	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health															
	Date: Time in: Time out: License/Pe 6/25/2024 2:00 3:30 need							,						2		
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complai						int							5-CO/Construction 6-Other TOTAL/SCOR	E		
	Establishment Name: Contact/Owner 1 Chiloso Mexican Bistro						e:						* Number of Repeat Violations: Vumber of Violations COS: e trap: Follow-up: Yes [7]	^		
	nysic 55				Rockwall, TX Pest control : Walthall/6-25-202	24		Hoc _{Gonza}	od 1ez/ 5-23	-2024			e trap : Follow-up: Yes → IU/90/// /8-2023/email current No	7		
M	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on site $R =$ repeat violation $W = Watch$ Mark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R											ı				
Mark the appropriate points in the OOT box for each numbered nemi Mark + a checkmark in appropriate box for IN, NO, NA, COS Mark an appropriate box for K Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																
O U T	0 I N N C U N O A O Time and Temperature for Food Safety					R		O U T	I N	N O	N A	C O S	Employee Health	R		
1	~	1. Proper cooling time and temperature						1	~			6	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	-				2. Proper Cold Holding temperature(41°F/45°F)				•				13. Proper use of restriction and exclusion; No discharge from			
3									eyes, nose, and mouth							
	~				 Proper Hot Holding temperature(135°F) Proper cooking time and temperature 								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
_	~				 Froper reheating procedure for hot holding (165°F in 2 				~				IS. No bare hand contact with ready to eat foods or approved			
	~				Hours)				~				alternate method properly followed (APPROVED \dot{Y} , N, .)			
	Image: Constraint of the state of the st												Highly Susceptible Populations			
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBatt/Hardies	d condition, safe, and unadulterated; parasite						Chemicals	Chemicals			
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
		Check at receipt Protection from Contamination						W	-				18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			vv					Water/ Plumbing			
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature 19. Water from app backflow device					19. Water from approved source; Plumbing installed; proper backflow device	proved source; Plumbing installed; proper					
	~		11. Proper disposition of returned, previously served or reconditioned check at receipt						~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	С	Priority Foundation Items (2 Po	ints)) vi	0	ions . I	Req N	uire N	Cor	rective Action within 10 days	R		
U T	N	0	A	0 5	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 22. Food Handler/ no unauthorized persons/ personnel				~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition						
	22, Food Handler/ no unauthorized persons/ personnel										29. Thermometers provided, accurate, and calibrated; Chemical/					
	Safe Water, Recordkeeping and Food Package Labeling							~				Thermal test strips digital				
L	~				23. Hot and Cold Water available; adequate pressure, safe24. Required records available (shellstock tags; parasite							Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)				
	~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					W					need current/to post			
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	nd 31. Adequate handwashing facilities: Accessible and properly supplied, used					31. Adequate handwashing facilities: Accessible and properly					
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps				~ ~							
0	T		N		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	Acti	ion .	_	✓ to E.			-	designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R		
O U T	I N	N O	NA	C O S	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	Acti	ion .	Not O U T	~	xcee N O	ed 90 N A	0 Da C O S	designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided sys or Next Inspection , Whichever Comes First Food Identification	R		
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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	III, TX	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>				
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TEMP F	Item/Locat	ion	Temp F				
	team table/rice	148	grill drawers/shrimp		front steam well/chicke						
	rice	152	flautas	41		beef					
be	eans/beans	159/150	cheese/corn	41/41	r	154/152					
cł	nicken/beef	161/149	hot holding reach in/rice	148	shr	158					
colo	d top/cheese	41	queso/beef	137/143	front	o 41					
	cheese	41	chicken	144		41					
sals	a cooler/salsa	50	WIC/bagged beans	36	Sa	alsa/ranch	41/41				
	ranch	52	bagged potatoes	37	cutting s	oth 145/143					
Item			SERVATIONS AND CORRECTI NT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSERVE					
Number	NOTED BELOW:	TABLISHWE	NI HAS BEEN MADE. TOUR ATTEN	TION IS DIKE		E CONDITIONS OBSERVE	D AND				
	Warewash hand sir	nk 100F									
	3 comp sink 120F	aa ataw	a low and concrete (2 in	the hee		man aink)					
			e low and separate (2 in	i the bac	k near i	nop sink)					
	3 comp sink 125F	ск, 1000	debris/to clean floors								
	Need to replace FR	P hehin	d 3 comp								
-	•		to 200ppm quats/need to o	hange ev	erv 2 hoi	irs or as necessary	,				
28	•		arded beans date marked for	•	•	•					
			ad about HACCP plan/\			-	-				
		<u> </u>	and what he needs to o				0.101				
	Until then, 48 hours	to disc	ard on Chub bag coolin	g							
10	Need to clean ice chutes at soda machine/some slime accumulation										
2	Salsa and ranch cold to	op in bac	k to cold hold at 41F or belo	w/only er	ough too	lay for 4 hours or le	SS				
W	To store wiping clot	ths in sa	ni buckets								
35	To store personal it	ems low	/ and separate/ not on p	rep table	es						
	Prep hand sink 100										
	Back hand sink nea										
			e 100F/needs new batte		-						
	Discussed removing fish from vacuum sealed packaging before thawing/ frozen at inspection										
Received (signature)			Mike Mo	cCon	ico	Title: Person In Charge/ Or Manager	wner				
Inspected (signature)	Mike McConico ^{by:} Chrísty Cov	tez, 1	RS Christy C	ortez,			lloated				
Form EH-06	(Revised 09-2015)	~				Samples: Y N # co	ollected				