Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: 2/1	3/2	202	21	Time i 2:1		Time out: 3:44		License/Po							Est. Type	Risk Category	Page 1 of	2
Pu	ırpo	se of	f Ins	spec	tion:	1-Routine	2-Follow U	Up 3	-Compla	int	_	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SCO	RE
Cł	Establishment Name: Chiloso Mexican Bistro Physical Address: Contact/Owner David Balli Pest control:			Vame:						* Number of Repeat Viola ✓ Number of Violations Co	10/90/A								
					I, TX		W	/althall/m	onthly		Hoo J Gon			Ea	gle	/1000gal/3mo	Follow-up: Yes V		
Ma	ark t	Com he ap	plia prop	nce S riate	Status: points in t	the OUT box for		ıtem	Mark '		eckma	ark in	appr	opria	te bo		rk an 💢 in appropriate	lation W-Wat e box for R	ch
Co	mpli	iance	Sta	tus		Prio	rity Items (3	3 Points) 1	violations	Requi	_			Cori Stat		ive Action not to exceed 3 day	ys		\top
O U T	I N	N O	N A	C O S			nperature for F egrees Fahrenhe		7	R	O U T		N O	N A	C O S	Emple	oyee Health		R
	7				1. Prope	er cooling time a	and temperature	e				~				12. Management, food employ knowledge, responsibilities, ar		employees;	T
	~				2. Prope	er Cold Holding	temperature(41	1°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	-
3					3. Prope	er Hot Holding t	emperature(135	5°F)								Preventing Con	ntamination by Han	ds	
	~				4. Prope	er cooking time	and temperature	re				~				14. Hands cleaned and proper	•	1 1 1	
	~				5. Prope Hours)	er reheating proc	cedure for hot h	nolding (165	5°F in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods or owed (APPROVED	r approved YN)	
	~				6. Time	as a Public Hea	lth Control; pro	ocedures &	records							Highly Susce	eptible Populations		
						Ap	proved Source	.				~				16. Pasteurized foods used; pro Pasteurized eggs used when re EGGS COOKED		ered	
	_					and ice obtained and ic	d unadulterated	d; parasite	ood in							•	hemicals		
					8. Food	Received at pro	:/Hardie's							T		17. Food additives; approved a	and properly stored;	Washing Fruits	
	•				chec	k at rece						~				& Vegetables Water only 18. Toxic substances properly	identified stored and	d used	_
					9. Food	Protection Separated & pr	otected, prevent		ood		3					To. Toxic substances properly	racinities, stores uni	u useu	
	~					ion, storage, dis		•	. 4 4								r/ Plumbing	. d	
	~				Sanitize	d contact surfact d at 200	ppm/temperatu	ire				~				19. Water from approved source backflow device			
	~				recondit	per disposition of disco	arded	viously serv	ed or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
					_														
						Pri	ority Found	ation Iter	ns (2 Po							rective Action within 10 days	3		
O U T	I N	N O	N A	C O S		Demonstration	of Knowledge	e/ Personne	el	ints) v	olati O U T		Req N O	N A	Cor C O S		e Control/ Identific	ation	R
				О	21. Pers and perf		of Knowledge	e/ Personne	owledge,		O U	I	N	N	C O		e Control/ Identificated; Equipment Adec		R
	N			О	21. Pers and perf	Demonstration	esent, demonstratified Food Ma	e/ Personne ration of kn anager/ Post	owledge,		O U	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and o	e Control/ Identificed; Equipment Adece edisposition	quate to	R
	N V			О	21. Pers and perf 5 22. Food	Demonstration on in charge proform duties/ Cer	of Knowledge esent, demonstr triffed Food Ma nauthorized per	e/ Personne ration of kn anager/ Post rsons/ person	owledge, ted		O U	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, at Thermal test strips	e Control/ Identificed; Equipment Adece edisposition	quate to	R
	N V			О	21. Pers and perf 5 22. Food	Demonstration on in charge proform duties/ Cend Handler/ no un	esent, demonstratified Food Ma nauthorized per rdkeeping and Labeling	e/ Personne ration of kn anager/ Post rsons/ persons/ persons/ persons/ Pack	owledge, ted nnel		O U	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, and	ed; Equipment Adece edisposition	quate to	R
	N /			О	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requ	Demonstration on in charge proform duties/ Cend d Handler/ no under the Cender of the	esent, demonstratified Food Manauthorized per rdkeeping and Labeling r available; adec	ration of kn anager/ Post rsons/ person I Food Pack	owledge, ted nnel xage ure, safe		O U	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, at Thermal test strips digital	ed; Equipment Adece edisposition accurate, and calibrate	quate to ed; Chemical/ peration	
	N V			О	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requestruction	Demonstration on in charge proform duties/ Cer d Handler/ no und e Water, Recon and Cold Water uired records av ion); Packaged Conformance v	esent, demonstratified Food Manauthorized per rdkeeping and Labeling r available; adectailable (shellste Food labeled with Approved	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa	owledge, ted nnnel stage ure, safe arasite		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, and Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/2021 Utensils, Equip	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opmit (Current/insp region)	quate to ed; Chemical/ peration port sign posted	
	N V			О	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requ destructi	Demonstration on in charge proform duties/ Cer d Handler/ no un e Water, Recon and Cold Water uired records av ion); Packaged	esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adectable (shellste Food labeled with Approved ariance, Special obtained for sp	ration of kn anager/ Post rsons/ perso I Food Pack quate pressu ock tags; pa I Procedure lized Proces pecialized	owledge, ted nnnel stage ure, safe arasite		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, and Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/2021	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opmit (Current/insp region)	quate to ed; Chemical/ peration port sign posted	
	N V V			О	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requ destructi	Demonstration on in charge proform duties/ Cerd d Handler/ no under the Water, Record and Cold Water unired records awaion); Packaged Conformance with Variance plan; Variance plan; Wariance uniper thools; ma	esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adectable (shellste Food labeled with Approved ariance, Special obtained for sp	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions	owledge, ted nnnel stage ure, safe arasite		O U	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing face	e Control/ Identificated; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrated. Prerequisite for Opmit (Current/insp repment, and Vending cilities: Accessible and ct surfaces cleanable	ed; Chemical/ peration port sign posted g nd properly	
	N V V			О	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requestruction 25. Commander HACCP procession 26. Post	Demonstration on in charge proform duties/ Cerd d Handler/ no under the Water, Record and Cold Water unired records awaion); Packaged Conformance with Variance plan; Variance plan; Wariance uniper thools; ma	esent, demonstratified Food Manauthorized per rdkeeping and Labeling ravailable; adectrailable (shellste Food labeled with Approved ariance, Special obtained for spanufacturer instraumer Advisorer Advisories; rarender and special contained for spanufacturer instraumer Advisories; rarender Advisories; r	ration of kn anager/ Post rsons/ perso I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under	owledge, ted nnnel range ure, safe rasite ss, and		O U	I N V V	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fac supplied, used	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign posted g nd properly , properly	
	N V V V V V V V V V V V V V V V V V V V	0	A	OS	21. Pers and perf 5 22. Food Saf 23. Hot 24. Required destruction (C) 25. Command HACCP procession 26. Post foods (C) all me	on in charge proform duties/ Cer d Handler/ no under the Water, Reconstruction and Cold Water and Cold Water unired records awaion); Packaged Conformance valuation and Cold Wariance with Variance in general methods; materials of Consume Disclosure/Remiseats to required.	esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adectable (shellster Food labeled with Approved arriance, Special obtained for spanufacturer instrument Advisorer Advisories; rainder/Buffet Plauliced temp	ration of kn anager/ Post rsons/ perso I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge DS	owledge, ted nnel rage ure, safe rasite ss, and	Action	O U T	I N V V V V V to E	N O	N A	Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign posted g nd properly , properly	
	N V V V V V			О	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requestruction (Core I	on in charge proform duties/ Cer d Handler/ no under the Water, Record and Cold Water and Cold Water unired records avaion); Packaged Conformance valuation; Variance under the cold water Consumer Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer Consumer Consumer Consumer (Consumer Consumer Consumer Consumer Consumer Consumer Consumer (Consumer Consumer Consu	esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adectrailable (shellste Food labeled with Approved ariance, Special obtained for spanufacturer instructurer instructurer instructure in the sumer Advisorer Advisories; rainder/Buffet Plaulired tempatt) Violations of Food Containstratifications	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge DS s Require Commination	owledge, ted nnel rage ure, safe rasite ss, and cooked en Label	R	O U T	1 X X X X X X X X X X X X X X X X X X X	NO	N A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning facts or Next Inspection, Which Food In	et Control/ Identificated; Equipment Adece et disposition accurate, and calibrated present the control of the c	quate to ed; Chemical/ peration port sign posted g nd properly , properly	
OU	N V V V V V	O	A N	O S	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requestruction 25. Communication (Core In Inc.) 26. Post foods (Core In Inc.) 34. No In animals	Demonstration on in charge proform duties/ Cer d Handler/ no under the Water, Record and Cold Water under records avaion); Packaged Conformance valuation and Cold Wariance with Variance may methods; may consider the Consumer of Consumer the Consumer of Consumer the Consumer of Consumer the Consumer of Con	esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adectrailable (shellste Food labeled with Approved ariance, Special obtained for spanufacturer instracturer instracturer instractured femple at Violations of Food Contained C	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge OS Require Comination on, rodent/o	owledge, ted nnel rage ure, safe rasite ss, and cooked en Label	Action	O U T	I N V V V V to E	N O	N A	Da C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning factors.	et Control/ Identificated; Equipment Adece et disposition accurate, and calibrated present the control of the c	quate to ed; Chemical/ peration port sign posted g nd properly , properly	
OUTT	N V V V V V	O	A N	O S	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requestruction 25. Communication (Core In Inc.) 26. Post foods (Core In Inc.) 34. No In animals	on in charge proform duties/ Cer d Handler/ no under the Water, Record and Cold Water unired records awaion); Packaged Conformance with Via plan; Variance in g methods; materials to required the conformance of the conform	esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adectrailable (shellste Food labeled with Approved ariance, Special obtained for spanufacturer instracturer instracturer instractured femple at Violations of Food Contained C	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge OS Require Comination on, rodent/o	owledge, ted nnel rage ure, safe rasite ss, and cooked en Label	Action	O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier 29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning from the strip of t	et Control/ Identificated; Equipment Adece et disposition accurate, and calibrated present the control of the c	quate to ed; Chemical/ peration port sign posted g nd properly , properly	
OUTT	X	O	A N	O S	21. Pers and perf 5 22. Food Saf 23. Hot 24. Required destruction (25. Communication of the content of the cont	Demonstration on in charge proform duties/ Cer d Handler/ no under the Water, Record and Cold Water under records avaion); Packaged Conformance valuation and Cold Wariance with Variance may methods; may consider the Consumer of Consumer the Consumer of Consumer the Consumer of Consumer the Consumer of Con	esent, demonstratified Food Manauthorized per rdkeeping and Labeling ravailable; adect valiable (shellsto Food labeled with Approved ariance, Special obtained for spanufacturer instracturer deviation of Food Contained for Spanufactured tempat) Violations of Food Contained contamination of Food Contained sect contamination selecting, drinking	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge OS Require Commation on, rodent/o	owledge, ted nnel rage ure, safe rasite ss, and cooked en Label	Action	O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier 29. Thermometers provided, at Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning from the strip of t	et Control/ Identificated; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrated, Prerequisite for Opmit (Current/insp repment, and Vending cilities: Accessible and ct surfaces cleanable ed astalled, maintained, facility provided thever Comes First identification (Bulk Food)	quate to ed; Chemical/ peration port sign posted g nd properly , properly	
OUTT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	O	A N	O S	21. Pers and perf 5 22. Food Saf 23. Hot 24. Required destruction 25. Communication HACCP procession 26. Post foods (Call median) 34. No Fanimals 35. Pers 36. Wip	Demonstration on in charge proform duties/ Cer d Handler/ no under the Water, Record and Cold Water under records avaion); Packaged Conformance valuation and Cold Warer plan; Variance in plan; Variance in proform of Consumer Con	esent, demonstratified Food Manauthorized per radkeeping and Labeling ravailable; adect railable (shellste Food labeled with Approved rainance, Special obtained for spanufacturer instructurer instructure and the per Advisories; rainder/Buffet Plaulired temp at Violations of Food Contained to contamination of the per Advisories of Food Contained to contamination of Food Contained to contamination of the period of the pe	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge OS Require Commation on, rodent/o	owledge, ted nnel rage ure, safe rasite ss, and cooked en Label	Action	Not O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, as Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of the strip	et Control/ Identificated; Equipment Adece et disposition accurate, and calibrated and calibrate	quate to ed; Chemical/ peration port sign posted g nd properly , properly used/	
OUTT	N V V V V V V V V V V V V V V V V V V V	O	A N	O S	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requestruction 25. Commander of the control of the	on in charge proform duties/ Cere de Handler/ no un de Handler/ no	r available; adect valiable (shellste Food labeled ariance, Special obtained for spanufacturer instructured for Food Contained for Food Contained for Special obtained for spanufacturer instructured for Spanufacturer instructured for Food Contained for Spanufactured for Spanufactured for Spanufactured for Spanufactured for Food Contained for Food Contain	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge OS Require Commation on, rodent/o	owledge, ted nnel rage ure, safe rasite ss, and cooked en Label	Action	Not O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equimage 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of the strip o	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign posted g nd properly used/ ureas used	
OUTT	x	O	A N	O S	21. Pers and perf 5 22. Food Saf 23. Hot 24. Requestruction 25. Commander of the control of the	on in charge proform duties/ Cer d Handler/ no under the Water, Record and Cold Water and Cold Water unired records avaion); Packaged Conformance valuation; Variance and methods; materials to required records avaion on the Constitution of	r available; adect valiable (shellste Food labeled ariance, Special obtained for spanufacturer instructured for Food Contained for Food Contained for Special obtained for spanufacturer instructured for Spanufacturer instructured for Food Contained for Spanufactured for Spanufactured for Spanufactured for Spanufactured for Food Contained for Food Contain	ration of kn anager/ Post rsons/ person I Food Pack quate pressure ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge DS s Require C mination on, rodent/o	owledge, ted nnel rage ure, safe rasite ss, and cooked en Label	Action	Not O U T	I N V V V to E I N V	N O	N A	Da C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equimate Supplied, used 31. Adequate handwashing factorized supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning from the supplied su	e Control/ Identificated; Equipment Adece ed; Preserved and Control of the C	quate to ed; Chemical/ peration port sign posted; g nd properly used/ ureas used es maintained	
OUTT	x	O	A N	O S	21. Pers and perf 5 22. Food Saf 23. Hot 24. Required destruction 25. Com HACCP procession 26. Post foods (I all meters) 34. No I animals 35. Pers 36. Wip 37. Envir	on in charge proform duties/ Cer d Handler/ no under the Water, Record and Cold Water and Cold Water unired records avaion); Packaged Conformance valuation; Variance and methods; materials to required records avaion on the Constitution of	r available; adecepting and Labeling ravailable (shellston Food labeled ariance, Special obtained for spanufacturer instructured temporal view of Food Contained temporal view of Food Contained temporal view of Food Contained for spanufacturer instructured temporal view of Food Contained for spanufacturer instructured temporal view of Food Contained for Food Contained temporal view of Food Contained for Food C	ration of kn anager/ Post rsons/ person I Food Pack quate pressu ock tags; pa I Procedure dized Proces pecialized tructions ry raw or under ate)/ Allerge DS s Require C mination on, rodent/o ing or tobacc stored	owledge, ted nnel sage ure, safe rasite ss, and cooked en Label corrective	Action	Not O U T	I N V V V to E I N V	N O	N A	Da C O O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equip 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of the	et Control/ Identificated; Equipment Adece et disposition accurate, and calibrated appropriate for Opmit (Current/insp report of the Company	quate to ed; Chemical/ peration port sign posted g nd properly used/ ureas used es maintained ean	

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

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: SO Mexican Bistro	Physical A Ridge		City/State: Rockwa	ıll, TX	License/Permit # FS-7908	Page	e <u>2</u> of <u>2</u>			
•	oo moxiioan Biomo		TEMPERATURE OBSERVA	ΓIONS	, 173	1.6.1000					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	· ·		Temp F			
	old broth in back	143	2 door reach in cooler/salsa	T 1	under/to go ranch			41			
_	C/raw chicken	40	back hot wells/rice	 		ng line/chicl		158			
	ged potatoes	37	beans/chicken	148/143	DCC	ef/rice/bea		155/148/152			
	igged beans	40	beef/shredded chicker		cold se	rving line/cut toma	atoes	41			
h	ot hold/beef	141	back cold top/cut tomatoes	41	pico/un	der/ shredded ch	eese	41/41			
	rice	135	corn/pico	41/41	grill dra	awers/salmon/br	risket	41/41			
chi	icken on grill	181	under/cut tomatoes	41	stand u	p warmer/chicken	/pork	129/141			
white	e freezer ambient	3	small cold top/ranch	41	beet	f/ground be	<u>eef</u>	125/127			
Itam	AN BIODECTIC		SERVATIONS AND CORRECTI					\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink back 100+F										
	3 comp 131 F with sani sink setup to 200 ppm quats										
	back hand sink 117 F										
3	Warmer near cook line must hot hold at 135+F. Foods placed in after lunch so less than 4 hours. Will reheat to 165 and then serve 1st.										
	Sani bucket 200 ppm quats										
39	Sanitize bag sealer at least every 4 hours and store clean										
	Gloves used throughout kitchen/prep										
45	Maintence to walls, seals gaps, etc										
34	All chubb bag cooling is used within 48 hours										
J 4	Fly in kitchen Dumpster area looks good										
46			R comp sink/around esc	utcheon	<u> </u>						
18	Seal holes in walls behind 3 comp sink/around escutcheons Store chemicals low and separate, not over over area in vent hood										
10	front line hand sink 100+F										
42/45	Some cleaning floors, walls, in/around/on equipment										
	Cutting station for chicken and beef has been moved to back area. Meat is cooked on grill then cut in a separate area and placed in warmers.										
	Discussed cooling down methods and reheating procedures										
	Cooling down 2 hours to 70 then 4 hours to 41 F										
	Reheats 2 hours to 165 F the hot hold at 135F.										
Received	•		Print:		_	Title: Person In Charge		r			
(signature)	Mike McConico		Mike Mo	<u>cCon</u>	ico	Manager	<u> </u>				
Inspected (signature)		- <u>-</u> tez. 1	RS Christy C								
	6 (Revised 09-2015)	ر رو	Similarly O	J. LUZ,	. 、	Samples: Y N	# collect	ted			