Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up 											policy ean up							
Date: Time in: Time out: License/Permit # Est. Type Risk Category																		
12/9/2020 2:25 3:37 FS-79															Page <u>1</u> of <u>2</u>			
Es	Purpose of Inspection: I-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner Contact/Owner Contact/Owner								Name: * N				er of Repeat Violations:					
Chiloso Mexican Bistro Physical Address: Pest control :						Hood Grease trap :			✓ Number of V	Follow-up: Yes 7 5/9								
Rockwall, TX Terminix/ monthly							G	onza	alez/3		Ea	gle	e/1000gal/3mo		No			
Ma	Compliance Status: Out = not in compliance IN = in compliance NO Mark the appropriate points in the OUT box for each numbered item Mark '													$\begin{array}{ll} \text{oplicable} & \text{COS} = c \\ \text{ox for IN, NO, NA, C} \end{array}$	orrected on OS Ma	site \mathbf{R} = repeat vio rk an \mathbf{X} in appropriat	lation W-Watch e box for R	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																		
O U T	Î N	N O	N A	N C Time and Temperature for Food Safety						I N	N O		C O	Employee Health				
1	~			5	1. Proper cooling time and temperature	П		Т	~				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				
	~	2. Proper Cold Holding temperature(41°F/ 45°F)							eyes, nose, and mouth						enange nom			
	~				3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands						ds			
	• 4. Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Gloves used properly					
		~			5. Proper reheating procedure for hot holding (1 Hours)	65°F in 2				~				15. No bare hand c	ontact with	n ready to eat foods o lowed (APPROVED		
	~				6. Time as a Public Health Control; procedures	& records							Ц	Highly Suggestible Desulations				
	•							╞						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source					~				Pasteurized eggs used when required eggs cooked				
	~				7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasite destruction Labatt/ Hardie's								Chemicals					
	~	8. Food Received at proper temperature								~				17. Food additives & Vegetables	; approved	and properly stored;	Washing Fruits	
	Check at receipt							-						water only	y es properly	videntified, stored an	d used	
	Protection from Contamination ✓ 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								•				Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				T	~				19. Water from app backflow device	proved sou	rce; Plumbing install	ed; proper	
	~				11. Proper disposition of returned, previously se reconditioned discarded				~				20. Approved Sewa disposal	age/Waste	water Disposal System	n, proper		
0	Priority Foundation Items (2 Po					ints) R) vio	lati 0	ons I	Req N	uire N	Cor C	rrective Action with	in 10 day	\$	F		
U T	N	0	A	O S	Demonstration of Knowledge/ Person				U T	N	0	A	O S	Food T	emperatu	re Control/ Identific	ation	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4					~				Maintain Product T	Гетрегаtur		quate to	
	22. Food Handler/ no unauthorized persons/ personnel all							~				28. Proper Date Ma	-	-				
Safe Water, Recordkeeping and Food Package Labeling									~				29. Thermometers Thermal test strips digital		accurate, and calibrat	ed; Chemical/		
	23. Hot and Cold Water available; adequate pressure, safe												U	quirement	, Prerequisite for O	peration		
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					,	w					30. Food Establishment Permit (Current/insp report sign posted)					
	Conformance with Approved Procedures												Need to di		ipment, and Vendin	g		
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				2							cilities: Accessible a		
					Consumer Advisory			F		~				32. Food and Non- designed, construct		act surfaces cleanable ed	, properly	
	~			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps						~				Service sink or cur	b cleaning		used/	
0	I	N	N	С	Core Items (1 Point) Violations Require		Action R	on N	0	O I N		N C	С	ys or Next Inspecti			F	
U T	N	0	A	0 S	Prevention of Food Contamination			ļ	U T	N	0	A	0 S	A1 Original contrib		Identification		
1					34. No Evidence of Insect contamination, roden animals35. Personal Cleanliness/eating, drinking or toba		\square			~				41.Original contair		5 (DUIK FUOU)		
	~				36. Wiping Cloths; properly used and stored	acco use	\square	-		_				42. Non-Food Con	·	ical Facilities		
	~				37. Environmental contamination		$\left - \right $	-	1	_						lighting; designated a	ureas used	
	~				38. Approved thawing method		\square	╞		~						erly disposed; faciliti		
	~							╞	1	~				6	1 1	d, maintained, and cl		
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used	l, stored.		╞	1					,		constructed, supplied		
	~				dried, & handled/ In use utensils; properly used					~						.,		
	~				40. Single-service & single-use articles; properly and used	y stored				~	_			47. Other Violation	ns			

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: (signature) see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: So Mexican Bistro	Physical A		City/State: Rockwa	II, TX	License/Permit # Page 2 of FS-7908		<u>2</u> of <u>2</u>				
Item/Loo	ration	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location			Temp F				
	ells/black beans	156	under /chicken flautas		white freezer ambier		nt	-11				
	rice/beef	153/148										
cold	top/cut tomatoes	41	chicken on grill									
	pico	41	grill drawers/cheese									
ur	nder/cheese	41	shrimp	41								
hot ho	olding chicken near grill	158	WIC/bagged cooked potatoes	38								
uprig	ht warmer/queso	148	bagged black beans	35								
rice	e/beans/beef	154/149/119	pork	40								
Item	AN INSPECTION OF VOLDES		SERVATIONS AND CORRECT			IF CONDITIONS OBSERV						
Number	AN INSTECTION OF TOOK ESTABLISHIVENT HAS BEEN MADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink line water 100 F											
31												
	kitchen prep hand sink 100 F											
45	Beef in warmer had been cut in last 20 minutes. Will be used within 4 hours Broken tile, baseboards, must seal against walls to prevent gaps											
40	3 comp sink hot wa		ust seal against wails to	preven	. yaps							
	sani sink setup to 2		auate									
	Sani bucket at 200 ppm quats back hand sink 100 F											
45	Repair holes in wal											
34	Flies	10										
W	Watch air gap to ma	aintain										
	Clean floors, under		ent									
			use strainers etc as necessary. Han	d sink also at	ached to plu	umbing. Previously appr	roved.					
	Bagged, precooked	l foods t	ime stamped (and used	l) within 4	48 hour	S						
42	Clean floor drains			1								
Received (signature)	•	ico	Print: Michael N	/IcCon	ico	Title: Person In Charge/	Owner					
Inspecte (signature)		orte	Christy	Cort								
Form EH-0	6 (Revised 09-2015)					Samples: Y N #	collecte	л				