

Date: 7/17/26	Time in: 3:00	Time out: 3:42	License/Permit # FS-0003761	CPFM 3	Food handlers 8	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Pollo Regio			Contact/Owner Name: Maritza Luna		☒Number of Repeat Violations: <u>1</u> ☒Number of Violations COS: <u> </u> 7/93/A	
Physical Address: 726 E Interstate 30, Rockwall, TX 75087		Pest control : Ecolab 7/25/26	Hood Precise 7/14/25	Grease trap :/ waste oil Earth Tek 4/25/26 1000g		Follow-up: Yes ☒ No ☐
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 ☒ 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	Compliance Status	
OUT	IN	NO	NA	COS	Employee Health	
		☒			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	☒				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
	☒				Preventing Contamination by Hands	
	☒				14. Hands cleaned and properly washed/ Gloves used properly	
		☒			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves and utensils	
	☒				Highly Susceptible Populations	
	☒				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	☒				Chemicals	
	☒				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	☒				18. Toxic substances properly identified, stored and used Store low	
	☒				Water/ Plumbing	
3					19. Water from approved source; Plumbing installed; proper backflow device City Approved	
	☒				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	
	☒				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	☒				22. Food Handler/ no unauthorized persons/ personnel 8 within 30 days	
					Safe Water, Recordkeeping and Food Package Labeling	
	☒				23. Hot and Cold Water available; adequate pressure, safe 135, good pressure	
	☒				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
	☒				Conformance with Approved Procedures	
	☒				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp log 2x daily	
					Consumer Advisory	
	☒				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu	
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	☒				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	☒				28. Proper Date Marking and disposition Good date labels	
	☒				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow thermo, strips current	
					Permit Requirement, Prerequisite for Operation	
	☒				30. Food Establishment Permit/Inspection Current/ insp posted Posted, current	
	☒				Utensils, Equipment, and Vending	
	☒				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	☒				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	
	☒				34. No Evidence of Insect contamination, rodent/other animals	
	☒				35. Personal Cleanliness/eating, drinking or tobacco use	
	☒				36. Wiping Cloths; properly used and stored Stored in solution	
	☒				37. Environmental contamination	
	☒				38. Approved thawing method Running cool water	
					Proper Use of Utensils	
	☒				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	☒				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	
	☒				41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean See	
	☒				43. Adequate ventilation and lighting; designated areas used	
	☒				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean See	
	☒				46. Toilet Facilities; properly constructed, supplied, and clean Equipped and clean	
			☒		47. Other Violations	

