Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:	n	ر ر	1	Time in:	Time out:		icense/Pe							Est. Type Risk Category Page 1 of 2	<u>)</u>
		/20			9:45	11:00		S-9			-Inve	stios	ation	<u>.</u>	5-CO/Construction 6-Other TOTAL/SCOR	
Es	tabli	shme	ent l	Nam		Z-F OHOW		Owner N	ame:		-11170	suga	41101	<u> </u>	* Number of Repeat Violations: ✓ Number of Violations COS:	
		al Ad Ridg			ckwall, TX	Ma	est control : lassey/mc	onthly		Ho JC/	od /3m)	So	rease outh	se trap : Follow-up: Yes V 20/80/I	<u> </u>
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered		Mark 'v		eckm	ark in	appr	opria	ite bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1
O U	mpli I N		Stat N A	C O	Time and Tem				R	O U		iance N O	Stat N A	C O	Employee Health	R
Т	~			S	1. Proper cooling time a	egrees Fahrenho and temperature				Т	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	_	+			2. Proper Cold Holding	temperature(41	1°F/ 45°F)				<u> </u>				13. Proper use of restriction and exclusion; No discharge from	
	~				3. Proper Hot Holding to	emperature(135	5°E)				_				eyes, nose, and mouth	
	7				4. Proper cooking time a						~				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
2					5. Proper reheating proc Hours)	edure for hot h	holding (165°	F in 2			~				IS. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
3					6. Time as a Public Hea	lth Control; pro	ocedures & 1	records			_					
	•				A	16									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					7. Food and ice obtained	proved Source 1 from approve		od in			•				Pasteurized eggs used when required eggs cooked	
	•				good condition, safe, and destruction BeneK	d unadulterated Ceith	d; parasite								Chemicals	
	~				8. Food Received at pro	_	re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only	
						from Contam				3					18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, dis			ood							Water/ Plumbing	
	~				10. Food contact surface Sanitized at100 p	es and Returnal ppm/temperatu	bles ; Cleane ire	d and			~			ľ	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned disca	f returned, prevarded	viously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
												_				
	_			-	1110	ority Found	lation Item	ns (2 Poi		_	_	_		_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel		nts) 1	violat O U T	I	Req N O	N A	C C O S	Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 2	of Knowledge esent, demonstr tified Food Ma	e/ Personnel ration of kno anager/ Poste	owledge,		O U	I	N	N	C 0		R
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: eda's Mexican Grill	Physical A	^{ddress:} Ridge Rd		State:	II, TX	License/Permit # FS-9063	Page <u>2</u>	of <u>2</u>			
Aiboic	Sua 3 Mexican Onli	1103	TEMPERATURE OBSERV	_		11, 17	1 3-3003					
Item/Loca	ation	Temp F	Item/Location		Гетр Г	Item/Loca	tion	T	emp l			
WIC/b	eans	40	small cold top/cut tomato	es	40							
raw c	chicken/Taco meat	41/39	under/pico		40							
rice	e on counter	58	reach in cooler/burri	to	39							
ho	t wells/beef	78	cooked chicken/sausa	ge 4	0/40							
grou	nd beef/beans	59/ 188	reach in freezer ambie	nt	15							
shredo	ded chicken on stove	178	WIF ambient		15							
cold	top/cut tomatoes	36	drink area residential cool									
l	ınder/pork	41	cut tomatoes		41							
Itam			SERVATIONS AND CORREC	-								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink 115 F											
5	Rice out on counter since 8:30. Must be reheated to 165 within 2 hours. Do not leave out on counter. Rice put in bags in microwave to reheat to 165 upon inspectors direction.											
	Beef and ground beef in hot well for an hour. Placed on flat top to reheat to 165 within next hour (2 hours to 165) upon inspector's advice											
	Sani bucket 100 ppm bleach											
	Clean/degease she											
			hind cold top. Seal e	xnos	ed wo	ood Re	enlace cabinet					
	Clean in/around/on		•	<u> Дроо</u>	ou w	, , , , , , , , , , , , , , , , , , , 	spiace casine					
			4 hours. Discard after 6	davs	after	openina	/making/cooking	a foods				
42			rs on dry goods shelf	<u>, .</u>		<u> </u>	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	5				
	Store wiping cloths											
	•			d thro	onapo	nut						
	Rusty shelves where clean dishes are stored and throughout 3 comp sink 110 F											
		m bleac	 h									
18	Dishwasher 100 ppm bleach Store chemical spray bottles low and separate. Label spray bottles											
	Best to hang mops				ор. с.	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	<u> </u>					
	Store items 6 inches off of floor to clean											
	Missing grout throughout kitchen/food debris Protect mouth parts of beer mugs in glass front cooler/rusty shelves, use bar matting											
	Dishwasher hand s						,	<u> J</u>				
	Drink hand sink 100											
32			drink counter/unclear	nable)							
	Seal gaps in walls											
	Must have certified food manager on duty during prep/service											
	When replacing coolers, must replace with NSF commercial coolers, not residential											
	Bar sink setup to 200 ppm quats											
39				vere	sent t	o dishv	vasher					
 Never use trash can to wipe off knives. Knives were sent to dishwasher Beginning of insp hot water at 115 F. By end of inspection, hot water only at 85. MUST always have hot water to 												
	Will use temp hand wash station for lunch. No dishes to be washed. Must have hot water before dinner to open.											
Received	•		Print:			_	Title: Person In Charg					
(signature)	Torge Miranda		Jorge	Mir	ran	da	Manage	r				
Inspected	Jorge Miranda by: Chvisty Cov	<u> </u>	Print: Christy (<u></u>					