

# Retail Food Establishment Inspection Report

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

Date: <b>4/3/2026</b>	Time in: <b>10:10</b>	Time out: <b>11:15</b>	License/Permit # <b>FOOD5030</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>El Chico</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>10/90/A</b>
Physical Address: <b>503 I-30 Rockwall, TX</b>			Pest control : <b>Ecolab/3-31-26/monthly</b>	Hood Facilitec/4-2026	Grease trap : <b>LES/1000gal/2-17-2026</b>	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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
				✓			✓				
				✓		<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
	✓					3					
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓						✓				

Received by: (signature) <i>Jose Zabala</i>	Print: <b>Jose Zabala</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>El Chico</b>	Physical Address: <b>503 I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5030</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
line cold top/pico	<b>33</b>	large steam wells/refried beans	<b>191</b>	WIC/enchiladas	<b>39</b>
sour cream	<b>38</b>	hkt holding reach in/beans	<b>181</b>	beef/chicken	<b>37/38</b>
under /corn dogs	<b>38</b>	queso, refried beans	<b>156/183</b>	WIF ambient	<b>-4</b>
steam wells/ground beef	<b>192</b>	under counter freezer	<b>12</b>	salsa cooler/creamer	<b>40</b>
shredded chicken	<b>196</b>	reheated beans	<b>208</b>	bar cooler	<b>36</b>
small drawers/beef/potatoes	<b>41/41</b>	back up reach in hot holding/rice	<b>187</b>		
potatoes	<b>36</b>	refried beans	<b>191</b>		
cold wells/shredded cheese	<b>39</b>				

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 110F equipped
	Sani buckets setup to 200ppm quats
	Gloves used for all prep and RTE
	warewash hand sink 114F equipped
	Dishwasher sanitizing at 100ppm chlorine
	Chlorine test strips current 12/2026 exp
	Quats test strips 8/2027 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 125F
45	To address flooring back/lots of missing grout
45	To clean walls behind prep areas/to address maintenance/ to be cleanable
42	To clean ice machine/around gaskets, front door panels
32	Some rusty shelves in WIC/to address
39	Avoid storing knives between equipment/ not cleanable
45	To seal gaps in walls, baseboards/to prevent pests/in dry storage
31	Bar hand sink 104F equipped /need to keep accessible, dont use as dump sink
	Bar dishwasher sanitizing at 100ppm chlorine
42	To clean inside bar mug freezer
	Alcohol bottles covered nightly
	Beer taps cleaned and maintained by supplier
19	As I was leaving, noticed drain under warewash hand sink, not draining. Need to repair asap as only 2 hand sinks in back
	COS by plunging but will call plumber as it was clogged/tied to dishwasher and

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