Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/5/2020				00	Time in:	Time out: 12:22		License/Pe							Est. Type Risk Category Page 1 of 2			
6/5/2020 Purpose of Inspects							In I	FS-7908 3-Complaint 4-Investigation			tion		5-CO/Construction 6-Other TOTAL/SCOR					
Establishment Name: Contact/C						act/Owner N			·IIIVE	suga	111011		* Number of Repeat Violations: ✓ Number of Violations COS:					
		al A Rid			Rockwall, TX	Te		/bi-weekl	y	Hood Gonzalez/3mo Grease Eagle/				ease gle	e trap : Follow-up: Yes I 10/90/A			
M					Status: Out = not in c points in the OUT box for Price	omphance or each numbered i		Mark '		eckma	ark in	appr	opria	te bo	opplicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R rive Action not to exceed 3 days			
O U	O I N N C U N O A O				Time and Temperature for Food Safety						Compliance O I N U N O			C O				
Т	~			S	1. Proper cooling time	degrees Fahrenhe and temperature				Т	7			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holdin	g temperature(41	°F/ 45°F	<u>()</u>							13. Proper use of restriction and exclusion; No discharge from			
	~				2. Dunnan Hat Halding	t(125	(OE)				~				eyes, nose, and mouth			
3					Proper Hot Holding Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2							V				Gloves used 15. No bare hand contact with ready to eat foods or approved						
	Hours) 6. Time as a Public Health Control; procedures &						& records			•				alternate method properly followed (APPROVED Y N)				
	~				or time us at a using the	——————————————————————————————————————									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
						pproved Source	1	Pro 15a			_				Pasteurized eggs used when required eggs cooked			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBatt/Hardie's									Chemicals				
	~	8. Food Received at proper to				oper temperature	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
		Protection from Co				n from Contami	ination				~				18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & p preparation, storage, d							Water/ Plumbing						
3					10. Food contact surfa Sanitized at _200_	ces and Returnab ppm/temperatur	oles ; Cle re	aned and			~			1	19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of returned, previously served or reconditioned discarded							~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
				ш														
					Pr	iority Founda	ation It	ems (2 Po		_	_	_		_	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstratio	n of Knowledge	/ Person	nel	ints) v	o U T	I N	Req N O	n N A	Cor C O S	Food Temperature Control/ Identification			
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	so Mexican Bistro	Physical A 2455	^{ddress:} Ridge Rd		ty/State: Rockwa	II, TX	License/Permit # FS-7908	Page	2_of_2		
			TEMPERATURE OB			,					
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Loca	tion		Temp		
kitchen hot wells/beans		156	cold top/tomatoes/ cheese				queso		37		
ро	tatoes/ eggs	158/148	under/cut tomatoes 41				under cooler grill line/bagged potatoes				
cold	top/corn/tomatoes	41/31 warmer back/rice/chicken			151/136	2 door salsa cooler/sour crea			41		
	pico	41	beef just o	ut	108 white freezer			r	6.		
	under		reach in warmer/ric		158/153						
sauce	e cooler/under taquito	41	heef cook	beef cooked							
	ot wells/shredded beef	156	WIC/bagged b		169 37						
	Ided pork/beef fajita	158/148									
SHIEC	dued pork/beer lajita		bagged potations and conservations		35 EACTION	S					
Item Number	AN INSPECTION OF YOUR ES					_	HE CONDITIONS OBSER	RVED Al	ND		
	NOTED BELOW.										
31	Hand sink 102 Need soap and paper towels at hand sinks										
31	†		is at fland sinks								
	Dishwasher hand sink 119										
40	3 comp sink 121										
10	Sani buckets must be setup to 200 ppm quats										
3	Re-heated beef, just cut, to 165 then placed in warmer. Turned up warmer										
	Front line hand sink 100+										
45	Clean walls behind sinks										
45 Patch holes in walls45 Maintenance to baseboards											
10	Watch Clean ice ma	achine c	eiling								
45	Missing grout in gril	l area									
	48 hours on all ROP	os e									
45	Clean floors, food o	lebris									
	Rr sinks 100+										
	Soda/tea nozzles W	/RS dail	у								
	Hourly hand washir										
42	Clean in/around/on		ent								
	Covid-19 Response										
	Monitoring employe		1								
	Masks and gloves v			all times	3						
	Temps are going to					ek wa	iting on thermo	ns.			
	Sanitizing contact su										
	Nightly disinfectant use		•								
Received		Ju. LVEIY	Print:	ico, uic	iono (Mic	apped) e	Title: Person In Charge				
(signature)	、 · ·			ام ام	cCon	ico	Manager				
Inspecte	Michael McConi d by: Christy C	טט	Print:	O1 1VI		100	ivialiayel				
(signature)	Christy	acto		atv. (Cort	~~					