

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 6/5/2020	Time in: 10:10	Time out: 12:22	License/Permit # FS-7908	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Chiliso Mexican Bistro	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2455 Ridge Rd Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Terminix/bi-weekly	Hood Gonzalez/3mo	Grease trap : Eagle/1000gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
3						Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination						Water/ Plumbing					
	✓						✓				
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Chiliso Mexican Bistro	Physical Address: 2455 Ridge Rd	City/State: Rockwall, TX	License/Permit # FS-7908	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
kitchen hot wells/beans	156	cold top/tomatoes/ cheese	41	queso	37
potatoes/ eggs	158/148	under/cut tomatoes	41	under cooler grill line/bagged potatoes	39
cold top/corn/tomatoes	41/31	warmer back/rice/chicken	151/136	2 door salsa cooler/sour cream	41
pico	41	beef just cut	108	white freezer	6.7
under		reach in warmer/rice/beef	158/153		
sauce cooler/under taquito	41	beef cooked	169		
line hot wells/shredded beef	156	WIC/bagged beans	37		
shredded pork/beef fajita	158/148	bagged potatoes	35		

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 102
31	Need soap and paper towels at hand sinks
	Dishwasher hand sink 119
	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 walls
45	Maintenance to baseboards
10	Watch Clean ice machine ceiling
45	Missing grout in grill area
	48 hours on all ROPs
45	Clean floors, food debris
	Rr sinks 100+
	Soda/tea nozzles WRS daily
	Hourly hand washing timer
42	Clean in/around/on equipment
	Covid-19 Response
	Monitoring employee health
	Masks and gloves worn by all employees at all times
	Temps are going to be taken daily at work starting next week. waiting on thermos
	Sanitizing contact surfaces after every customer (tables and chairs). hourly on doors, etc.
	Nightly disinfectant used. Everything disposable plates, utensils (wrapped) except cooking pots/pans

Received by: (signature) <i>Michael McConico</i>	Print: Michael McConico	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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