipment | | | | | | | | |
| 36 | Avoid use of wiping cloths to line shelves as can attract pests and collect food debris | | | | | | | | |
| W | Time to defrost white chest freezer | | | | | | | | |
| | Front hand sink 104F | | | | | | | | |
| | warewash hand sink 118F | | | | | | | | |
| | 3 comp sink 120F | | | | | | | | |
| 10 | Sani dispenser not dispensing at 200ppm quats/will have to hand mix and test until repaired | | | | | | | | |
| 10 | Sani buckets at 0ppm/COS to 200ppm quats | | | | | | | | |
| 45 | Sagging ceiling tiles in back storage/over hot water heater/to repair | | | | | | | | |
| 34 | Dead roach/to call pest control | | | | | | | | |
| 45 | To clean walls, floors, some food debris | | | | | | | | |
| 45 | Some chipped paint on doors, walls, needs to be cleanable | | | | | | | | |
| | Dishwasher sanitizing at 100ppm chlorine | | | | | | | | |
| | Quat and chlorine test strips on site/current | | | | | | | | |
| W | To discard cardboard after initial as not cleanable/could attract pests | | | | | | | | |
| ! | Reminder to store raw meat low and separate, not over ready to eat foods/chicken and eggs on very bottom, then beef over those, then fish and shrimp over those | | | | | | | | |
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| | | | | | | | | | |
| | Dessert cooler ambient 37F | | | | | | | | |
| | | | | | | | | | |
| 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 | | | Samples: Y N # collected | | | |

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