Retail Food Establishment Inspection Report																		
Date: Time in: Time out: License/Per 12/13/2023 2:40 3:55 FS-7												Est. Type	Risk Category Page <u>1</u> of		2			
Purpose of Inspection: 🗸 1-Routine 🖌 2-Follow Up 📃 3-Complai									atio	n	5-CO/Construction	6-Other	TOTAL/SCOI	RE				
Establishment Name: Contact/Owner N Chiloso Mexican Bistro						Name:						★ Number of Repeat Viol✓ Number of Violations (7/00//	^			
Physical Address: Pest control : 2455 Ridge Rd Rockwall, TX Walthall/11-21-20)23	Ho J Gonza	od alez/11-2	24-2023	G Ea		e trap : /1000gal/8-15-2023	Follow-up: Yes	7/93/4	4		
Compliance Status: Out = not in compliance IN = in compliance NO = not												A = n	ot ap	plicable COS = corrected on	site \mathbf{R} = repeat vic	plation W- Wate	ch	
Mark the appropriate points in the OUT box for each numbered item Mark '\$\sigma'\$ 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 Time and Temperature for Food Safety 0 I N N C U N O A O						R	Compliance Status O I N N C U N O A O Employee Health					lovee Health		R				
Ť				Š	$(F = det{integration})$		Ť				Š	12. Management, food emplo	yees and conditional	employees;	-			
	~				2 Deces (1111-11'	(410E/ 4	505)			~				knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding	; temperature(41°F/ 4	5°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding to	temperature(135°F)				1				Preventing Contamination by Hands				
	~				4. Proper cooking time	and temperature				Image: Weight of the second					used properly	Γ		
	<				5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2			15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE								
	~				6. Time as a Public Hea	alth Control; procedu	res & records			Highly Susceptible Populations						\vdash		
	Ľ				Ammund Source					~					sed; prohibited food not offered			
					Approved Source 7. Food and ice obtained from approved source; Food in					_				eggs cooked				
	good condition, safe, and unadulterated; parasite								Chemicals									
		Bestraction LaBatt, Hardies 8. Food Received at proper temperature							Ι.		17. Food additives; approved and properly stored; Wa				Washing Fruits			
	~				check at rece			~				& Vegetables water only	identified stored or	d used				
					9. Food Separated & pro	n from Contamination				~	18. Toxic substances properly identified, stored and used							
	~				preparation, storage, dis		ang lood			Water/ Plumb				Wate	er/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature				 ✔ 𝔅 			rce; Plumbing install	ed; proper					
	~				11. Proper disposition o reconditioned disca			~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
	Priority Foundation Items (2 Po						oints) v	iolat 0		Req	uire N	Cor	rrective Action within 10 day	\$		R		
U T	N	N O	N A	C O S		n of Knowledge/ Per		ĸ	Ŭ T	Ν	0	A	o s	Food Temperatu	re Control/ Identific	cation	K	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5					~				27. Proper cooling method us Maintain Product Temperatur		quate to		
	~				22. Food Handler/ no ur	nauthorized persons/	personnel		2					28. Proper Date Marking and	disposition			
					Safe Water, Reco			~				29. Thermometers provided, Thermal test strips	accurate, and calibrat	ed; Chemical/				
	r				Labeling 23. Hot and Cold Water available; adequate pressure, safe					I				digital Permit Requirement	, Prerequisite for O	peration		
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Per	mit (Current/insp re	eport sign posted)	T			
	Ľ		Conformance with Approved Procedures						Ľ				12/31/2023 Utensils, Equ	ipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				Γ	~				31. Adequate handwashing facilities: Accessible and prope supplied, used				
	1				Cons	sumer Advisory				~				32. Food and Non-food Conta designed, constructed, and us		e, properly		
	~	✓ 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						
0	Core Items (1 Point) Violations Require (Action	0	Ι	Ν	Ν	С				R	
U T	N	0	A	0 S	Prevention of 34. No Evidence of Inse	of Food Contaminat			U T		0	A	0 S	Food 41.Original container labeling	Identification			
	•				animals 35. Personal Cleanliness					~				-				
	ע ע				36. Wiping Cloths; prop			+	1					Phys 42. Non-Food Contact surfac	es clean		-	
┝	•				37. Environmental conta	tamination		+	F	~	$\left \right $			43. Adequate ventilation and	lighting; designated	areas used	┢	
┝	•				38. Approved thawing method					~	-			44. Garbage and Refuse prop	erly disposed; faciliti	es maintained	┢	
-	Proper Use of Utensils						1	ļ_				45. Physical facilities installe	d, maintained, and cl	ean	┢			
					39. Utensils, equipment, & linens; properly used, stored,				F	+	-		⊢	46. Toilet Facilities; properly	constructed supplier	4	+	
1					dried, & handled/ In us					~				40. Tonet Pacifices, property	constructed, supplies	u, and clean		
	~				40. Single-service & sin	se utensils; properly u	ised			~				47. Other Violations	constructed, supplied		-	

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Retail Food Establishment Inspection Report

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)

	^{nent Name:} so Mexican Bistro	Physical Address: 2455 Ridge Rd		City/State: Rockwall, TX		License/Permit # Page		<u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA' Item/Location								
		-		Temp F	Item/Location		Temp				
back ι	ip/queso	137	chicken	156	cutting station/steam well/beef bro						
	rice/rice	146/148	beef	148	white freezer ambient						
ch	icken/ beef	139/147	cold wells/corn	95	reach i						
colo	d top/cheese	44	guac	41-46	WIC/s						
	corn	72	cut tomatoes	42-46	ra	w chicken	38	3			
grill	drawers/cheese	42	pico	41	cooke	gs 40	C				
serv	e line hot/rice	155	under/guac	41	cooke	igs 41	1				
	beans	159	salsa cold top/ranch	42							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIREC	CTED TO TH	E CONDITIONS OBSERV	ED AND				
	Prep hand sink 100+F equipped										
	3 comp sink 120F										
2											
	•	meant for	cold holding only (should alre	ady be 41F	or below) before placing in u	nits				
	3 comp sink 120+F warewash hand sin	k 110+E									
45			·								
40	Missing grout/food Sani sink setup to 2		quate								
	Sani bucket at 200		•								
	Back hand sink 128										
28			hours/must discard ho	urs for b	agged -	TCS foods					
28	Must discard bagge										
	To clean prep table										
	Front line hand sink										
	Soda and tea nozzl	es WRS	S daily								
	Sleeved straws										
Gloves used for all prep and ready to eat											
42/45 to clean generally throughout											
Hot holding reach in beef 142, rice 139, rice 145, queso 144											
Received by: Print: Title: Person In Charge/ Owner											
(signature)				cCon		Manager	/wiici				
Inspected (signature)	Mike McConico ^{Iby:} Chrísty Cov	tez, 1	RS Christy C	ortez.	RS						
Form EH-06	5 (Revised 09-2015)	0.				Samples: Y N #	collected				