

# Retail Food Establishment Inspection Report

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

Date: <b>6/9/2021</b>	Time in: <b>2:20</b>	Time out: <b>4:24</b>	License/Permit # <b>FS-7908</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: <b>Chiloso Mexican Bistro</b>	Contact/Owner Name: <b>David Balli</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>	
		✓ Number of Violations COS: _____		
Physical Address: <b>Ridge Road Rockwall, TX</b>	Pest control : <b>Terminix/monthly</b>	Hood <b>Gonzalez/ 3mo</b>	Grease trap : <b>Eagle/3mo</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>3</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>					
	✓						✓				
	✓					<b>3</b>					
	✓						✓				

### 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>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Consumer Advisory</b>					
	✓						✓				
	✓						✓				

### 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>1</b>							✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>							✓				
<b>1</b>						<b>1</b>					
	✓					<b>W</b>					
	✓						✓				

## Retail Food Establishment Inspection Report

Received by: (signature) <i>Mike McConico</i>	Print: <b>Mike McConico</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>Chiloso Mexican Bistro</b>	Physical Address: <b>Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-7908</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
chopping station chicken	<b>158</b>	cut tomatoes/cheese	51/49	under/corn	<b>32</b>
chopping station beef	<b>165</b>	corn/	<b>51</b>	small cold top/ranch	<b>47</b>
reach in warmer/rice	<b>148</b>	under/sour cream	<b>50</b>	WIC/fish	<b>37</b>
reach in cooler/corn	<b>41</b>	hot wells front line/rice	<b>138</b>	taquitos	<b>39</b>
grill line hot wells/black beans/rice	152/148	beans/chicken	144/148	red salsa chicken	<b>40</b>
chicken/beef	149/155	beef/shredded beef	155/149	bagged potatoes	<b>37</b>
ground beef	<b>148</b>	cold wells/ corn	<b>41</b>	bagged beans	<b>38</b>
line cold top/pico	<b>52</b>	cut tomatoes/ pico	41/ 41	cooked chicken off of grill	<b>183</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:
	Line hand sink 100 F
W	RR hand sink 100 F. Need paper towels to open door. Needs new battery in dispenser.
	prep hand sink 100 F
39	Best to clean/sanitize prep sink after use. Raw chicken on sink. Clean/sanitize to prevent contamination at next use.
W	Shredded beef in hot well cover as has not liquid and needs to hot hold at 135+
2	Cold top across from grill, all TCS foods well above 41. Stocked at 2pm, must be discarded by 6pm
	Repair cold top across from grill to cold hold at 41 or below. No back up TCS foods to be stored under until unit cold holds at 41 or below.
	Cutting station has been moved from beside grill to back prep area.
	All raw chicken and beef is now being cooked in additional grill area on back wall.
	Cutting station NOT adjacent to grill to prevent contamination
	Fish and shrimp only being cooked on line grill. Separate colored handles per meat to indicate for allergies.
	Sani bucket 200 ppm quats
	All bagged foods used within 48 hours or less
34	Need weather stripping/door plate at back door. Large gap.
	Air curtain working at back door.
45	Seal gaps at walls/baseboards
	Stand up warmer, bagged beans at 137 hot holding. Reminder MUST reach 165+ for re-heats before hot holding.
	back hand sink 100+F
	3 comp sink 110+F
	sani sink setup to 200 ppm quats
19	Need air gap under ice machine
45	Patch holes in walls/fill missing grout to prevent food debris buildup
34	Flies in back near 3 comp sink
42/45	Clean floor drains, clean under equipment
	Grill drawers/taquitos 41, fish 41
2	Small cold top also lidless, only salsa and ranch but must cold hold at 41 or below. Stocked at 2, discard by 6pm.
	Margarita machine broken down and WRS 3 times a week. Soda/tea WRS daily

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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