	Retail Food Establishment Inspection Report																
	Date: Time in: Time out: License/Per 6/6/2022 2:55 4:28 FS-7												Est. Type Risk Category	Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							_	4-In	nvest	tiga	tior	1	5-CO/Construction 6-Other	TOTAL/SCORE			
	Establishment Name: Contact/Owner I Chiloso Mexican Bistro												 ★ Number of Repeat Violations: ✓ Number of Violations COS: 				
Physical Address: Pest control :							I	Hood	d alez/ 3	8mo	G	reas	se trap : Follow-up: Yes	10/90/A			
2455 Ridge Rd Rockwall, TX Walthall/monthly Compliance Status: Out = not in compliance IN = in compliance						$\mathbf{O} = \mathbf{n}\mathbf{O}$	$\begin{array}{c c c c c c c c c c c c c c c c c c c $					olation W-Watch					
М	ark t	the ap	oprop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation				k in a	ppro	opria	te bo	ox for IN, NO, NA, COS Mark an 🗙 in appropria	te box for R			
C	ompliance Status						-	Compliance Status O I N N C U N O A O			Stat	tus C					
U T	N	$\begin{array}{c cccc} N & O \\ \hline S \\ \hline \end{array} \begin{array}{c} A & O \\ \hline S \\ \hline \end{array} \begin{array}{c} F = degrees Fahrenheit \end{array}$					_	U T	N	0	A	0 S	Employee Health 12. Management, food employees and conditional employees;				
	~	I. Proper cooling time and temperature							~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
2		-			3. Proper Hot Holding temperature(135°F)												
3		./		4. Proper cooking time and temperature					~		Т		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used proper				
		5. Proper reheating procedure for hot holding (165°F in 2				_						GIOVES USED 15. No bare hand contact with ready to eat foods of					
		~			Hours)				~				alternate method properly followed (APPROVEI	DYN)			
	~				6. Time as a Public Health Control; procedures & records		_				5 60						
					Approved Source				~				16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required eggs cooked	nered			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite												
	~				destruction LaBatt/Hardies								Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored:& Vegetables	; Washing Fruits			
	<u> </u>			<u> </u>	Check at receipt Protection from Contamination				~				Water only 18. Toxic substances properly identified, stored at	nd used			
3		9. Food Separated & protected, prevented during food						<u> </u>	Water/ Plumbing								
3				•	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and								19. Water from approved source; Plumbing installed; properties				
	~				Sanitized at <u>200</u> ppm/temperature			'	~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded				~				20. Approved Sewage/Wastewater Disposal Syste disposal	em, proper			
0	I	N	N	C	Priority Foundation Items (2 Po	oints)) vio			Req1 N	uire N	Cor C	rrective Action within 10 days	R			
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U T	N	0	A	0 S	Food Temperature Control/ Identifi	cation			
	~				and perform duties/ Certified Food Manager/ Posted 4					equate to							
	~				22. Food Handler/ no unauthorized persons/ personnel			,	~				28. Proper Date Marking and disposition				
	Saf			<u> </u>	Safe Water, Recordkeeping and Food Package Labeling		ſ	,	~			i	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	×				23. Hot and Cold Water available; adequate pressure, safe			Permit Requirement, Prerequisite for Ope									
					24. Required records available (shellstock tags; parasite	+		30. Food Establishment Permit (Current/insp report						-			
	~				destruction); Packaged Food labeled			<u> </u>					12/31/2022				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized								Utensils, Equipment, and Vendin 31. Adequate handwashing facilities: Accessible a supplied, used	0			
	~			I		1							· · · · · · · · · · · · · · · · · · ·	and property			
	ľ				processing methods; manufacturer instructions			1	~					and property			
					processing methods; manufacturer instructions Consumer Advisory		-		レ レ				32. Food and Non-food Contact surfaces cleanabl designed, constructed, and used				
	· ·				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps		-		~ ~				designed, constructed, and used 33. Warewashing Facilities; installed, maintained Service sink or curb cleaning facility provided	e, properly			
0	·		N	C	Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps Core Items (1 Point) Violations Require Corrective	e Actio	on N	Not ta	• • • • • •	N	Ν	С	designed, constructed, and used 33. Warewashing Facilities; installed, maintained Service sink or curb cleaning facility provided <i>tys or Next Inspection , Whichever Comes First</i>	e, properly			
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				0	Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals			Not ta O U T	• • • • • •	N	Ν	C O	designed, constructed, and used 33. Warewashing Facilities; installed, maintained Service sink or curb cleaning facility provided tys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	e, properly , used/			
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

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

Form EH-06 (Revised 09-2015)

Establishment Name: Chiloso Mexican Bistro	Physical A 2455	Ridge Rd	City/State: Rockwa	II, TX	License/Permit # FS-7908	Page	<u>2</u> of <u>2</u>					
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F												
WIC/bagged black beans	36	rice	158		corn/pico		41/42					
bagged refried beans	38	beans	161	under/brisket			41					
taquitos/salmon	40/36			grill drawers/brisket/ flautas			41					
tilapia	36	corn	41	front hot wells/rice			154					
back hot holding unit reach in/queso	129-131	back hot line/white ric			ans/chicke		155/158					
diced chicken	131-135	rice/beans	148/156	cold wells /pico/corn			41/41					
rice	148	chicken/queso	149/155	under/ranch			41					
grill hot holding unit reach in/beef	159	cold top/cilantro					4					
	OB	SERVATIONS AND CORRECT		IS								
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED A	ND					
Grill line hand sink	100F											
3 Back hot holding ur	nit reach	in MUST hot hold at 13	35+F.									
All food prepped an	id made	with last 2 hours. Will	reheat to) 165 to	be used first.							
39 Clean bag sealer/ri	ce cook	er										
34 Flies												
Hand sink prep 128	5 F											
		and separate in cooler	S									
Back hand sink 135			-									
45 Broken baseboards												
45 Moldy wall behind 3		sink										
		ni sink at 200 ppm quat	2									
Sani buckets 200 p			5									
•	• •	achines broken down a	nd cloan	od wool	kly							
Soda and tea nozz					NIY							
			Diagordo	doftor	10 hours if not		J					
		or Chubb bag cooling.				usec	1					
	Some maintenance to walls, seal gaps, seal holes in walls Watch tortilla bags/protect from drips (queso)											
			d froomo	•								
	5 Clean in/around/on equipment, sides of coolers and freezer											
Received by: (signature) Mike McConico		Mike Mo	Coni	co	Title: Person In Charge							
Inspected by:		Print:			inanagoi							
(signature) Mike McConico Inspected by: (signature) Chrísty Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collect	ed					