Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/12/2022			22	Time i		Time out: 4:35	License/Permit # FS-9208							Est. Type Risk Category Page 1 of 2	_		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								-Inve	stig	atior	5-CO/Construction 6-Other TOTAL/SCORI	E					
C C	tabli 1110	shm SO	ent M	Nan ex				Dav	act/Owner N id Balli	Name:						* Number of Repeat Violations: V Number of Violations COS: se trap : Follow-up: Yes V	_ _
	ysic 55 l				ckwall,	TX	W		monthly			ood onzalez	z/3mo	Ea	rease agle	se trap : Follow-up: Yes P 14/00/E e/1000gal/3mo Follow-up: Yes P	<u> </u>
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Water Mark '\sigma' 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																	
О	Compliance Status O I I N N C Time and Temperature for Food Sofaty						R	0	Compl	liance N		R					
T	N	0	A	o s	1. Prope		legrees Fahrenh and temperature				T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	~					-	_					~				knowledge, responsibilities, and reporting	
W					2. Prope	er Cold Holding	g temperature(4	1°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Prope	er Hot Holding	temperature(13	5°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time and temperature						3				~	14. Hands cleaned and properly washed/ Gloves used properly gloves used	
3				~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time	as a Public He	alth Control; pro	ocedures	& records							Highly Susceptible Populations	
					Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	_	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite											Chemicals				
				destruction LaBatt, Hardie's 8. Food Received at proper temperature													
	~				chec				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
					01100		n from Contam	nination				~				18. Toxic substances properly identified, stored and used	
	~						rotected, preven splay, and tastin		g food							Water/ Plumbing	
	/				10. Food Sanitize	d contact surfact	ces and Returna ppm/temperatu	bles ; Clea ire to check v	aned and			~			î	19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Prop	t	of returned, pre-	viously se	rved or			-				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						Pri	iority Found	lation It	ems (2 Po	ints)	viola	tions	Rea	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S			n of Knowledge			R	C	J I	N O	N A	C O S		R
	~			Ď.			resent, demonst ertified Food Ma					~			J	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~					d Handler/ no u	inauthorized per	rsons/ pers	sonnel			~				28. Proper Date Marking and disposition	
	Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips need chemical test strips					
	~	23. Hot and Cold Water available; adequate pressure, safe							1				Permit Requirement, Prerequisite for Operation				
	/					uired records a ion); Packaged	vailable (shellst Food labeled	tock tags;	parasite			~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022	
							with Approved Variance, Specia					Ī				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~						e obtained for sp anufacturer inst					~				supplied, used	
						Con	sumer Advisor	ry				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~						er Advisories; r ninder/Buffet Pla					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	I	N	N	С	Core I	tems (1 Poi	nt) Violations	Require	Corrective	Action	n No		xcee	ed 90 N	Da C	ays or Next Inspection , Whichever Comes First	R
U T	N	0	A	o s	24 No I		of Food Conta				T	J N	O	A	o s	Food Identification	
	~				animals		sect contaminati					~				41.Original container labeling (Bulk Food)	
	V						perly used and		450		4	1				Physical Facilities 42. Non-Food Contact surfaces clean	
	ンソ				•	ironmental con		-			1	V				43. Adequate ventilation and lighting; designated areas used	_
-	ν ν				38. App	roved thawing	method					~				44. Garbage and Refuse properly disposed; facilities maintained	
	Proper Use of Utensils						1	 				45. Physical facilities installed, maintained, and clean					
W						nsils, equipmen	it, & linens; propse utensils; prop	perly used				~				46. Toilet Facilities; properly constructed, supplied, and clean	
					40. Sing		ngle-use article	s; properly	y stored		1	1				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) Mike McConico	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)

	ment Name: OSO Mexican Bistro	Physical A		City/State: Rockwa	ıll TX	License/Permit # FS-9208	Page <u>2</u> of <u>2</u>				
Office	30 MCXICATI DISTIC	2400	TEMPERATURE OBSERVAT		III, 17X	1 0 0200					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
backs	steam wells/rice	154	beans/rice	115/146	front h	en 156/162					
bee	ef/chile/beans	152/153/137	WIC/bagged beans		r	167/169					
cold	top/pico/cilantro	41/41	bagged chicken			152					
salsa	cold top/ranch/salsa	52/44	tomatoes/ tamales	33	front	n 41					
U	ınder/salsa	54	burritos	35	r	41/41					
bea	ans on stove	152	steam wells at cutting station/broth	181	under/ ranch		41				
grill d	rawers/shrimp/cheese	41/41	reach in cooler/corn/cut lettuce	41/41							
reach in	hot holding unit/queso/chicken	108/112	white freezer ambient	11							
Te .			SERVATIONS AND CORRECTIV			-					
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AN NOTED BELOW:											
		with soa	p and paper towels. Post e	mployee	health	poster at hand sink					
	3 comp sink 126F										
45			3 comp sink. Seal hol		ıll, repla	ace moldy caulkin	g				
W	1		ugar to prevent contami								
14			gloves before moving on to ne	•							
3			in for an hour. To be reheate								
47			ch in hot holding unit/to sea	al proper	ly to ma	intain at least 135+	<u>F</u>				
W	All reheats must rea										
5			ame pot on stove. Appears bea								
	Bagged Chile was then opened and was at 118 F. Mgmt thinks a cold bag of Chile from WIC was placed in same pot of water as reheated bagged beans. Water temp in pot was 135+F/not sufficient for reheating to 165+F. COS by turning stove back on to reheat to 165+F within 2 hours.										
	Margarita and drink			.g 0.0.0 20.0							
	Soda and tea nozzl										
	Sanitizer for 3 com										
29	Need test strips to										
	Dates on Chubb bags all within 48 hours. Must use or discard at 48 hours.										
W	Watch dumpster area/a few bags on the ground. Keep area clean. Shared dumpster with another restaurant.										
W	Salsa and ranch in cooler had been out for prepping to go cups. Salsa moved back to WIC to cool to 41F and will be used first.										
45	Some missing grou	t/food de	ebris on floor. Need to	lean.							
42	Clean in/around/in	equipme	ent inside coolers, etc								
Received (signature)	, •		Print:	C 2 2	ica	Title: Person In Charge/ Ov	vner				
T	Mike McConico		Mike Mo	Con	ICO	Manager					
(signature)	<u>Mike McConico</u> d by: Chvisty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N # co	llected				
	6 (Revised 09-2015)			•		5amptes, 1 19 # 00	neud				