## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:					Time		Time out:			License/Permit # FOOD5030						Est. Type Risk Category Page 1 of 2				
							30 I-Inv		otio											
Establishment Name: Contact/Owner N											I-INV	esug	auo	1	* Number of Repeat Violations:  Number of Violations COS:					
El Chico  Physical Address: Pest control: 503 I-30 Rockwall, TX Ecolab/monthly									ood	3mo	Follow-up: Yes 7 15/85/E									
	(	Com	plia	nce S	Status:	Out = not in co	прпансе	$\mathbf{N} = \text{in comp}$	oliance N	$\mathbf{O} = \mathbf{no}$	t obse	erved	N.	$\mathbf{A} = \mathbf{n}$	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch				
M	ark tl	ne ap	prop	riate	points in	the OUT box for Prio								_		ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days				
О	Compliance Status  O I N N C Time and Temperature for Food Sofety							R	(	Compliance Status O I N N C			C	T 1 W 10						
T	N	N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)  1. Proper cooling time and temperature								U N	0	A	O S	Employee Health  12. Management, food employees and conditional employees;						
	~				1. Froper cooming time and temperature							~				knowledge, responsibilities, and reporting				
	/				2. Proper Cold Holding temperature(41°F/ 45°F)  3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth  Preventing Contamination by Hands				
	~																			
	~															14. Hands cleaned and properly washed/ Gloves used properly <b>Qloves used</b>				
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~			П	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N)				
	6. Time as a Public Health Control; procedu					ol; procedur	res & records	+		<u> </u>	<u> </u>			Highly Susceptible Populations						
												Τ,				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; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals				
						Received at pro	a oper tempe	erature		$\square$		T		1		17. Food additives; approved and properly stored; Washing Fruits				
	~					ck at rece						~				& Vegetables				
								ntaminatio				~				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				ring food							Water/ Plumbing				
3				~	10. Foo Sanitize	d contact surfaced at <u>200</u>	ces and Re	turnables ; Coerature	Cleaned and		3					19. Water from approved source; Plumbing installed; proper backflow device				
					11. Proj	per disposition of	of returned	l, previously	y served or	+	F					Air gap under  20. Approved Sewage/Wastewater Disposal System, proper				
L		reconditioned discarded													disposal					
O U	I N	N O	N A	C					•	oints) R	(	o I U N	Req N O	N	COI C O	rrective Action within 10 days				
T	N	U	A	S		Demonstration son in charge pr						T	0	A	S	Food Temperature Control/ Identification  27. Proper cooling method used: Equipment Adequate to				
	~				3 ^	form duties/ Ce						~				Maintain Product Temperature				
	~				22. Foo	d Handler/ no u	ınauthorize	ed persons/ j	personnel	Ш		~				28. Proper Date Marking and disposition				
					Safe Water, Recordkeeping and Food Package Labeling											29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
V					23. Hot and Cold Water available; adequate				pressure, safe							Permit Requirement, Prerequisite for Operation				
					24. Required records available (shellstock tags destruction); Packaged Food labeled				gs; parasite			~				30. Food Establishment Permit (Current/insp report sign posted)				
						Conformance										12/31/2022 Utensils, Equipment, and Vending				
	~				HACCI	npliance with V P plan; Variance ing methods; m	e obtained	for speciali:	zed			~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
							sumer Ad				2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				foods (I in me	-	inder/Buf	fet Plate)/ A	llergen Label		2				~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
O U	I N	N O	N A	C O	Core	Items (1 Point Prevention				R Actio	(	ot to I O I U N	N O		0 <b>Da</b> C O	nys or Next Inspection , Whichever Comes First Food Identification				
T	N	0	A	S	34. No	Evidence of Ins						Г	U	A	s	41.Original container labeling (Bulk Food)				
1					animals 35. Pers	sonal Cleanlines	ss/eating, o	drinking or t	tobacco use	+		~	<u> </u>							
	ンソ					oing Cloths; pro				+	1					Physical Facilities  42. Non-Food Contact surfaces clean				
1					37. Env	rironmental con	tamination	1		+	<u> </u>	~				43. Adequate ventilation and lighting; designated areas used				
H	~				38. App	proved thawing	method			+		\ <u>\</u>				44. Garbage and Refuse properly disposed; facilities maintained				
					Proper Use of Utensils						1	+				45. Physical facilities installed, maintained, and clean				
											Ľ		1							
1					dried, &	nsils, equipmen t handled/ In us		s; properly u				/				46. Toilet Facilities; properly constructed, supplied, and clean				
1	~					k handled/În us	se utensils	s; properly u ; properly u	sed			\ \ \				46. Toilet Facilities; properly constructed, supplied, and clean     47. Other Violations				

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Item/Loca	nico	503 I-	30	City/State: Rockwa	all, TX	FOOD5030	e <u>2</u> of <u>2</u>							
Itom/I occ			TEMPERATURE OBSERVA	TIONS		<u> </u>								
		Temp F	Item/Location	Temp F	Item/Loca	· ·	Temp F							
WIC/c	ut tomatoes	39	cold well/shredded chees	+0	ri	ce cooked	205							
ench	niladas/cheese	40/40	cold top/cut tomatoes	39	under	41								
	salsa	41	sour cream	39	bar unde	er counter cooler ambient	38							
W	IF ambient	-4	under/burritos	41										
grou	nd beef on stove	202	grill drawer/cooked veggie	s 41										
hot ho	olding reach in/queso	148	pork	41										
shre	edded chicken	149	under counter freezer/ambier	t 8										
black b	eans reheating on stove	189	ice cream freeze	r 4										
			SERVATIONS AND CORRECT		NS									
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRI	ECTED TO TI	HE CONDITIONS OBSERVED A	ND							
	Front hand sink 100+F													
	Dishwasher hand sink 100+F													
	Dishwasher 100 pp													
			To address. Food de	bris. wat	er that o	could attract pests.								
	Rusty shelves throu		10 44410001 1 004 40	ono, wa		odia attiade pooto.								
02	Steam table not setup, water at 153F. No food in steam table at time of inspection.													
	•													
	Cutting boards new, look good.  Vent hood very clean, good.													
19	Need air gap under 3 comp sink													
10	3 comp sink 110+F													
	Sani bucket 200 ppm quats													
39	Clean tortilla press/buildup													
	Air gap under ice machine established, good													
	•													
	Fill holes in walls, maintenance to walls  Pay particular attention to condition of clean dish shelf/to be cleanable/rusty and peeling paint													
	Soda/tea nozzles WRS daily													
	Some cleaning needed on shelves, in/around/on equipment													
	Bar hand sink 100 F			<u>,                                    </u>										
	3 Bar dishwasher not sanitizing, will use back kitchen dishwasher until repaired.													
-, 50	Sanitizer seems to be weak (color). Changed Sanitizer to new jug. COS													
	Margarita machines cleaned weekly													
	Cover liquor bottles													
	Fruit flies in bar (just a few), eliminate sources of food, clean drains at night													
	RR sinks 100+F													
Received (signature)	•		Print:			Title: Person In Charge/ Owner	r							
(SIGHALUIC)	Tose Zabala		Jose Z	abala	a	Manager								
Inspected (signature)	Jose Zabala Iby: Christy Cor	,	Print:			<u> </u>								
(Januare)	Christy Cor	tez, I	$\mathcal{RS} \mid Christy C$	ortez,	RS	Samples: Y N # collect	ted							