Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/0/2021		1	Time in:	Time out:		License/Permit # FS-7908							Est. Type Risk Category Page 1 of 2	_					
		ose of Inspection: 1-Routine 2-Follow Up 3-Comp ishment Name: Contact/Owne					-Inve	stio	ation		5-CO/Construction 6-Other TOTAL/SCOR	E.							
Establishment Name: Contact/Owner N Chiloso Mexican Bistro David Balli						4-Investigation					* Number of Repeat Violations: ✓ Number of Violations COS:								
	Physical Address: Ridge Road Rockwall, TX Pest control: Terminix/monthly Compliance States: Out a rat is compliance IN = in compliance							Hood Grease to Eagle/3						-					
Ma					tatus: Out = not in copoints in the OUT box for	each numbered	d item	Mark '		neckm	ark in	appı	opria	te 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				
U N O A O				C O	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	U	I	N O A O		C O	Employee Health				
T	~			S	1. Proper cooling time a					Т	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
2	Ť				2. Proper Cold Holding	temperature(4	41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3	~				3. Proper Hot Holding t	temperature(13	35°F)								Preventing Contamination by Hands				
	~				4. Proper cooking time	and temperatu	ire				~				14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating prod Hours)	cedure for hot	holding (1	65°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)				
	~				6. Time as a Public Hea	alth Control; p	rocedures	& records							Highly Susceptible Populations				
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~				7. Food and ice obtained good condition, safe, and destruction	nd unadulterate	ed; parasite						J		eggs cooked Chemicals				
	_				8. Food Received at pro	es/Labat									17. Food additives; approved and properly stored; Washing Fruits				
					check at rece	ipt from Contar	mination				\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				& Vegetables Water only 18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & preparation, storage, dis	otected, preve	nted during	g food			<u> </u>				Water/ Plumbing				
	~				10. Food contact surfact Sanitized at 200	es and Returna ppm/temperat	ables ; Clea	aned and		3	T				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of reconditioned disc.	of returned, pro	eviously se	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
		_					dation It	ome (2 Po	ints)	viola	tions	Rea	uire	Cor					
							uauon 10		11169)	, will		1104		COI	rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration		ge/ Person	nel	R	O U T	I N	N O	N A	C O S		R			
		N O		О	Demonstration 21. Person in charge properties and perform duties / Cert 4	esent, demons	ge/ Person	nel knowledge,		O U	I N	N	N	C O	·	R			
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Retail Food Establishment Inspection Report

Received by: (signature) Mike McConico	Print: Mike McConico	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Chiloso Mexican Bistro Ridge Rd Rockwall, TX FS-7908 TEMPERATURE OBSERVATIONS TEMP F TEMPERATURE OBSERVATIONS	F . 11'1	(N	DI : 1 A	11				T : (D :: #	l p	0 60		
TRUMP TRUM			Physical Address: Ridae Rd			City/State: License/Permit # Page 2 of 2 FS-7908						
chopping station chicken 158 cut tomatoes/cheese 51/49 under/corn 32 chopping station beef reach in warmer/rice 148 under/sour cream 50 WIC/fish 37 reach in cooler/corn 41 hot wells front line/rice 138 taquitos 39 grill line hot wells/black beans/rice 152/148 beans/chicken 144/148 red salsa chicken 40 chicken/beef 149/155 beef/shredded beef 155/149 bagged potatoes 37 ground beef 148 cold wells/ corn 41 bagged beans 38 line cold top/pico 52 cut tomatoes/ pico 14/141 cooked chicken off of grill 183 was in the stripping of the cooked chicken off of grill 183 was in the stripping of the cooked chicken off of grill 89 Shredded beef in hot well cover as has not liquid and needs to hot hold at 135+ Repair 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, all TCS foods well above 41. Stocked at 2pm, must be discarded by 6pm Repair 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, all TCS foods well above 41. Stocked at 2pm, must be discarded by 6pm Repair 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, all TCS foods well above 41. Stocked at 2pm, must be discarded by 6pm Repair 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, all TCS foods well above 41. Stocked at 2pm, must be discarded by 6pm Repair 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, all TCS foods well above 41. Stocked at 2pm, must be discarded by 6pm Repair 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, all TCS foods well above 41. Stocked at 2pm must be discarded by 6pm. All raw chicken and beef is now being c				TEMPERATURI		IONS						
chopping station beef										-		
reach in warmer/rice 148				cut tomatoes	cheese		diraci, com					
reach in cooler/corm 4.1 hot wells front line/rice 138 taquitos 39 grill line hot wells/black beans/rice 152/148 beans/chicken 144/148 red salsa chicken 40 chicken/beef 149/155 beef/shredded beef 155/149 bagged potatoes 37 ground beef 148 cold wells/ corn 4.1 bagged beans 38 line cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Conservations and Corrective Actions Cooked chicken off of grill 183 Cold wells/ corn 4.1 bagged beans 38 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 Cold top/pico 52 cut tomatoes/ pico 61/41 cooked chicken	chop	pping station beef					·					
chicken/beef chick	reac	ch in warmer/rice	148	under/sour	cream	50				37		
Chicken/beef ground beef 148 cold wells/ corn 41 bagged potatoes 38 line cold top/pico 52 cut tomatoes/ pico 41/41 cooked chicken off of grill 183 OBSERVATIONS AND CORRECTIVE ACTIONS Notice Bictory An Inspection of Your Establishment Has Been Made. Your Attention is Directed for the Conditions observed and Notice Bictory Repaired Bictory Well and sink 100 F Repair cold top across from grill o coil hold at 41 or below. No back up TCS foods to be stored under until until 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. 45 Seal gaps at walls/baseboards Stand upwarmer, bagged beans at 137 hot holding. Reminder MUST reach 165+ for re-heats before hot holding. back hand sink 100+F and plane	reac	h in cooler/corn	41	hot wells fron	t line/rice	138	taquitos			39		
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