Retail Food Establishment Inspection Report Image: Constraint of the sector of the																					
Date: Time in: Time out: License/Per 6/28/2023 2:20 3:40 FS-7													Est. Type	Risk Category	Page $\underline{1}$ of	2					
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🛄 3-Complai						int		_	nves	stiga	tior	1	5-CO/Construction	6-Other	TOTAL/SCO	RE					
Establishment Name: Contact/Owner N Chiloso Mexican Bistro									Vame	e:						 ★ Number of Repeat Viola ✓ Number of Violations C 		5/95//	٨		
	Physical Address: Pest control : 2455 Ridge Rd Rockwall, TX Walthall/3-2023 to send curr										Hoo Gonzale	d ez/5-25	2023	G Ea	reas agle	e trap : e/6-2022/900gal	Follow-up: Yes 🗸 No 🗌	5/95/1	7		
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not observed$ $NA = not$									-	pplicable $COS = corrected on$ ox for IN, NO, NA, COS, Ma	site \mathbf{R} = repeat vio	plation W-Wate	ch								
Mark the appropriate points in the OUT box for each numbered item Mark '*' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																					
0 U	mpi I N	n N O	N A	C C O		nperature for F		ety	R		0 U	mpn I N	n N O	N N		Employee Health					
Т				S	(F = d 1. Proper cooling time	legrees Fahrenhe and temperature	1()			T S 12. Management, food employees and conditional							employees;	T			
	~				2. Proper Cold Holding	temperature(41	°F/ 45°F	3)		-		~					1 0	charge from	_		
	~				2. Hoper Cold Holding	5 temperature(+1	17 45 1)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~				3. Proper Hot Holding	temperature(135	°F)									Preventing Contamination by Hands					
		•			4. Proper cooking time	^				_		~			-	14. Hands cleaned and prope <u>gloves</u> used	•				
		~			5. Proper reheating pro Hours)	ocedure for hot he	olding (1	65°F in 2				~				15. No bare hand contact with alternate method properly foll					
	~				6. Time as a Public Hea	alth Control; pro	cedures	& records								Highly Susc	eptible Populations				
			L	1	An	oproved Source						~				16. Pasteurized foods used; p Pasteurized eggs used when r		fered	T		
				1			source:	; Food in				<u> </u>				eggs cooked			-		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals									
	~				8. Food Received at pro	• •						~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits			
				<u> </u>		n from Contami	nation			-		~				18. Toxic substances properly	v identified, stored an	id used	+		
	~				9. Food Separated & pr preparation, storage, di			g food			Water/ Plumbing										
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					Ī		~				19. Water from approved sour backflow device	rce; Plumbing install	ed; proper	Γ		
	~				11. Proper disposition of returned, previously served or reconditioned discarded							~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С					ints R) vio	0	Ι	Ν	Ν	С	rrective Action within 10 day			R		
U T	N	0	A	O S	Demonstration 21. Person in charge pr	n of Knowledge					U T	N	0	A	0 S	-	re Control/ Identific		_		
	~				and perform duties/ Ce							~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22 Food Handler/ no unauthorized persons/ personnel							2					28. Proper Date Marking and	-						
					Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, a Thermal test strips	accurate, and calibrat	ed; Chemical/			
	•													Permit Requirement	·	-					
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				parasite				~				30. Food Establishment Per 6/28/2023	mit (Current/insp re	eport sign posted)					
			[ı 1		with Approved										Utensils, Equi	ipment, and Vendin				
	~				25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for sp	ecialized					~				31. Adequate handwashing fa supplied, used	chitles: Accessible a	nd property			
				•	Con	sumer Advisor	7					~				32. Food and Non-food Conta designed, constructed, and use		e, properly			
	~				26. Posting of Consum- foods (Disclosure/Rem							~				33. Warewashing Facilities; in Service sink or curb cleaning		used/			
0	I	N	N	C	Core Items (1 Poin	nt) Violations	Require	e Corrective	Acti R	ion I	Not i	to E:	xcee N	<i>d 90</i> N) Da C	uys or Next Inspection , Whic	hever Comes First		R		
U T	N	0	A	0 S		of Food Contar			Ň		U T	N	0	A	o s		Identification		ĸ		
1					34. No Evidence of Ins animals		-					~				41.Original container labeling	g (Bulk Food)				
<u> </u>	~				35. Personal Cleanlines36. Wiping Cloths; pro	-	-	acco use		$\left \right $						Physi 42. Non-Food Contact surface	es clean				
┡	~				37. Environmental cont					┥┝		~				43. Adequate ventilation and		areas used	_		
┡	~ ~				38. Approved thawing method					$\left\{ \right\}$	\rightarrow	•	-			44. Garbage and Refuse properly disposed; facilities maintained					
╞	Proper Use of Utensils					╽╽	1	~				45. Physical facilities installed			+						
_					39. Utensils, equipmen	it, & linens; prop	erly use			┥┝	1	\dashv	_			46. Toilet Facilities; properly			+		
	~				dried, & handled/ In us		2					~				47. Of a 1's 1's'					
	~				40. Single-service & signal used	ingle-use articles	properl	ly stored			1					47. Other Violations					

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)

TREMPERATURE OBSERVATIONS Temp P Temp	Establishme Chilos	o Mexican Bistro	Physical A 2455	Ridge Rd	City/State: Rockwall, TX		License/Permit # Page 2		<u>2</u> of <u>2</u>		
kitchen cold top/pico 41 queso 145 front steam well/ground beef 159 cut tomatoes/corn 41/41 chicken 4344744 chicken/beef 155/148 salsa cold top/salsa 41 2 door reach in cooler/corn 38 rice/beans 148/151 back steam wells/rice 155 steam well meat cutting/broth 178/180 cold wells front/corn 41 beans/chicken 158/149 WIC/in bags potatoes 36 pico 41 shredded cheese 41 tomatoes 36 under/salsa 41 shredded cheese 41 tomatoes 36 under/salsa 41 shredded cheese 41 tomatoes 36 under/salsa 41 shree/ddd cheese 41 tomatoes 38 under/salsa 41 shree/ddd cheese 41 tomatoes 38 under/salsa 41 shree/ddd cheese 41 tomatoes 36 under/salsa 41 shree/ddd cheese 41 tomatoes 36 under/salsa 41 shree/ddd cheese 41<	Itom/Locat	ion	Tomp F			Itom/Locat	ion		Tomp F		
cut tomatoes/corn 41/41 chicken textures chicken/beef 155/16 salsa cold top/salsa 41 2 door reach in cooler/corn 38 rice/beans 148/151 back steam wells/rice 155 steam well meat cutting/broth 178/180 cold wells front/corn 41 beans/chicken 158/149 WIC/in bags potatoes 36 pico 41 grill drawers/shrimp 41 in bag/chicken 35 salsa 41 grill drawers/shrimp 41 tomatoes 36 under/salsa 41 shredded cheese 41 tomatoes 36 under/salsa 41 shredded cheese 41 tomatoes 38 under/salsa 41 each in hot loding unit/ref 44/19/44 taquitos 38 under/salsa 41 wavesh hand sink 100F tomatoes 38 under/salsa 41 Number wavesh hand sink 100F equipped sach hand sink 100F equipped sach hand sink 102F equipped sach hand sink 128 Fequipped 28 28 Margarita machines broken down and cleaned weekly Drink mixer cleaned after every use			•								
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45 Fill any holes in walls	9	Soda/tea nozzles V	VRS dai	ly							
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	45 F										
Inspected by: (signature) Classifier Classifier OC Christy Conton DC											
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