Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V V	Vomit clean up
٧	Employee health

					1:30	Time out: 2:30	F	OO	<u>D5</u>	_						e <u>1</u> of <u>2</u>	
Es	abli	se of ishm	ent i		tion: 1-Routine e:	2-Follow U	Contact/	Complai Owner N	_	4-]	Inve	stiga	ation		* Number of Repeat Violations:	FAL/SCORE	
Ph	vsic	al A	ddre	ss:	vall, TX		est control : olab/2-23-20		thly	Hoo		2023	Gı I F	rease S/1	e trap : Follow-up: Yes Follow-up: Yes	/94/A	
	(Com	plia	ice S		ompliance IN = in	compliance	NC) = not	observ	ved	NA	\ = no	ot ap	plicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an in appropriate box for	W- Watch	
					•					re Im	ımed	iate	Corr	recti	ive Action not to exceed 3 days	or K	
O U	N O A O					R	O U	ompli I N	N O	Stat N A	C	Employee Health	R				
Т				(F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т				S	12. Management, food employees and conditional employ	yees;	
	~										~				nowledge, responsibilities, and reporting 3. Proper use of restriction and exclusion; No discharge from		
	~				2. Proper Cold Holding temperature(41°F/45°F)						~				eyes, nose, and mouth	Hom	
	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands		
	~				4. Proper cooking time and temperature			77: 2			~				14. Hands cleaned and properly washed/ Gloves used progloves used		
	~			Proper reheating procedure for hot holding Hours)			olding (165°)	F in 2			~				15. No bare hand contact with ready to eat foods or appro alternate method properly followed (APPROVED Y		
	~				6. Time as a Public Hea	alth Control; pro	ocedures & r	records							Highly Susceptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	<u> </u>				7. Food and ice obtaine			od in							eggs used for baking		
	~				good condition, safe, and destruction Sygma		i; parasite								Chemicals		
	/				8. Food Received at pro	oper temperature	2								17. Food additives; approved and properly stored; Washin & Vegetables	ng Fruits	
					check at rece	eipt n from Contami	ination				~				18. Toxic substances properly identified, stored and used	l l	
					9. Food Separated & pr	otected, prevente	ed during fo	od							W. (DI II		
	~				preparation, storage, di 10. Food contact surfac			d and							Water/ Plumbing 19. Water from approved source; Plumbing installed; projection of the projection of t	nner	
	~				Sanitized at 200	ppm/temperatur	re	a ana			~				backflow device	рег	
	~				11. Proper disposition or reconditioned	of returned, previ	riously served	d or			~				20. Approved Sewage/Wastewater Disposal System, prop disposal	per	
											$oxed{oxed}$						
					Pri	ority Founda	ation Item	s (2 Poi							rective Action within 10 days		
O U T	I N	N O	N A	C O S		ority Founda of Knowledge			nts) v	iolati O U T		Requ N O	nire N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R	
				О	Demonstration 21. Person in charge print and perform duties/ Ce	n of Knowledge/ resent, demonstra	/ Personnel	wledge,		O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to		
	N			О	Demonstration 21. Person in charge pr	esent, demonstra rtified Food Mar	/ Personnel ation of knownager/ Poster	wledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification		
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Retail Food Establishment Inspection Report

Received by: (signature) Olivia Garza	Print: Olivia Garza	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: NICO	Physical A 503 I-		City/State: Rockwa	all, TX	License/Permit # Page FOOD5030	e <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA								
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp F				
	op/pico/cheese	41	steam table/beans	+		queso	145				
unc	der/corn dogs	41	rice/ground beef	159	W	41					
	burrito	41	chicken	164	ϵ	41					
unde	er counter freezer	5	grill drawers/chicker	41	bellpe	pper for reference	37				
stean	n table/ground beef	163	raw beef	41	cu	41					
	chicken	171	small cold well/cheese	41	drink un	der counter cooler ambient	34				
colo	l wells/cheese	41	hot holding unit/beans	159	bar o	cooler ambient	37				
cut	tomatoes/ pico	41	enchiladas	162							
	•	OE	SERVATIONS AND CORRECTI		NS						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	ГАВLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO T	HE CONDITIONS OBSERVED A	ND				
	Front hand sink 100)+F eau	ipped								
	3 comp sink 125F	- i oqu	ippod								
	•	om qua	nts								
45	Sani bucket at 200ppm quats Maintenance to walls, baseboards, flooring										
45	Missing grout through										
32	Some rusty shelves										
32	•		ere discolored/scored/r	eplace v	vhen ne	ecessary					
- 02	•			opiaco i	V 11011 110	, occoury					
	Warewash hand sink 100+F equipped Dishwasher sanitizing at 100 ppm chlorine										
35			nd separate/ not on prep	areas							
45	To clean floors in ki										
45	Maintenance to walls, floors, ceilings tiles										
	Soda/tea nozzles WRS daily										
	Chips scooped with a handled scoop Tortillas handled with a metal spatula										
45	·										
	Bar dishwasher sanitizing at 100 ppm chlorine										
	Bar hand sink 100F equipped										
	Sleeved straws on counter										
	Margarita machines broken down and cleaned weekly										
34	A few fruit flies in bar										
42	To clean in/around/	on equi	oment								
	List of the control o										
Received			Print:			Title: Person In Charge/ Owner	•				
(signature)	Olivia Garza		Olivia G	iarza	3	Manager					
Inspected (signature)		to- 1	Print: Christy Co	ortoz	DC						
	Crussy Cor	iez, 1	RS Christy Co	JI LEZ,	N	Samples: Y N # collect	ted				